

**LUNCH 12PM - 2:30PM**  
**(DINE IN AND TO GO)**

**FORNARINA**

**House-baked Fornarina;**

- Rosemary with E.V.O oil, smoked salt 16
- Truffle, grana Padano and rosemary, E.V.O. oil, smoked salt 19

**HOUSE BAKED PANUOZZO (NEAPOLITAN PANINO)**

- Pollo alla Griglia** 26  
Grilled free-range chicken breast, roasted pumpkin, sun-dried tomato, rocket, parmigiano
- 'Steak Sanga'** 29  
Scotch fillet, cheddar, caramelised red onion, rocket, dijon aioli
- Crudo** 26  
Prosciutto di Parma, truffle cream, fresh burrata cheese, rocket
- Burrata** 26  
Fresh burrata cheese, roasted pumpkin, sun-dried tomato, rocket, parmigiano

**CUCINA**

- Ravioli alla Zucca** 26  
Pumpkin & ricotta ravioli, sage infused brown butter, salted ricotta, toasted hazelnut
- Rigatoni al Ragu d'agnello** 32  
Slow cooked lamb shoulder ragu, Rosso Gargano tomato, pecorino Sardo
- Pappardelle al ragu di Funghi** 29  
King brown, shimeji, porcini and pearl mushroom ragu, thyme soffritto, Grana padano (+ fresh black truffle - 12)
- Pollo Arrosto** 30  
Roasted free range chicken breast , silken potato, sautéed oyster mushrooms, grilled leek, chicken jus (gf)
- Barramundi** 32  
Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, brown butter, golden raisins, baby capers, lemon (gf)
- Crispy Calamari** 24  
Wild rocket, aioli, fresh lemon
- Patatine fritte (fries)** 14  
Aioli
- Insalata** 14  
Rocket leaves, radicchio, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

**DOLCI**

- Classic tiramisu** 16  
Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream
- Dark Chocolate Lava Tortino** 16  
With vanilla bean gelato, crushed hazelnuts
- Affogato** 10  
Espresso, vanilla bean gelato (Add liqueur + 12)

## PIZZA!

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

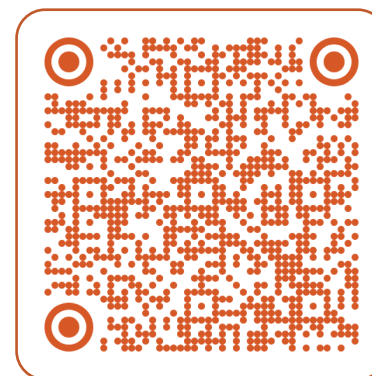
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|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Margherita</b><br><i>Rosso Gargano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>                                                       | 24 |
| <b>Donnie's Capricciosa</b><br><i>Rosso Gargano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)</i>         | 29 |
| <b>Hot Salame</b><br><i>Rosso Gargano tomato, fior di latte mozzarella and Tuscan style hot salami (+ spicy honey \$2)</i>                                    | 28 |
| <b>Cacciatorino Salame</b><br><i>Rosso Gargano tomato, fior di latte mozzarella and cacciatorino mild salami (+ spicy honey \$2)</i>                          | 28 |
| <b>Prosciutto, Rocket &amp; Bufala</b><br><i>Rosso Gargano tomato, fior di latte mozzarella, rocket leaves, prosciutto di Parma, fresh buffalo mozzarella</i> | 36 |
| <b>Tartufo e Porcini</b><br><i>Truffle base, fior di latte mozzarella, porcini and field mushrooms, pecorino cheese (v) (+ sausage \$4)</i>                   | 32 |
| <b>Salsiccia e patate</b><br><i>Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary</i>                | 30 |
| <b>Carbonara</b><br><i>Fior di latte mozzarella, egg, Grana Padano, guanciale (cured pork cheek) and pepper</i>                                               | 31 |
| <b>Pancetta and Besciamella</b><br><i>Fior di latte mozzarella, cauliflower gratin and bechamel sauce, crispy pancetta, Grana Padano</i>                      | 31 |
| <b>Gamberi</b><br><i>Rosso Gargano tomato, fior di latte mozzarella, parsley, garlic and lemon zest marinated prawns (imported) (+ anchovies \$4)</i>         | 30 |

## VEGAN PIZZA!

|                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------|----|
| <b>La Verde</b><br><i>Rosso Gargano tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil</i>           | 25 |
| <b>Tartufo Verde</b><br><i>Truffle base, coconut-based mozzarella, porcini and field mushrooms, coconut-based parmesan</i> | 32 |



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