

◊ VICI ◊

ITALIAN

Menu

ALEMRE
HOSPITALITY GROUP



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Antipasto

Marinated Olives (VE, GF, DF).....	8
Arancini; Mushroom, fior di latte, truffle mayo, parmesan (3) (V).....	10
Ciabatta; Olive oil & balsamic (V, DF, GFO).....	8
Bruschetta; Marinated tomatoes, olive oil, basil & toasted ciabatta (V, DF, GFO).....	10
Three Cheese Garlic Bread (V).....	12
Flash Fried Calamari; Lemon & mayo (GF, DF).....	17
Caprese; Buffalo mozzarella, tomato, pesto & crisp bread (GFO, V).....	15
Polpette; Beef meatballs, tomato sugo, parmesan & ciabatta (GFO, DFO).....	17
Burrata; Fresh Burrata, roasted garlic + parsley oil, crisp bread (GFO, DFO).....	14
Antipasti; Prosciutto, triple cream brie, fresh + dried fruit, olives, pickles & crisp bread (GFO).....	29



Pizza



Rosse

MARGHERITA	23
San Marzano tomato, fior di latte, basil (V, GFO, DFO)	
ORTOLANA	24
Capsicum, onion, eggplant, zucchini, fior di latte (V, GFO, DFO)	
AGNELLO E ROSMARINO	24
Crumbled lamb sausage, fior di latte, rosemary oil, rocket (V, GFO)	
PEPPERONI	24
Pepperoni, fior di latte (GFO, DFO)	
CAPRICCIOSA	26
Leg ham, artichoke, mushroom, olives, fior di latte (GFO, DFO)	

Bianche

MAIALE E ZUCCA	25
Pork & fennel sausage, fior di latte, roasted pumpkin, sage (GFO, DFO)	
BOSCAIOLA	28
Shaved wagyu bresaola, mushroom, fior di latte, ricotta, rocket (GFO, DFO)	
CALABRESE	25
Nduja, pancetta, fior di latte (GFO, DFO)	
TARTUFO E PROSCIUTTO	24
Prosciutto di parma, truffle mascarpone, fior di latte (GFO, DFO)	
GAMBERI	26
Prawns, cherry tomato, chilli oil, fior di latte, rocket	

Pasta

Slow Cooked Beef Ragù	30
Tomato sugo, rigatoni, parmesan (GFO, DFO)	
Risotto al Funghi	27
Fried mushrooms, garlic, aged carnaroli rice, mascarpone (GF) Add Crispy Bacon	6
Agnello Arabbiata	31
Slow cooked lamb shoulder, tomato sugo, chilli & rosemary, pappardelle (GFO, DFO)	
Carbonara	27
Crispy pork guanciale, mascarpone cream sauce, spaghetti, pecorino (GFO) Add Smoked Chicken	6
Prawn + Crab Linguine	31
Shallots, garlic, chilli & lemon in olive oil (GFO, DF)	
Lasagne al Forno	28
Layers of beef, sugo, bechamel & fresh pasta	

Secondi

Crispy Skin Salmon	29
Roasted vegetables, Stracciatella & salsa verde	
Bistecca	39
350g grain fed rump steak, hand made chips & chianti jus (DF)	

Contorni

Fries & Aioli (V, DF, GF).....	10
Broccolini w/ Pesto (V, GF, DF).....	10
Roasted Pumpkin, Sage & Toasted Pine Nuts (V, GF, DF).....	10
Rocket & Parmesan Salad w/ Fresh Pear & Balsamic (V, GF, DF).....	10

Caffé

Campos Superior	3 espresso 4 small 4.50 large	
Flat White	Latte	Cappuccino
Long Black	Mocha	Macchiato
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	
Coffee extras +.80c: Shot, Alternative milks, Decaf, Syrups		

Dolci

Cannoli del Giorno	5EA
Tubes of fried pastry filled with flavoured pastry cream	
Classic Tiramisu	14
Layers of espresso & frangelico soaked saviordi + whipped mascarpone	
Zeppole	12
w/ chocolate + hazelnut praline sauce	
Affogato	8
Vanilla ice cream, fresh Campos espresso (V) Add frangelico, tia maria or amaretto	+7