

ANTIPASTI

House baked rosemary fornarina (flat focaccia) 16
Smoked salt, hand made Del Bocia butter

House baked truffle, Grana Padano and rosemary 19
fornarina (flat focaccia)
Smoked salt, hand made Del Bocia butter

Mount Zero marinated olives, orange zest 12

Arancini 19
Truffle-pecorino, Swiss brown mushroom, mozzarella & black pepper with truffle aioli (4) (v)

Burrata e Zucca 28
Burrata cheese, roasted honey and sage pumpkin, house-dried Roma tomato, walnuts and basil oil (gf) (great with Fornarina)

Cozze alla Mediterranea 26
Portarlinton mussels, cherry tomato, garlic oil, pinot grigio, parsley, wood-fired fornarina bread

Vitello Tonnato 28
Finely sliced poached veal girello, tuna mayo, veal jus, pickled celery, crispy capers (gf, df)

Calamari Fritti 28
Crispy baby calamari, wild rocket, aioli, fresh lemon

Antipasto della Casa 42
Prosciutto San Daniele DOP, burrata cheese, coccoli fried dough (perfect to share)

Dietary requirements? Please let us know and our kitchen team will do their best to accommodate!

PRIMI - HANDMADE FRESH PASTA

Ravioli alla Zucca 39
Pumpkin & ricotta ravioli, sage infused brown butter, salted ricotta, toasted hazelnut

Agnolotti del Plin 42
Veal and pork agnolotti, shiitake mushroom, veal & nebbiolo sauce, cavolo nero, Grana Padano (+ fresh black truffle - 12)

Rigatoni al Ragu d'agnello 40
Slow cooked lamb shoulder ragu, Rosso Gargano tomato, pecorino Sardo

Tagliolini al Granchio 44
Market spanner crab, cherry tomato, bisque, lemon zest, parsley oil

Pappardelle al ragu di Funghi 39
King brown, shimeji, porcini and pearl mushroom ragu, thyme soffritto, Grana padano (+ fresh black truffle - 12)
(Gluten free pasta on request and vegan pasta on request)

SECONDI

Barramundi 44
Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, brown butter, golden raisins, baby capers, lemon (gf)

Pollo Arrosto 41
Roasted free range chicken breast, silken potato, sautéed oyster mushrooms, grilled leek, chicken jus (gf)

Scotch Fillet 300g, Grass Fed, MBS 2+ 62
Southern Range beef tagliata cooked to your liking, green peppercorn and red wine jus (gf, df) (+ fresh black truffle -12)
And your choice of side dish (Contorni)

CONTORNI

Broccolini 18
Toasted almonds, garlic oil, pecorino cheese (gf)

Patatine Fritte (fries) 15
Aioli (df)

Insalata 17
Rocket leaves, radicchio, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

PIZZA!

Our pizza is made with love and undergoes a meticulous 48 hour proving process to make the perfect pizza.

Margherita 24

Rosso Gargano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)

Donnie's Capricciosa 29

Rosso Gargano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)

Hot Salame 28

Rosso Gargano tomato, fior di latte mozzarella and Tuscan style hot salami (+ spicy honey \$2)

Cacciatorino Salame 28

Rosso Gargano tomato, fior di latte mozzarella and cacciatorino mild salami (+ spicy honey \$2)

Prosciutto, Rocket & Bufala 36

Rosso Gargano tomato, fior di latte mozzarella, rocket leaves, prosciutto di Parma, fresh buffalo mozzarella

Tartufo e Porcini 32

Truffle base, fior di latte mozzarella, porcini and field mushrooms, pecorino cheese (v) (+ sausage \$4)

Salsiccia e patate 30

Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary

Carbonara 31

Fior di latte mozzarella, egg, Grana Padano, guanciale (cured pork cheek) and pepper

Pancetta and Besciamella 31

Fior di latte mozzarella, cauliflower gratin and bechamel sauce, crispy pancetta, Grana Padano

Gamberi 30

Rosso Gargano tomato, fior di latte mozzarella, parsley, garlic and lemon zest marinated prawns (imported) (+ anchovies \$4)

VEGAN PIZZA!

La Verde 25

Rosso Gargano tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil

Tartufo Verde 32

Truffle base, coconut-based mozzarella, porcini and field mushrooms, coconut-based parmesan

MENU BAMBINI

Butter and parmigiano pasta 18

Napoli and parmigiano pasta 18

Fish n' chips, tomato sauce 18

DOLCI

Dark Chocolate Lava Tortino 18

Vanilla bean gelato, crushed hazelnut

Classic Tiramisu 18

Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream

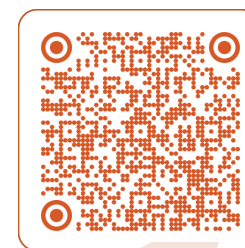
House Made Gluten Free Cannolo 14

Ricotta, orange and cinnamon gluten free cannolo, pistachio

Affogato 12

Vanilla bean gelato, espresso caffe' (add your liqueur +14)

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