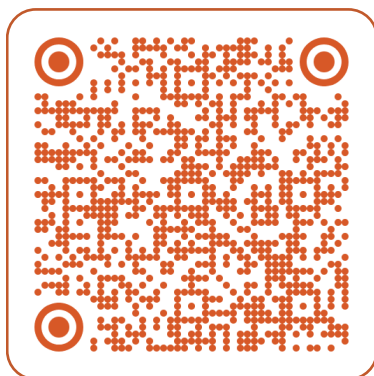




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**LUNCH 12PM - 2:30PM**  
**(DINE IN AND TO GO)**

## **FORNARINA**

House-baked Fornarina;

- Rosemary with E.V.O oil, smoked salt 8
- Garlic with E.V.O. oil, smoked salt 8
- San marzano tomato sauce, Sicilian oregano, E.V.O. oil, smoked salt 8

## **HOUSE BAKED PANUOZZO (NEAPOLITAN PANINO)**

- Cotto e mozzarella** 19  
Italian ham and fior di latte mozzarella
- Crudo** 24  
Prosciutto di Parma, truffle cream, stracciatella cheese, rocket
- 'Steak Sanga'** 26  
Scotch fillet, cheddar, caramelised red onion, rocket, dijon aioli
- Burrata** 24  
Fresh burrata cheese, Sicilian caponata, romesco sauce



## PIZZA!

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

|                                                                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Aglione e Olio</b><br><i>Garlic and fior di latte mozzarella, infused parsley E.V.O. oil (v)</i>                                                                          | 23 |
| <b>Margherita</b><br><i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>                                                                        | 23 |
| <b>Donnie's Capricciosa</b><br><i>San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives</i>                                            | 28 |
| <b>Stelly's Salame</b><br><i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild</i>                                                | 27 |
| <b>Prosciutto e Bufala</b><br><i>San Marzano tomato, fior di latte mozzarella, prosciutto di parma, grana padano, fresh buffalo mozzarella, basil oil</i>                    | 34 |
| <b>Salsiccia e Truffle</b><br><i>Fior di latte mozzarella, Italian sausage, porcini mushrooms, smoked scamorza, rocket leaves, truffle oil</i>                               | 30 |
| <b>Disha's Truffle</b><br><i>Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, pecorino cheese (v, vegan on req) (+ prosciutto \$6)</i> | 31 |
| <b>Gorgonzola e Radicchio</b><br><i>Fior di latte mozzarella, sauteed onion and radicchio, gorgonzola, walnuts</i>                                                           | 28 |
| <b>Gamberi</b><br><i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic and parsley oil (+ 'nduja \$4, + anchovies \$4)</i>                      | 28 |

## CUCINA

|                                                                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Barramundi</b><br><i>Crispy skin baby barramundi fillet, romesco sauce, fioretto cauliflower, braised fennel, salmoriglio, roasted almond (gf, df)</i>               | 28 |
| <b>Roasted Chicken Breast</b><br><i>Roasted free-range chicken breast, Dutch cream potato and chive mash, grilled leek, oyster mushroom, thyme-scented red wine jus</i> | 27 |
| <b>Gnocchi</b><br><i>Slow cooked lamb ragu, pecorino romano cheese (gf on req)</i>                                                                                      | 27 |
| <b>Risotto ai Funghi</b><br><i>Wild mushroom, porcini, beurre blanc, thyme, grana padano (v, vegan on req, gf)</i>                                                      | 24 |
| <b>Crispy Calamari</b><br><i>Wild rocket, aioli, fresh lemon</i>                                                                                                        | 26 |
| <b>Brussel Sprouts</b><br><i>Roasted brussel sprouts with balsamic vinegar and honey, crispy prosciutto di Parma (vegan on req)</i>                                     | 14 |
| <b>Patatine fritte (fries)</b><br><i>Aioli</i>                                                                                                                          | 13 |
| <b>Insalata</b><br><i>Rocket leaves, shaved pear, Grana padano, walnut, balsamic vinaigrette</i>                                                                        | 13 |
| <b>DOLCI</b>                                                                                                                                                            |    |
| <b>Classic tiramisu</b><br><i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>                                                                          | 14 |
| <b>Limoncello Creme Brulee</b><br><i>Limoncello and vanilla bean creme brulee, Amaretti biscotti (gf on req)</i>                                                        | 15 |
| <b>Affogato</b><br><i>Espresso, vanilla bean gelato<br/>Add liqueur + 12)</i>                                                                                           | 8  |