

ANTIPASTI

House baked rosemary fornarina (flat focaccia) Smoked salt, hand made Del Bocia butter	14
Mount Zero marinated olives, orange zest	10
Arancini Cacio e Pepe <i>Pecorino, mozzarella and black pepper with truffle aioli (4) (v)</i>	19
Burrata <i>Burrata, Sicilian caponata, sun-dried tomato vinaigrette (suggested with Fornarina) (gf)</i>	26
Tuna Tartare <i>Tuna, Sardinian bottarga, pickled shallot, fermented basil mayo, lime zest, sourdough crostini (gf on req, df)</i>	29
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

Squid Ink Spaghetti <i>Squid ink spaghetti, tiger prawns, cuttlefish, mussels, bisque, lemon-myrtle oil, bottarga</i>	42
Duck Ravioli <i>Mezzelune ravioli, confit duck leg, crispy leek, red wine Demi-glaze</i>	42
Gnocchi <i>Slow-cooked lamb ragu, pecorino romano cheese</i>	39
Risotto ai Funghi <i>Wild mushroom, porcini, beurre blanc, thyme, grana padano (gf, vegan on req)</i>	38

(Gluten free gnocchi and gluten free pasta available)

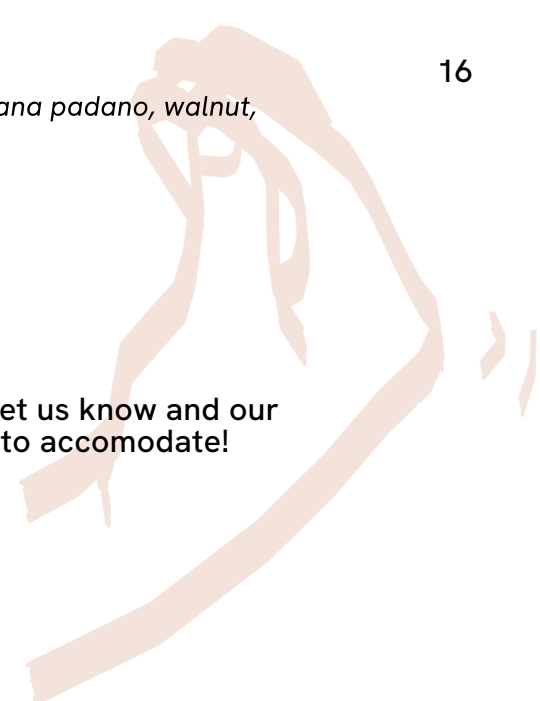
SECONDI

Barramundi <i>Crispy skin baby barramundi fillet, romesco sauce, fioretto cauliflower, braised fennel, salmoriglio, roasted almond (gf, df)</i>	42
Roasted Chicken Breast <i>Roasted free-range chicken breast, Dutch cream potato and chive mash, grilled leek, oyster mushroom, thyme-scented red wine jus</i>	39
Scotch Fillet 300g, Grass Fed, MBS 2+ <i>Beef tagliata cooked to your liking, green peppercorn and red wine jus (gf, df on req) and your choice of side dish (Contorni)</i>	55

CONTORNI

Brussel Sprouts <i>Roasted brussel sprouts with balsamic vinegar and honey, crispy prosciutto di Parma (vegan on req)</i>	16
Patatine Fritte (fries) <i>Aioli</i>	14
Insalata <i>Rocket, radicchio, shaved pear, Grana padano, walnut, balsamic vinaigrette</i>	16

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



PIZZA!

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

Aglione e Olio <i>Fior di latte mozzarella, garlic & parsley extra virgin olive oil, roasted local garlic drops (v)</i>	24
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 e Bufala <i>San Marzano tomato, fior di latte mozzarella, prosciutto di parma, grana Padano, fresh buffalo mozzarella, basil oil</i>	36
Salsiccia e Truffle <i>Fior di latte mozzarella, Italian sausage, porcini mushrooms, smoked scamorza, rocket leaves, truffle oil</i>	32
Disha's Truffle <i>Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, pecorino cheese (v, vegan on req) (+ prosciutto \$6)</i>	33
Gorgonzola e Radicchio <i>Fior di latte mozzarella, sauteed onion and radicchio, gorgonzola, walnuts</i>	30
Gamberi <i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)</i>	32

MENU BAMBINI

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

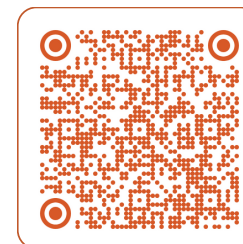
DOLCI

Limoncello Creme Brulee <i>Limoncello and vanilla bean creme brulee, Amaretti biscotti (gf on req)</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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