

UNIVERSITY CAFÉ

EST. 1952

PRIMI

FOCACCIA ROSSA pomodoro, EV oil & salt	10.5
FOCACCIA AGLIO E MOZZARELLA garlic & cheese focaccia	11.5
FOCACCIA ERBE focaccia with oregano, rosemary, EV oil & sea salt	9.5
FOCACCIA ACCIUGHE E MOZZARELLA focaccia with anchovies & mozzarella	12.5
CALAMARI FRITTI lightly dusted in flour & deep fried served with a aioli & lemon	22
BASTONCINI DI POLENTA batton polenta chips served with a gorgonzola cheese sauce	14
MINESTRONE homestyle Italian vegetable soup (V)	12
TORTELLINI IN BRODO veal tortellini in a light chicken broth with baby spinach	9.5
WARM BLACK OLIVES marinated with oregano, lemon & garlic (V)	8.5
ANTIPASTO MISTO selection of daily prepared antipasto	For 1 - \$19 For 2 - \$33 For 4 - \$58
POLPETTE AL SUGO veal & pork meatballs in a rich tomato ragu, dressed with shaved parmesan	16.5
INSALATA CAPRESE salad of fresh bocconcini with tomato & basil (V)	17.5

CONTORNI

PATATE FRITTE Deep fried potato chips	7
INSALATA VERDE Italian garden salad with a balsamic vinaigrette (V)	9
ROCKET & PARMESAN SALAD with a balsamic vinaigrette (V)	9.5
ROMAN POTATOES roasted potatoes with rosemary & garlic (V)	7.5
GREEN BEANS with EV oil & toasted pine nuts (V)	8
BROCCOLI steamed & tossed with olive oil & garlic (V)	8

INSALATA

CAESAR SALAD cos lettuce with bacon, grilled ciabatta, shaved parmesan, poached egg & Caesar dressing with grilled chicken Add \$4.00 with grilled prawns Add \$7.50	16
INSALATA DI POLLO herb marinated chicken breast, sliced & served on mixed lettuce leaves, with tomato, red onion, cucumber & fiore di latte cheese	19.5

PASTA

GNOCCHI AL POMODORO potato dumplings with tomato sugo & fresh basil (V) hand made daily, available until sold out	22
SPAGHETTI UNIVERSITÀ fresh mushrooms, garlic, chilli & olive oil (V)	18.5
SPAGHETTI ALLA MARINARA prawns, scallops, calamari, garlic & tomato	28.5
PENNE AMATRICIANA bacon, tomato, spring onions & chilli	19.5
TAGLIATELLE CARBONARA egg, bacon, spring onion & parmesan	19.5
TORTELLINI FUNGHI E PANNA veal tortellini with mushrooms, spring onions & cream	19.5
ORECCHIETTE CON GAMBERI prawns, broccoli, fresh diced tomato, garlic, olive oil & chilli	27
ORECCHIETTE BROCCOLI broccoli, garlic, chilli & olive oil (V)	19
PENNE TELEFONO pork sausage ragu & mozzarella cheese	19.5
SPAGHETTI BOLOGNESE traditional rich meat sauce	19
RISOTTO PESCATORE prawns, scallops, calamari, garlic & tomato	28.5
CANNELLONI handmade spinach & ricotta cannelloni napped with tomato sugo (V)	22
LASAGNA AL FORNO layered pasta sheets with bolognese, mozzarella & béchamel	19.5
GLUTEN FREE PASTA AVAILABLE (GF) GLUTEN FREE (V) VEGATERIAN	ADD \$3.5

SECONDI

All main meals are served with roasted potatoes & sauteed greens of the day	
POLLO ALLA GRIGLIA grilled chicken thigh with garlic & rosemary, finished with a salsa verde	27.5
COTOLETTE DI VITELLO ALLA MILANESE nonna’s special crumbed medallions of baby veal	29
SALTIMBOCCA ALLA ROMANA pan seared baby veal topped with sage & prosciutto with a white wine glaze	29.5
300 GRAMMI DI MANZO grilled 300 gram scotch fillet cooked to your liking, finished with a red wine jus	33

