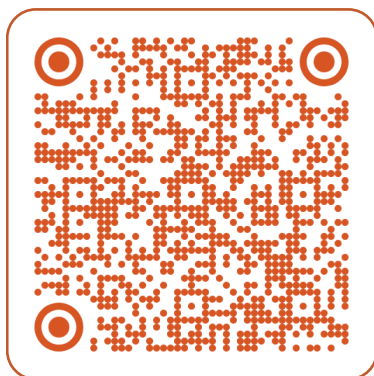




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LUNCH 12PM - 2:30PM
(DINE IN AND TO GO)

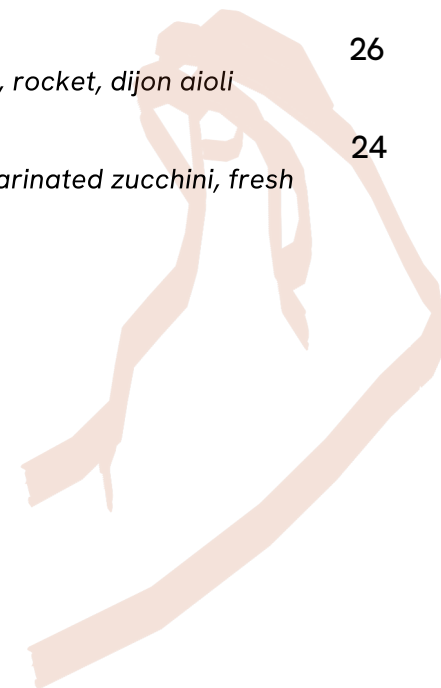
FORNARINA

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, heirloom tomato, grilled marinated zucchini, fresh basil



PIZZA!

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

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, Rocket & Burrata <i>San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, burrata</i>	36
Filetto <i>Fior di latte mozzarella, marinated cherry tomatoes, basil oil (v)</i>	27
Pancetta & Asparagus <i>Yellow datterino tomato sauce, fior di latte mozzarella, pancetta, asparagus, brie cheese</i>	30
Mimosa <i>White base, fior di latte mozzarella, roasted corn, Italian ham</i>	28
Vegetarian Mimosa <i>White base, fior di latte mozzarella, roasted corn, asparagus</i>	27
Primavera <i>Yellow datterino tomato sauce, fior di latte mozzarella, smoked scamorza, brown-butter baby carrots, zucchini, shaved almonds (+ pancetta \$4) (v, vegan on req)</i>	30
Gamberi <i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)</i>	32

CUCINA

Barramundi <i>Crispy skin barramundi fillet, sautéed English spinach, whey-beurre blanc, vongole (gf)</i>	28
Gnocchi <i>Slow cooked lamb ragu, pecorino romano cheese (gf on req)</i>	27
Ravioloni <i>Cacio e pepe, asparagus, zucchini, pecorino, lemon zest butter, hazelnuts</i>	26
Rigatoni all' Amatriciana <i>Aged cured pork cheek, San marzano tomato, pecorino romano cheese</i>	26
Crispy Calamari <i>Wild rocket, aioli, fresh lemon</i>	26
Broccolini <i>Roasted broccolini, pecorino romano, garlic & chilli E.V.O.O., almonds (gf, vegan on req)</i>	15
Patatine fritte (fries) <i>Aioli</i>	13
Insalata <i>Baby cos leaves, cucumber, tomato, pickled red onion, green olives, oregano, balsamic vinaigrette (gf, vegan on req)</i>	14
DOLCI	
Classic tiramisu <i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>	14
Alcherme Poached Pear <i>Chianti and Alcherme liqueur poached pear, orange & ricotta cream, candied walnuts, maraschino cherry</i>	16
Affogato <i>Espresso, vanilla bean gelato Add liqueur + 12)</i>	8