

## MENU BAMBINI

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

## DOLCI

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

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## ANTIPASTI

<b>House baked rosemary fornarina (flat focaccia)</b> <i>Smoked salt, hand made Del Bocia butter</i>	14
<b>Mount Zero marinated olives, orange zest</b>	10
<b>Arancini Cacio e Pepe</b> <i>Truffle-pecorino, mozzarella &amp; black pepper with truffle aioli (4) (v)</i>	18
<b>Burrata</b> <i>Burrata cheese, heirloom tomatoes, compressed cantaloupe, pistachio, white balsamic dressing, basil oil (gf) (great with Fornarina)</i>	26
<b>Vitello Tonnato</b> <i>Finely sliced poached veal girello, tuna mayo, veal jus, pickled celery, caperberries (gf, df)</i>	26
<b>Calamari Fritti</b> <i>Crispy baby calamari, wild rocket, aioli, fresh lemon</i>	26
<b>Antipasto della Casa</b> <i>Prosciutto San Daniele DOP, straciatella cheese, coccoli fried dough (perfect to share)</i>	36

## PRIMI - HANDMADE FRESH PASTA

<b>Tagliolini al Nero</b> <i>Squid ink tagliolini pasta, market spanner crab, cherry tomato, bisque, lemon zest, parsley oil</i>	42
<b>Ravioloni Cacio e Pepe</b> <i>Ricotta, pecorino cheese, lemon zest filled large ravioli, black pepper, zucchini, semi-dried broad beans, saffron butter, hazelnuts (v)</i>	39
<b>Gnocchi con Brasato di Agnello</b> <i>8-hour braised lamb shoulder, pinot grigio, gremolata, pecorino Romano cheese</i>	40
<b>Pappardelle al Ragù</b> <i>Wide ribbon pasta, slow cooked beef &amp; pork ragù, fennel soffritto, San Marzano tomato, Grana Padano cheese</i>	39

(Gluten free gnocchi, gluten free pasta and vegan ravioloni available)

## SECONDI

**Barramundi alla Pugliese** 40  
*Crispy skin barramundi fillet, cherry tomato and clam guazzetto, capers, Ligurian olives, Sicilian oregano, basil oil (gf, df)*

**Pollo Arrosto** 39  
*Roasted free range chicken breast, EVOO crushed potatoes, sautéed oyster mushrooms, grilled leek, chicken jus (gf, df)*

**Scotch Fillet 300g, Grass Fed, MBS 2+** 55  
*Southern Range beef tagliata cooked to your liking, green peppercorn and red wine jus (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)*