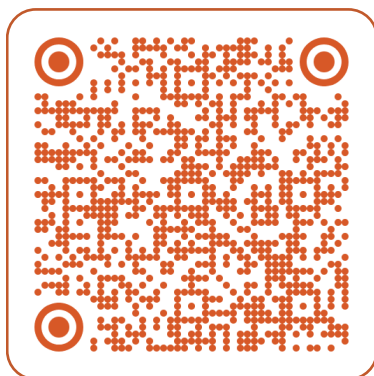




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LUNCH 12PM - 2:30PM
(DINE IN AND TO GO)

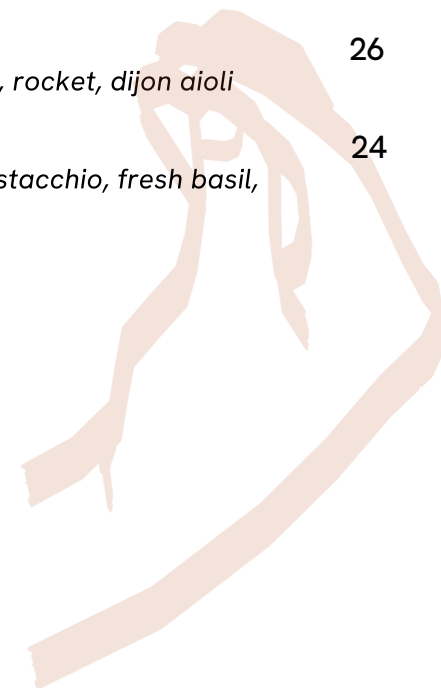
FORNARINA

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)

- Crudo** 24
Prosciutto di Parma, truffle cream, stracciatella cheese, rocket
- 'Steak Sanga'** 26
Scotch fillet, cheddar, caramelised red onion, rocket, dijon aioli
- Burrata** 24
Burrata cheese, ox-heart tomato, peach, pistacchio, fresh basil, white balsamic dressing



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

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

Cotto e Olive 28
San Marzano tomato, fior di latte mozzarella, Italian ham, Kalamata olives

Gamberi 32
San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)

CUCINA

Ravioloni 24
Ricotta, lemon zest, native Tassie pepper, asparagus, zucchini, saffron butter, hazelnuts (v)

Gnocchi 28
Slow cooked lamb ragu, grana padano (gf on req)

Linguine 32
Market spanner crab, cherry tomato, bisque, parsley oil

Pollo 28
Free range chicken breast, carrot & orange puree, oyster mushrooms, grilled leek, chicken jus (gf)

Snapper Fillet 32
Crispy skin snapper fillet on cacciucco veloute', fennel and radish salad, bottarga, caper powder, basil oil (gf, df on req)

Crispy Calamari 26
Wild rocket, aioli, fresh lemon

Broccolini 15
Roasted broccolini, pecorino romano, garlic E.V.O.O., almonds (gf, vegan on req)

Patatine fritte (fries) 13
Aioli

Insalata 14
Rocket leaves, parmigiano, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

DOLCI

Classic tiramisu 14
Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream

Dark Chocolate Tortino 16
With vanilla bean gelato, crushed hazelnuts

Affogato 8
*Espresso, vanilla bean gelato
Add liqueur + 12)*