

arriva

JUST ITALIANO.

Welcome to Arriva

Tucked away in the laid-back and beautiful neighbourhood of New Farm, you have discovered a little restaurant with a big heart and an even bigger personality. You will always find the place buzzing with an intoxicating energy that pulls you in and you will easily see why: We are a quirky, down-to-earth Italian Restaurant offering you the best authentic Italian cuisine in Brisbane, with a slightly modern twist.

Our dedication to authenticity and simplicity is at the heart of everything we do here at Arriva. We combine fresh local Australian produce with genuine premium quality Italian ingredients imported direct from Italy including the finest Italian cheeses, prosciutto, Porcini mushrooms, olives and handmade pasta to bring you the most authentic modern Italian taste you will experience by far in Brisbane – a method that has earned us an excellent reputation among the locals and even the not-so-locals who just keep coming back for more.

Our award-winning recipes hail from all regions of Italy- north to south, as do the team members who have made Arriva what it is today. We are passionate about our love of good food and great company, and we want to share that with you.

Buon Appetito!

Benvenuto ad Arriva

Nascosto nel rilassato e pittoresco quartiere di New Farm, quasi per caso ti capiterà di imbatterti in un piccolo ristorante, con un grande cuore e con una personalità ancora più grande. Potrai toccare con mano un'energia inebriante che ti trascina dentro e sarà anche facile comprendere il perché : siamo uno stravagante ristorante, italiano nell'anima, che propone la migliore tradizionale cucina italiana a Brisbane, con un piccola sfumatura di modernità.

La nostra dedizione alla genuinità e alla semplicità è al centro di tutto ciò che facciamo qui ad Arriva. La nostra filosofia è incentrata sul combinare prodotti australiani locali con i nostri genuini ingredienti italiani, di prima qualità, importati direttamente dall'Italia, tra cui i migliori formaggi , il prosciutto, i nostri funghi porcini, le olive e la pasta fatta in casa, dimostrazione tangibile della nostra autentica esperienza italiana che abbiamo portato qui a Brisbane – un metodo che ci ha permesso di ottenere un'ottima reputazione dalla gente del posto e perfino dai numerosi turisti che spesso ritornano da noi, come clienti e anche e soprattutto come amici.

Le nostre pluripremiate ricette provengono da tutte le regioni di Italia – da nord a sud – grazie al prezioso contributo che il nostro staff italiano ci ha potuto dare in questi anni, e grazie al quale Arriva è diventato quel che è oggi. Siamo fieri della nostra cultura e orgogliosi del nostro cibo, e saremmo lieti di poterla condividere con te!

Buon appetito!

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soup

Zuppa di pesce

Diamond claims, black mussels and tiger prawns with dash of garlic and cooked in lobster stock and dash of cream, served with toasted bread

\$14.5

pane

Bowl of Olives *vg, df

Mixed and marinated Kalamata, Sicilian and Ligurian olive, served with toasted bread

\$7.5

Garlic Bread *vg

Crushed garlic, salt, parsley and butter (4 slices)

\$7.5

Bruschetta Mista *vg, df

Toasted Italian bread topped with tomato garlic and basil, sautéed champignon mushroom (2 slices)

\$8.5

Pizza Con Aglio Olio E Peperoncino *vg, df

Garlic, extra virgin olive oil and chilli based pizza

\$11.5

antipasti

Gamberi Con Prosciutto E Pinoli *gf, n

Fresh shelled large tiger prawns wrapped in prosciutto panfried with pine nuts and served on a bed of rocket (3 for Entrée, 6 for Main)

E: \$16.5

M: \$32.5

Prosciutto, asparagi e crema di gorgonzola *gf

Sautéed asparagus wrapped with San Daniele Prosciutto, served with creamy gorgonzola

\$14.5

Melanzane Parmigiana *vg, gf

Layers of grilled eggplant, homemade napoletana sauce, mozzarella, grana padano cheese and basil baked in the oven

\$14.5

Antipasto Misto for 3

A selection of Italian cheeses, marinated olives, cured meat, jam, honey and breadsticks

\$33

insalate

Rucola e grana con mela verde e pinoli *vg, n

Wild rocket leaves tossed in basil vinaigrette, aged cream of balsamic, grana padano cheese, fine sliced green apple and toasted pinenut

\$13.5

Caprese *vg

Slices of tomato, Italian buffalo mozzarella and basil, drizzled with homemade cream of balsamic, extra virgin olive oil and sea salt

\$14.5

Insalata di polpo *gf, df

Slow cooked octopus, potato, carrot, celery marinated with garlic, herbs and orange zest, served with baby lettuces

\$14.5

Insalata d'anatra *gf, df

48 hours cured duck breast served with fine sliced fennel, diced orange and kalamata olive

