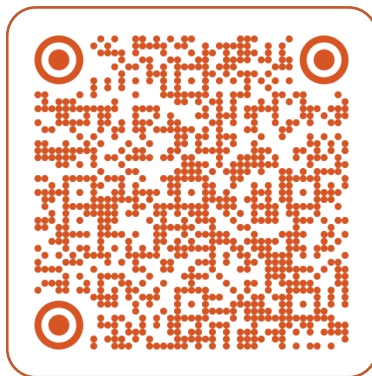




Share your Vivi experience here



Follow us



@vivi\_melbourne

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

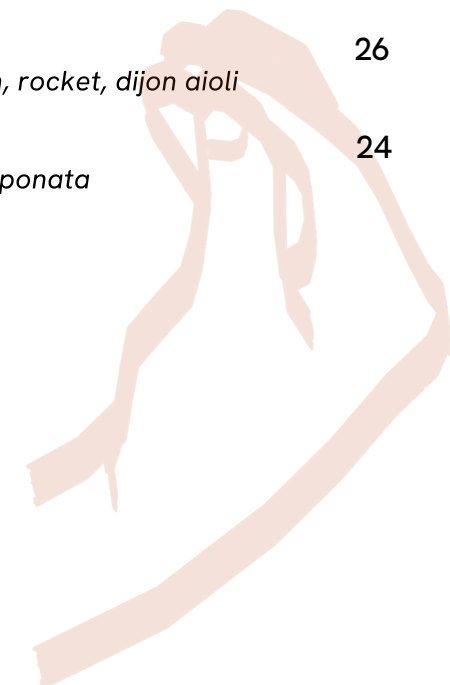
### **FORNARINA**

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, eggplant and capsicum caponata*



## PIZZA!

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

<b>Margherita</b>	24
<i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>	
<b>Donnie's Capricciosa</b>	29
<i>San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)</i>	
<b>Stelly's Salame</b>	28
<i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)</i>	
<b>Prosciutto, Rocket &amp; Bufala</b>	36
<i>San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala</i>	
<b>Tartufo e Porcini</b>	32
<i>Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnuts (v)</i>	
<b>Salsiccia e patate</b>	29
<i>Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary</i>	
<b>Broccoli e Olive</b>	29
<i>San Marzano tomato, fior di latte mozzarella, citrus broccoli with kalamata olives and parmesan (v) (+hot salame \$4)</i>	
<b>La Porro</b>	30
<i>Fior di latte mozzarella. smoked scamorza. roasted leek, oyster mushrooms (v) (+ Italian sausage \$4)</i>	
<b>Gamberi Rossa</b>	30
<i>San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns (+ anchovies \$4)</i>	

## VEGAN PIZZA!

<b>La Verde</b>	25
<i>San Marzano Tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil</i>	
<b>Broccoli Verde</b>	29
<i>San Marzano tomato, coconut-base mozzarella, citrus broccoli with kalamata olives and coconut-base parmesan (Vegan)</i>	
<b>Tartufo Verde</b>	32
<i>Truffle base, coconut-based mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnut (Vegan)</i>	

## CUCINA

<b>Rigatoni all' Amatriciana</b>	26
<i>Guanciale (cured pork cheek), san marzano tomato, pecorino, black pepper (gf on req)</i>	
<b>Ravioli alla Zucca</b>	26
<i>Pumpkin &amp; ricotta ravioli, sage infused brown butter, salted ricotta, toasted hazelnut</i>	
<b>Gnocchi al Ragu d'agnello</b>	30
<i>Slow cooked lamb shoulder ragu, Rosso Gargano tomato, Grana padano (gf on req)</i>	
<b>Pollo Arrosto</b>	28
<i>Roasted free range chicken breast, silken potato, sautéed oyster mushrooms, grilled leek, chicken jus (gf)</i>	
<b>Barramundi</b>	32
<i>Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, golden raisins, baby capers, fresh lemon (gf)</i>	
<b>Crispy Calamari</b>	24
<i>Wild rocket, aioli, fresh lemon</i>	
<b>Patatine fritte (fries)</b>	13
<i>Aioli</i>	
<b>Insalata</b>	14
<i>Rocket leaves, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)</i>	

## DOLCI

<b>Classic tiramisu</b>	14
<i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>	
<b>Dark Chocolate Lava Tortino</b>	16
<i>With vanilla bean gelato, crushed hazelnuts</i>	
<b>House Made Gluten Free Canolo</b>	12
<i>Ricotta, orange and cinnamon gluten free cannolo, pistachio</i>	
<b>Affogato</b>	8
<i>Espresso, vanilla bean gelato (Add liqueur + 12)</i>	