

VICI

ITALIAN

DEALS

\$25 MANGIA MONDAY!

From 5pm

any pizza & your choice of Peroni 3.5%, Chianti, Pinot Grigio or Prosecco.

\$25* BOTTOMLESS PASTA

Tuesday, Wednesday & Thursday

Two Seatings, 5pm or 7pm

* valid with any drink purchase, 2 hour seating times, whole table only.

\$30 LUNCH WITH US

Everyday

From 12pm - 3pm

any pizza or pasta & your choice of Peroni 3.5%, Prosecco, Corte Giara Pinot Grigio or Viticoltori Chianti.

BAMBINO MENU

Pomodoro pasta in tomato sauce **15**
- V, GFO, DFO

Ham, Cheese, Tomato Pizza - VO, GFO **15**

Bolognese pasta in beef sauce **15**
- GFO, DFO

Kids vanilla ice cream \$3

AMALFI BRUNCHES

SATURDAY AND SUNDAY

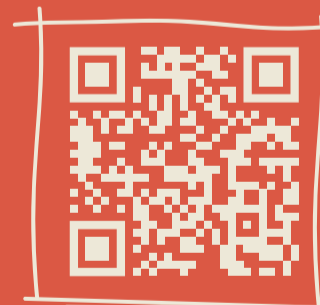
BOOKINGS FROM 11AM
TWO HOUR SEATING

\$90PP

FIVE COURSE SET MENU
AND TWO HOURS OF FREE
FLOW DRINKS INCLUDING
APEROL SPRITZ, MIMOSAS
AND GREEN BEACON BEER.



ALEMRE
HOSPITALITY GROUP



VICI ITALIAN IS PART OF THE ALEMRE HOSPITALITY GROUP.
SIGN UP TO LEARN MORE [ALEMRE.COM](https://www.alemre.com)



ANTIPASTO

Marinated Mount Zero Olives marinated in rosemary, garlic & olive oil - VE, GF 12

Pane Lievitato vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE 17
add prosciutto - 7
add fresh burratina - 7

Arancini (3) stuffed with rapini & fior di latte served with marinara sauce & grana padano - V 15

Flash Fried Baby Calamari fresh lemon & aioli - GF, DF 22

Caprese Ensalata fresh burratina, heirloom tomatoes, balsamic & olive oil - V, GF 23

WOODFIRED PIZZA

Red Base

Margherita fior di latte, parmesan, basil - V, GFO, DFO 25

Ortolana shaved zucchini & fresh garlic, toasted bread crumbs, parmesan, fior di latte, marinated red peppers - V, GFO, DFO 27

Rosa red onion, rosemary, wood smoked buffalo mozzarella, parmesan, pistachio - V, GFO 29

Pepperoni pepperoni salami + fior di latte un classico! - GFO, DFO 28

Capricciosa ham, artichoke, mushroom, olives, fior di latte - GFO, DFO 30

White Base

The Wiseguy pork sausage, salami calabrese, scamorza, crushed fennel seeds - GFO, DFO 29

Tartufo e Prosciutto prosciutto, fior di latte, black truffle oil - GFO, DFO 31

Gambero Diavolo garlic prawns, spicy nduja, cherry tomato, fior di latte, rocket leaves - GFO, DFO 33

All pizzas available gluten free (+ 7) and dairy free on request

Dietaries

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION

10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

Follow us!



@VICISOUTHBANK



VICISOUTHBANK.COM.AU

A la Carte

PASTA



Slow Cooked Beef Ragu tomato sugo, rigatoni, parmesan - GFO, DFO 33

Risotto alla Zucca butternut pumpkin risotto, toasted pepita seeds, green olive gremolata - V, GF, DFO 30
add crispy guanciale - 7

Carbonara ai Funghi bacon & fresh wild mushrooms, mascarpone cream sauce, spaghetti, parmesan - GFO 31
add roasted chicken piccata - 9

Cannelloni di Ricotta ricotta, leek, spinach & parmesan stuffed pasta tubes baked in a creamy pesto sauce, fior di latte w/ fresh garden salad - V 30

Linguine de Gamberi e Granchio tiger prawns, spanner crab, cherry tomatoes, chilli and garlic in olive oil w/ fresh lemon - GFO, DF 35

SECONDI

Pesce Fresco oven roasted barramundi over a fresh salad of fennel, asparagus, orange, salad greens & toasted almond flakes - GF, DF 37

Slow Cooked Pork Belly caramelised fennel, cherries, apple sauce, mustard fruit & chianti jus - GF, DFO 35

CONTORNI

Fries roasted garlic mayo - V, VEO, GF, DF 13

Rocket Salad parmesan, balsamic - V, VEO, GF, DFO 15

DEGUSTAZIONE \$60PP (MIN. 2PPL)

Whole table only GFO, DFO, VO

Arancini stuffed with rapini & fior di latte

Pane Lievitato vici's signature woodfired bread with roasted garlic, smoked salt, olive oil

Caprese Ensalata burratina & marinated heirloom tomatoes

Slow cooked beef ragu tomato sugo, rigatoni, parmesan

Pizza Pepperoni pepperoni salami + fior di latte

Rocket salad parmesan, balsamic

+ **Cannoli del Giorno** 5 EA