\$14.5

*Note: **vg:** vegetarian

gf: gluten free

df: dairy free

n: contain nuts

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Awarded House Specials

Cozze ^{*df}

Fresh black mussels from Spring Bay Tasmania in a garlic, chilli and tomato broth, served with toasted bruschetta (300g for Entrée, 500g for Main)

E: \$19

M: \$29

Antonutti Pinot Grigio 2015, Friuli-Venezia-Giulia, ITALY

Sand Crab Ravioli

Homemade sand crab - stuffed ravioli cooked with basil, dash of garlic, white wine and crushed tomato, in a creamy napoletana sauce, served on a bed of fresh baby spinach

\$24.5

PIETRANTONJ Pecorino 2014, D'Abruzzo, ITALY

Porcini Ravioli

Homemade Ricotta & White Porcini - Stuffed ravioli in a creamy mushroom and truffle sauce with Italian sausage

\$24.5

PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY

Beetroot Agnolotto ^{*vg}

Homemade pasta agnolotto filled with beetroot cooked in a creamy Italian gorgonzola cheese and topped with poppy seeds

\$24.5

Verdicchio dei Castelli D.O.C 2013, Ripalta AN, ITALY

Arriva Gnocchi Croccanti

Homemade potato gnocchi, creamed peas, cherry tomato, crispy pancetta and goat cheese mousse

\$24.5

PIETRANTONJ Pecorino 2014, D'Abruzzo, ITALY

Risotto agli agrumi con gamberi ^{*gf}

Risotto cooked with citrus zest, mascarpone and citrus marinated tiger prawns

\$24.5

Collevento Pinot Grigio 2015, Friuli-Venezia-Giulia, ITALY

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pizze

- Margherita** ^{*vg} \$19.5
Tomato sauce, mozzarella, imported buffalo cheese, fresh basil and extra virgin olive oil
Poderi del Paradiso Chianti 2014, Tuscany, ITALY
- Patata** ^{*vg} \$19.5
White base with thinly sliced potato, fresh rosemary, mozzarella and grana padano cheese
Ca Rugate Rio Alba Valpolicella 2014, Veneto, ITALY
- 4 Formaggi** ^{*vg} \$19.5
White base with mozzarella, grana padano, provolone and gorgonzola
PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY
- Vegetariana** ^{*vg} \$19.5
Tomato sauce, mozzarella cheese, fresh sliced mushroom, grilled zucchini, artichokes and dash of garlic
Logan Chardonnay 2014, Orange, NSW
- Tartufo** ^{*vg} \$19.5
Pizza sauce, mozzarella, mushroom, asiago cheese and white truffle oil
Logan Pinot Noir 2015, Orange, NSW
- Smoked Salmon** ^{*n} \$24.5
White base with mozzarella, topped with fresh baby spinach, smoked salmon and crushed pistachio
Verdicchio dei Castelli D.O.C 2013, Ripalta AN, ITALY
- Gamberone** \$24.5
Garlic and parsley white base, mozzarella, chopped tiger prawn and diced fresh tomato
Verdicchio dei Castelli D.O.C 2013, Ripalta AN, ITALY

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pizze

Perfetta

\$22.5

Rich tomato base, Italian buffalo cheese, San Daniele Prosciutto and cracked pepper

PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY

Pizza Paradiso

\$22.5

Rich tomato based pizza, topped with San Daniele Prosciutto, fresh rocket, semi-dried cherry tomato, and grana padano

Ca Rugate Rio Alba Valpolicella 2014, Veneto, ITALY

Boscaiola

\$22.5

Garlic and parsley white base, mozzarella, mushroom, Italian porcini, provolone topped with San Daniele Prosciutto

Poderi del Paradiso Chianti 2014, Tuscany, ITALY

Salsiccia

\$22.5

Pizza sauce, mozzarella, mushroom, Italian sausage mince, spanish onion and a dash of garlic

Ca Rugate Rio Alba Valpolicella 2014, Veneto, ITALY

Primavera

\$22.5

Pizza sauce, mozzarella, grilled zucchini, Italian sausage mince, pancetta and gorgonzola

PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY

Calabrese

\$22.5

Pizza sauce, mozzarella, mushroom, salami, roasted capsicum, olives and dash of chili oil

Weemala Shiraz Viognier 2014, Mudgee, NSW

Capricciosa

\$22.5

Pizza sauce, mozzarella, mushroom, smoked ham, artichokes and olives

Poderi del Paradiso Chianti 2014, Tuscany, ITALY

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paste

Gluten free **Spaghetti** and **Penne** are available upon request (extra \$2.00) please allow 20 minutes