PIZZE ROSSE

PIZZA MARGHERITA tomato, mozzarella, basil & EV oil, sprinkled with parmesan	18
PIZZA MARGHERITA CON FUNGHI tomato, mozzarella, mushrooms, basil & EV oil	19.5
PIZZA CAPRICCIOSA tomato, mozzarella, double smoked leg ham, olives, mushrooms & artichokes	21.5
PIZZA UNIVERSITÀ tomato, mozzarella, zucchini, eggplant, mushrooms, olives & fresh basil	19.5
PIZZA AL PROSCIUTTO tomato, mozzarella prosciutto, rocket & shaved parmesan	23.5
PIZZA NAPOLI tomato, mozzarella, anchovies, olives & capers	19.5
PIZZA DIAVOLA tomato, mozzarella, spicy sopressa & homemade chilli oil	19.5
PIZZA 1952 tomato, mozzarella, salami, pesto & olives	19.5

PIZZE BIANCHE

PIZZA SALSICCIA E CIPOLLA mozzarella, pork sausage & caramelized onions	19.5
PIZZA PATATE, GORGONZOLA & TIMO mozzarella, gorgonzola, potatoes & thyme	19.5
PIZZA BROCCOLI E SALSICCIA mozzarella, pork sausage & broccoli	19.5
PIZZA ZUCCA E PANCETTA mozzarella, roasted pumpkin & pancetta	19.5
PIZZA QUATTRO FORMAGGI mozzarella, gorgonzola, parmesan, ricotta & basil, garnished with semi dried tomatoes	19.5
PIZZA FUNGHI E PROSCIUTTO COTTO mozzarella, mushrooms & double smoked ham	19.5

CALZONI

CALZONE ROSSO salami, ricotta, mozzarella, mushrooms & olives	21
CALZONE BIANCO mozzarella, double smoked ham, ricotta & black pepper	21

DOLCI

TIRAMISU classic Italian dessert of brandy and espresso soaked sponge finger biscuits layered with marscapone & dusted with chocolate	12.5
BAILEYS PANNA COTTA	9.5
BUDINO AL CIOCCOLATO Steamed chocolate pudding with chocolate ganache & vanilla ice cream	12.5
CALZONE NUTELLA Nutella served in a pizza pocket, marshmallows & vanilla ice cream (recommended to share for 2 people)	16

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University Café was opened in 1952 by Eros & Gianni Milani, serving coffee in the downstairs café with home style Italian food in the upstairs restaurant. Originally University Café only occupied the one building at 257 Lygon Street and arguably hosted the first licensed Espresso Machine in Melbourne. This machine was in service until 1979 and is still on display .

University Café was opened as a meeting place for Italian immigrants who came to Australia to start a new life. Many of these were men left their wives and family at home until they established themselves in Australia. Many of these young single immigrants found lodgings in the boarding houses in the surrounding streets, but they were all drawn to Lygon Street and it's cafes for companionship, the tastes of home and their coffee.

In 1978 Giancarlo and Beverley Caprioli bought into University Café and continued promoting Italian home-style food and providing coffee for the Italian community. Around this time the Australian population was becoming keenly aware of Italian cuisine and espresso coffee. As their appreciation of all things Italian grew, so did the emerging “Café Society” here in Melbourne.

University Café was a pioneer of the “Café Society” in Melbourne. In 1979 Giancarlo and Beverley Caprioli embarked on a most ambitious renovation to the old world University Café. The result was a sparkling and hip café espousing all the virtues of Italian food, wine and coffee to an adoring “Café Society” public. University Café had arrived in the modern world and so too had its reputation as a Melbourne icon.

In 1992 we embarked on another major development to extend into the building next door at 255 Lygon Street. These works involved a full renovation of both buildings and opening them up for use as one business.

Today, University Café comprises of three areas:
Downstairs Café – 58 seats
Upstairs Restaurant – 70 Seats
Outside Café area – 56 Seats

University Café / Universita Bar Restaurant is open for Breakfast, Lunch and Dinner seven days a week, from 7am till late – Licensed until 1 a.m. The Upstairs restaurant is available for private functions or a la carte dining. In addition we cater for outside functions.

University Café is a family owned and operated business and is well known world wide, and is frequented by a broad clientele of students to learned professors, business leaders, sporting personalities, politicians, and our regular friends and guests. We are child friendly and love to see the generations of babies, toddlers and children visiting again as adults. The Caprioli family is now in its third generation of serving and promoting Italian food, wine and coffee.

