

MENU BAMBINI

Butter and parmigiano pasta	15
Napoli and parmigiano pasta	15
Fish n' chips and tomato sauce	15

DOLCI

Sicilian Tart <i>Ricotta and orange tart, marinated strawberries, couli, pistachio and meringue crumble</i>	18
Dark Chocolate Tortino <i>Vanilla bean gelato, crushed hazelnut</i>	16
Classic Tiramisu <i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>	16
Affogato <i>Vanilla bean gelato, espresso caffe' (add your liqueur +12)</i>	8

DESSERT WINE

Hollick The Nectar <i>Botrytis Riesling, Wilgha Vineyard, Coonawarra SA (375ml btl)</i>	13/48
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ANTIPASTI

House baked rosemary fornarina (flat focaccia) <i>Smoked salt, hand made Del Boccia butter</i>	14
Mount Zero marinated olives, orange zest	10
Arancini Cacio e Pepe <i>Truffle-pecorino, mozzarella & black pepper with truffle aioli (4) (v)</i>	19
Tuna Tartare <i>Tuna, Sardinian bottarga, pickled shallot, fermented basil mayo, lime zest, sourdough crostini (gf on req, df)</i>	29
Burrata <i>Burrata cheese, ox-heart tomato, peach, pistacchio, fresh basil, white balsamic dressing (gf) (suggested with Fornarina)</i>	27
Roasted Octopus <i>Octopus, charred corn cream, stracciatella, pancetta crumble, pickled red onion (gf)</i>	32
Vitello Tonnato <i>Finely sliced roasted veal girello, tuna sauce, veal jus, crispy baby capers (gf, df)</i>	28
Calamari Fritti <i>Crispy calamari, wild rocket, aioli, fresh lemon (df)</i>	33
Antipasto della Casa <i>Prosciutto di Parma, stracciatella cheese, gnocco fritto (perfect to share)</i>	36

PRIMI - HANDMADE FRESH PASTA

Linguine <i>Market spanner crab, cherry tomato, bisque, parsley oil</i>	42
Ravioloni <i>Ricotta, lemon zest, native Tassie pepper, asparagus, zucchini, saffron butter, hazelnuts (v)</i>	37
Gnocchi <i>Slow-cooked lamb ragu, grana padano parmigiano</i>	39
Risotto <i>Carnaroli rice, tiger prawns, scallops, mussels, clams, lemon zest</i>	44

(Gluten free gnocchi and gluten free pasta available)

SECONDI

Snapper Fillet 45
Crispy skin snapper on caciucco sauce, fennel and radish salad, bottarga, caper powder, basil oil (gf, df on req)

Pollo 39
Free range chicken breast, carrot & orange purée, oyster mushrooms, grilled leek, chicken jus (gf)

Scotch Fillet 300g, Grass Fed, MBS 2+ 55
Beef tagliata cooked to your liking, green peppercorn and red wine demi-glaze (gf, df)
And your choice of side dish (Contorni)

CONTORNI

Broccolini 18
Roasted broccolini, pecorino romano, garlic E.V.O.O., almonds (gf, vegan on req)

Patatine Fritte (fries) 14
Aioli (df)

Insalata 16
Rocket leaves, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

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

PIZZA!

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

Margherita 24
San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)

Donnie's Capricciosa 29
San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)

Stelly's Salame 28
San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)

Prosciutto, Rocket & Bufala 36
San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala

Vivi l'Orto 28
Fior di latte mozzarella, marinated cherry tomatoes, field mushrooms, Kalamata olives, fresh basil (v)

Salsiccia e Cipolla 29
San Marzano tomato, fior di latte mozzarella, Italian pork sausage, grilled capsicum, red onion (+ hot salame \$4)

Nonna's Mulanciani 32
Eggplant puree base, smoked scamorza cheese, grilled eggplant, spiced honey & almond granola, fresh mint (vegan on req)

Ortolana 29
San Marzano tomato, fior di latte mozzarella, red onion, grilled eggplant and capsicum, marinated zucchini (vegan on req)

Cotto e Olive 28
Fior di latte mozzarella, Italian ham, Kalamata olives

Gamberi 32
Fior di latte mozzarella, basil and parsley marinated prawns and zucchini (+ 'nduja \$4, + anchovies \$4)