Lasagna Al Forno

Homemade Lasagna with rich Bolognese, grana padano and mozzarella, baked in oven

\$19.5

Weemala Shiraz Viognier 2014, Mudgee, NSW

Risotto Ai Funghi e zucca *vg, gf

Risotto cooked with white porcini, mixed mushrooms in vegetable stock with a dash of garlic, and topped with diced roasted pumpkin

\$22.5

Logan Chardonnay 2014, Orange, NSW

Spaghetti Marinara *df

Tiger prawn, black mussels and diamond clam with diced truss tomato and dash of garlic cooked with rich lobster stock

\$24.5

Collevento Pinot Grigio 2015, Friuli-Venezia-Giulia, ITALY

Fettuccine Al Ragù D'Agnello

Homemade fettuccine served with slow cooked lamb and rosemary in a rich tomato sauce

\$22.5

PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY

Spaghetti Alla Norma *vg

Homemade napoletana with garlic, basil, fresh tomato, eggplant and topped with ricotta

\$19.5

Two Brothers Cab Merlot 2015, Margaret River, WA

Fettuccine Tartufo *vg

Creamy mushroom and truffle sauce

\$19.5

Logan Pinot Noir 2015, Orange, NSW

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secondi

Maialino Ai Funghi **gf*

\$27.5

24 hours marinated and smoked pork chop, apple cider, sour cream and sauteed champignons mushroom, topped with caramelized apple

PIETRANTONJ Montepulciano D'Abruzzo 2012, ITALY

Agnello Al Balsamico

\$27.5

Marinated and grilled tender lamb chops, aged balsamic vinegar reduction, artichokes, semi-dried cherry tomatoes, served with crispy and cheesy polenta cake

Bibi Graetz Cassamatta Rosso 2014, Tuscany, ITALY

Trota Al Pepe Verde **gf*

\$27.5

Crispy skin ocean trout on the bed of baby spinach, homemade creamy green peppercorns, garlic & rosemary sauce, and served with minty pineapple & cucumber salad

Verdicchio dei Castelli D.O.C 2013, Ripalta AN, ITALY

Vitello Ai Funghi

\$27.5

Panfried veal escallops topped with creamy mushroom sauce, served with grilled veggies and polenta cake

PIETRANTONJ CERASUOLO D'Abruzzo Rosé, ITALY

Vitello Al Limone

\$27.5

Panfried veal escallops in a white wine, thyme and lemon butter sauce, served with grilled veggies and polenta cake

PIETRANTONJ Pecorino 2014, D'Abruzzo, ITALY

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dolci

Homemade Tiramisu *vg \$11.5

Homemade coffee soaked sponge Italian biscuits layered with a mascarpone cream dusted with chocolate

Pannacotta Con Frutti Di Bosco *vg, gf \$11.5

Homemade vanilla bean scented cream mousse with fruits of the forest

*Perfect with a glass of NZ Sunshine Bay Sauv Blanc

Zuppa Inglese *vg \$11.5

Homemade orange and rum sponge cake, with both citrus and chocolate custard, and topped with tempered dark chocolate

Semifreddo Ricotta E Pere *vg, gf, n \$11.5

Homemade ricotta, white chocolate and pear semifreddo, served with honey, pear chips and caramelized pears and walnut

Gelato *vg \$3.9

Imported Italian Gelato.

Please check with our friendly staff for daily flavours

(per scoop)

coffee

Espresso **Cappuccino** \$3.5

Short Macchiato **Flat White**

Piccolo **Cafe Latte**

Chai Latte

Hot Chocolate **Mocha** \$4.5

Iced Chocolate **Iced Coffee** \$5.5

*OPTIONS

Decafe **Marshmallows** 50c

Extra Milk on side **Double Strength**

Soy **Cream**

Triple Strength 80c

Mugs \$1

tea \$3.9

English Breakfast **Green Tea**

Earl Grey **Peppermint**

Chamomile

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affogati

Al Cafe

Scoop of vanilla bean gelato with a shot of espresso

\$6.5

**Add on option available (choose from following options)*

\$14.5

Frangelico

Nocello

Baileys

Al Limoncello

Scoop of lemon sobet with a shot of Italian limoncello

\$11.5

Italian digestivi

\$9

Amaretto di Saronno

Grappa

Aperol

Averna

Limoncello

Campari

Frangelico

Nocello

Sambuca

Ristretto Galliano

standard spirits

\$8

**with bottle of mixer (\$1 extra)*

Midori

Bacardi

Bundaberg

Havana Club

Kahlua

Malibu

Jim Beam

Southern Comfort

Cointreau

Brandy

Scotch

Jack Daniels

Gin

Vodka

Tequila

Buon Appetito!