BEVANDE

Coffee

Picollo, mini latte	3.8
Espresso, Short Macchiato	3
Cappuccino, Caffè Latte, Flat White	4
Long Black, Long Macchiato	3.8
Chai Latte	4.3
Affogato	6.0
Soy add 50c	
Double Shot Coffee add 50c	

Teas

English Breakfast, Earl Grey, Peppermint,	4.2
Chamomile, Jasmine Green,	
Lemongrass & Ginger, Spice Chai Tea	

Milk Drinks

Hot Chocolate	4
Hot Chocolate with Marshmallows	4.5
Iced Chocolate or Iced Coffee	5
Milkshakes Chocolate, Strawberry, Vanilla, Coffee	5.5

Fruit Juices

Freshly Squeezed Orange Juice	5
Rauch Bottled Juice (Pineapple, Pear, Peach)	4

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Lift, Fanta (330ml screw top)	4.5
Soda Water, Tonic Water, Dry Ginger Ale (300ml screw top)	4.2

San Pellegrino Sparking Mineral Water

Sparkling Mineral Water (250ml)	4
Sparkling Mineral Water (1 litre)	9

Aqua Panna Still Water

Acqua Panna (250ml)	3.5
Acqua Panna (1 litre)	7.5
Chinotto	4.6
Limonata	4.6
Rossa	4.6
Pompelmo	4.6

WINES

Wines by the glass only

Sparkling	Region	Gls
Villa Chiopris Prosecco	Friuli Italy	9.5
aromas of apples, dry on the palate, with a lovely bead of fresh bubble		
Swan Bay Cuvee Brut	Yarra Valley Vic	8.5
lightly structured sparkling showing elegant fruit with a bright texture and fine mousse		

White

Elio Perrone Moscato d’Asti DOC (Sweet)	Piemonte Italy	10
bright, lively, acacia & orange flowers, sweet & mellow, pure elegance		
Good Catholic Girl Riesling	Clare Valley SA	9.5
dry style, with fine threads of grapefruit & lime held together with lovely crisp acidity		
Bertani Pinot Grigio	Veneto Italy	11
fresh, medium-bodied with lovely lingering finish, perfect with fish or chicken		
Auntsfield Sauvignon Blanc	Marlborough Nz	10
fresh, bright and crisp, elegant passion fruit, easy drinking- the best of Marlborough!!		
Jack & Jill from Scotchmans Hill Chardonnay	Bellarine Peninsula Vic	10.5
Classy and complex nose of stone fruit and figs with nutty oak nuances		
University Café Sauvignon Blanc	MarlboroughNz	8.5
delicious fresh and beautifully balanced Nz sauv just right for easy drinking		

Rosé

Collefrisio Rosé (Montepulciano Rosé)	Abruzzo Italy	9.5
fruit hints of cherry & strawberry, fresh, craps and dry, well balanced and great structure		

Red

Jack & Jill from Scotchmans Hill Pinot Noir	Bellarine Peninsula Vic	10
Lifted pristine nose of plums, raspberries and spice, juicy long length		
Fermoy Cabernet Merlot	Margaret River WA	9.5
distinctive cab merlot that possesses vibrant yet subtle fruit characters		
Fat Sparrow Sangiovese	Heathcote Vic	9
subtle hints of chocolate and vanilla, sweeter fruit flavors with savory		
Good Catholic Girl Cabernet Sauvignon	Clare Valey SA	11
deeply coloured, hugely flavoured and with a mouth-gripping dose of cabernet tannins		
Villa Trasqua Chianti Classico DCGG	Tuscany Italy	12
sweet-edged red and black fruit flavours with spice and leather, and a grippy spine		
Lloyd Brothers Shiraz	McLaren Vale SA	10
big and bold, pepper, spice, nice rounded full tannin with a big long lingering finish		
University Café Shiraz	Margaret River WA	8.5
lovely rich ripe fruit with spicy tones ...a Shiraz just right for easy drinking		

Please ask for full wine list

Beer

Cascade Premium Light	Tasmania	6
Victoria Bitter	Victoria	7
Crown Lager	Victoria	8
Little Creatures Rogers	West Australia	9
Corona	Mexico	8
Peroni Red	Italy	8
Peroni Nastro Azzuro	Italy	8
Menabrea Birra	Italy	8.5

Cider

Endless Apple Cider	Gippsland	8.5
Endless Pear Cider	Gippsland	8.5