



## Dolci

- Cannoli del giorno (V).....**4ea**
- Vanilla bean panna-cotta, Amarena Fabbri cherries (GF)..... **12**
- Classic Tiramisu (V).....**14**
- Affogato (V).....**10**
- Gelati e sorbetti, vanilla bean, pistachio, blood orange (V)..... **12**

## Coffee & Tea

- Campos Superior.....**3** espresso **4** small **4.50** large
- Iced Long Black/Latte..... **5**
- Iced Coffee/Iced Chocolate/Iced Mocha..... **6.50**  
(all served with ice cream)
- Hot Chocolate.....**4** small **4.50** large
- Tumeric Latte.....**4.50** small **5.50** large
- Beetroot Latte.....**4.50** small **5.50** large
- Chai Latte.....**4.50** small **5.50** large
- Origin Loose Leaf Tea Varieties.....**4**
- Green tea w Sencha    Earl Grey
- Peppermint            English Breakfast
- Lemongrass & Ginger    Chamomile
- Forest Berry
- Origin Iced Tea Varieties (served still or sparkling)..... **6**
- Sneaky Peach            Zesty Lemon
- Magic Mango            Tropical Kiss

Coffee extras +.50c: Shot, Alternative milks, Decaf, Syrups



## Banquettes

### Menu Degustazione.....**\$75p/p**

(Minimum 2 people)

#### Pane

Freshly baked w/ garlic & olive oil (VE, DF, GFO)

#### Scallops

Pan-seared with leek puree & pancetta crumb  
(GFO, DFO)

#### Spaghetti al Pomodoro

Tomato & Stracciatella (V, GFO, DFO)

#### Wagyu Bistecca

Chianti jus & mixed salad (DFO)

#### Vanilla bean Pannacotta

Amarena Fabbri cherries (GF)

# VICI

ITALIAN

## Menu

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION (DF) DAIRY FREE  
(DFO) DAIRY FREE OPTION

ADD-ONS TO ALL DISHES: Nduja, Parmiggiano, Pecorino \$4 each.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.  
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

FOLLOW US



@VICISOUTHBANK



## Antipasto

Designed to be shared.

<b>Marinated Mt Zero Olives</b> (VE, GF, DF).....	<b>8</b>
<b>Pomodori</b> , marinated baby roma tomatoes (VE, GF, DF).....	<b>8</b>
<b>Arancini</b> , green peas, parmesan, fior di latte (3v) (V).....	<b>10</b>
<b>Garlic focaccia</b> , garlic oil (VE, DF).....	<b>10</b>
<b>Smoked Mortadella</b> , 125g.....	<b>14</b>
<b>Goats curd</b> , chilli infused honey, caramelised walnuts (V, GFO).....	<b>13</b>
<b>Patatine di Polenta</b> , fried polenta, basil 'mayo' (VE).....	<b>13</b>
<b>Burrata</b> with giardiniera (V, GFO).....	<b>16</b>
<b>Truffle Salami</b> , 80g, rocket, vincotto (DF, GFO).....	<b>15</b>
<b>Triple Cream Brie</b> , 120g Adelaide Hills (V, GFO).....	<b>14</b>
<b>Prosciutto di Parma</b> , e Melone (DF, GF).....	<b>15</b>
<b>Pecorino Toscano Tartufo</b> , 80g (V, GFO).....	<b>15</b>
<b>Caprese</b> with Buffalo Mozzarella, heirloom tomato, basil, olive tapenade (V, GFO).....	<b>14</b>
<b>Flash Fried Calamari</b> , mayo, lemon (DF).....	<b>16</b>
<b>Kingfish Crudo</b> , blood orange citronette (DF, GFO).....	<b>17</b>
<b>Polpette</b> , Wagyu meatballs, tomato salsa, parmesan.....	<b>15</b>
<b>Pan-seared Scallops</b> , leek puree, pancetta crumb (3) (GFO).....	<b>19</b>
<b>Pan roasted black tiger prawns</b> , salsa verde, lemon (3) (DF, GF).....	<b>21</b>



## Pizza

### Rosse

<b>QUATTRO FORMAGGI</b> .....	<b>24</b>
Fior di latte, parmiggiano, gorgonzola & scamorza affumicata (V, GFO)	
<b>MARGHERITA</b> .....	<b>23</b>
San Marzano tomato, fior di latte, basil (V, GFO, DFO)	
<b>ORTOLANA</b> .....	<b>24</b>
Capsicum, onion, eggplant, zucchini, fior di latte (V, GFO, DFO)	
<b>PEPPERONI</b> .....	<b>24</b>
Pepperoni, fior di latte (GFO, DFO)	
<b>CAPRICCIOSA</b> .....	<b>26</b>
Leg ham, artichoke, mushroom, olives, fior di latte (GFO, DFO)	

### Bianche

<b>BOSCAIOLA</b> .....	<b>25</b>
Sausages, potatoes, mushrooms, fior di latte (GFO, DFO)	
<b>MORTADELLA</b> .....	<b>26</b>
Fior di latte, pistachio (GFO, DFO)	
<b>CALABRESE</b> .....	<b>25</b>
Nduja, pancetta, fior di latte (GFO, DFO)	
<b>TARTUFO E PROSCIUTTO</b> .....	<b>24</b>
Prosciutto di parma, truffle salsa, fior di latte (GFO, DFO)	
<b>CARLOFORTINA</b> .....	<b>25</b>
Pesto, tuna, cherry tomatoes, fior di latte (GFO, DFO)	



## Pasta

<b>Slow cooked beef and pork ragu</b> , rigatoni, parmesan (GFO, DFO).....	<b>30</b>
<b>Prawn &amp; Crab linguine</b> , saffron sauce, fresh herbs (GFO, DFO).....	<b>31</b>
<b>Lasagna del giorno</b> , please ask your waiter for today's special.....	<b>28</b>
<b>Paccheri Caccio e pepe</b> with porcini mushrooms & pecorino di fossa (V, GFO).....	<b>29</b>
<b>Spaghetti al pomodoro</b> and stracciatella (V, GFO, DFO).....	<b>28</b>
<b>Melanzane alla parmigiana</b> , eggplant, parmesan, tomato sauce & fior di latte (V, GF).....	<b>27</b>

## Secondi

<b>Pan-roasted Duck Breast</b> , insalata panzanella, stracciatella (GFO, DFO).....	<b>31</b>
<b>Crispy skin Salmon</b> , broccolini, ricotta salata (GF, DFO).....	<b>29</b>
<b>Bistecca</b> , 300G Wagyu Rump MB7+, chips & chianti jus (DFO).....	<b>39</b>

## Contorni

<b>Fries &amp; truffle aioli</b> (V).....	<b>10</b>
<b>Green vegetables</b> in olive oil (V, GF, DFO).....	<b>10</b>
<b>Insalata Mista</b> , mixed salad (VE, GF).....	<b>10</b>
<b>Pane della casa</b> (V).....	<b>10</b>

