

MENU BAMBINI

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

DOLCI

Alchermes Poached Pear <i>Chianti and Alchermes liqueur poached pear, orange & ricotta cream, candied walnuts, maraschino cherry</i>	16
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 cafe' (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 Bocia 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
Burrata <i>Burrata cheese, heirloom tomato, grilled marinated zucchini, fresh basil (suggested with Fornarina) (gf)</i>	26
Roasted Octopus <i>Octopus, sweet corn puree, stracciatella, chorizo crumble, snow pea tendrils (gf, df on req)</i>	32
Vitello Tonnato <i>Finely sliced roasted veal girello, tuna sauce, veal jus, crispy baby capers</i>	28
Calamari <i>Crispy calamari, wild rocket, aioli, fresh lemon (df)</i>	33
Antipasto della Casa	2 people - 26
<i>Prosciutto di Parma, stracciatella cheese, gnocco fritto</i>	4 people - 42

PRIMI - HANDMADE FRESH PASTA

Linguine <i>Market spanner crab, cherry tomato, bisque, parsley oil</i>	42
Ravioloni <i>Cacio e pepe, asparagus, zucchini, pecorino, lemon zest butter, hazelnuts</i>	38
Gnocchi <i>Slow-cooked lamb ragu, Grana padano parmigiano</i>	39
Rigatoni all' Amatriciana <i>Aged cured pork cheek, San marzano tomato, pecorino romano cheese</i>	38

(Gluten free gnocchi and gluten free pasta available)

SECONDI

Barramundi <i>Crispy skin barramundi fillet, sautéed English spinach, whey-beurre blanc, vongole (gf)</i>	42
Duck <i>Roasted duck breast, carrot & orange purée, oyster mushrooms, grilled leek, duck jus (gf, df on req)</i>	45
Scotch Fillet 300g, Grass Fed, MBS 2+ <i>Beef tagliata cooked to your liking, green peppercorn and red wine demi-glaze (gf, df on req) And your choice of side dish (Contorni)</i>	55

CONTORNI

Broccolini <i>Roasted broccolini, pecorino romano, garlic & chilli E.V.O.O., almonds (gf, vegan on req)</i>	18
Patatine Fritte (fries) <i>Aioli</i>	14
Insalata <i>Baby cos leaves, cucumber, tomato, pickled red onion, green olives, oregano, balsamic vinaigrette (gf, vegan on req)</i>	16

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 <i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>	24
Donnie's Capricciosa <i>San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)</i>	29
Stelly's Salame <i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)</i>	28
Prosciutto, Rocket & Burrata <i>San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, burrata</i>	36
Filetto <i>Fior di latte mozzarella, marinated cherry tomatoes, basil oil (v)</i>	27
Pancetta & Asparagus <i>Yellow datterino tomato sauce, fior di latte mozzarella, pancetta, asparagus, brie cheese</i>	30
Mimosa <i>White base, fior di latte mozzarella, roasted corn, Italian ham</i>	28
Vegetarian Mimosa <i>White base, fior di latte mozzarella, roasted corn, asparagus</i>	27
Primavera <i>Yellow datterino tomato sauce, fior di latte mozzarella, smoked scamorza, brown-butter baby carrots, zucchini, shaved almonds (+ pancetta \$4) (v, vegan on req)</i>	30
Gamberi <i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)</i>	32