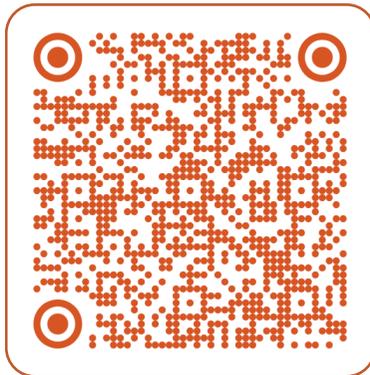




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LUNCH 12PM - 2:30PM
(DINE IN AND TO GO)

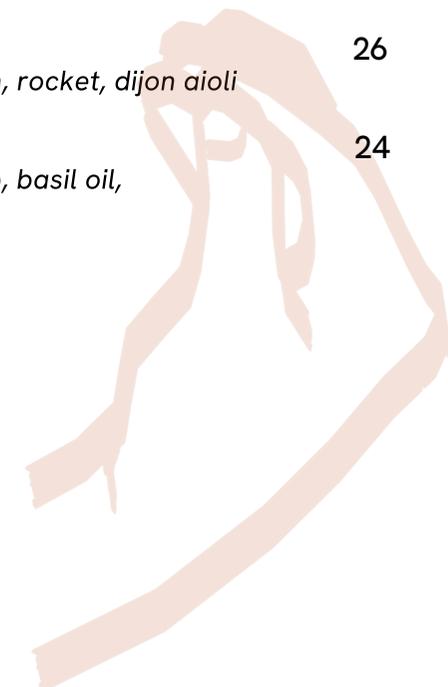
FORNARINA

House-baked Fornarina;

- Rosemary with E.V.O oil, smoked salt 8
- 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, carmelised red onion, rocket, dijon aioli
- Burrata** 24
Burrata cheese, heirloom tomato, pistachio, basil oil, 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 (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)

CUCINA

Ravioloni Cacio e Pepe 24

Ricotta, pecorino cheese & lemon zest large filled ravioli, black pepper, zucchini, semi-dried broad beans, saffron butter, hazelnuts (v)

Gnocchi al Ragu 28

Slow cooked beef and pork ragu, fennel soffritto, San Marzano tomato, Grana Padano cheese (gf on req)

Taglionini al Nero 32

Squid ink tagliolini pasta, market spanner crab, cherry tomato, bisque, lemon zest, parsley oil

Pollo Arrosto 28

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

Barramundi alla Pugliese 32

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

Crispy Calamari 24

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

House Made Gluten Free Canolo 8

Ricotta, orange and cinnamon gluten free cannolo, pistachio

Affogato 8

Espresso, vanilla bean gelato (Add liqueur + 12)