



STUZZICHINI *Snacks*

- Marinated Australian Olives** - VE, GF 12
- Crumbed Olives** mozzarella, fresh lemon - V 13
- Mushroom Pate** chiodini mushrooms, red wine reduction, fried basil, crispbread - VE, GFO 15
- Warm Artichoke Dip** pangrattato, house made focaccia - VE, GFO 13
- Local Pork & Pepper Berry** salame, cornichons - GF, DF 15
- Shaved Wagyu Bresaola** fried capers - GF, DF 17

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
- Bella Rosa** smoked mozzarella, pink shallot jam, fresh rosemary & parmigiano reggiano - 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

- Piccante Coreano** cloth aged pork salami in korean chilli crust, fresh chilli & fior di latte drizzled with hot honey - GFO, DFO 31
- Fromage a Trois** fior di latte & parmesan finished with fresh stracchiarella - GFO 29
- Salsiccia d'Agnello** spicy lamb sausage & roasted pumpkin, sage, fior di latte & pine nuts - GFO, DFO 33

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

ANTIPASTO *Entrees*

- Pane Lievitato** vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE 17
- Arancini** of wild mushroom, truffle & parmesan - V 15
- Fior di Latte al Forno** mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO 20
- Polpetta al Sugo** beef meatballs in a rich marinara sauce w/ parmigiano reggiano & foccacia - GFO, DFO 21
- Fried Calamari** w/ caper aioli & fresh lemon - GF 22
- Crispy Pork Belly** w/ caramelised apple compote - GF, DF 25
- Classic Caprese** salad of buffalo mozzarella, heirloom tomato & basil - V, GF 27

PASTA



- Beef Ragù** house special slow cooked beef in a rich tomato sugo w/ rigatoni & parmigiano reggiano - GFO, DFO 33
- Amatriciana a la Español** semi-curado chorizo, marinara sauce & mascarpone w/ spaghetti & parmigiano reggiano - GFO, DFO 31
- Linguine de Gamberi** octopus, crab, roasted garlic, pink shallots & olive oil tossed in linguine w/ grilled tiger prawns - GFO, DF 35
- Cannelloni al Forno** ricotta, leek & spinach stuffed pasta tubes baked in marinara sauce w/ fior di latte, parmesan & a mixed leaf salad - V 30

Dietaires

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

A la Carte

◆ **VICI** ◆
ITALIAN

SECONDI *Mains*



Chicken Marsala grilled chicken breast fillets in a creamy marsala & mushroom sauce w/ crispy prosciutto & pangrattato - GFO	31
Insalata Panzanella tuscan salad of heirloom tomatoes & toasted bread, shallots, fresh herbs, caperberries, lettuce & toasted pistachios w/ fresh stracchiarella - V, GFO, DFO	29
Crispy Skin Barramundi fennel, orange & mint salad, toasted almonds, caper mayo, fresh lemon - GFO, DF	35
Bistecca 300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO	37
Agnello braised & grilled lamb rack w/ white bean puree, rosemary oil & chianti jus - GF, DF	41
Grilled Salmon fried potatoes, stracchiarella, gremolata, grilled lemon - GF, DFO	35
Fillet 200g kidman beef grain-fed eye fillet w/ mashed potato & creamy peppercorn sauce - GF, DFO	45

CONTORNI *Sides*

Roasted Baby Potatoes garlic, lemon, ricotta, parsley - VEO, GF, DFO	15
Dressed Tender Leaf Salad w/ house dressing - VEO, GF	10
Grilled Broccolini w/ pistachios, lemon & olive oil - VE, GF	13
Truffle Fries shoestring fries tossed in truffle oil & parmesan - V, GF	15
Rocket Salad w/ parmesan & balsamic dressing - V, VEO, GF, DFO	17

DOLCI *Desserts*

Cannoli di Ricotta fried pastry tube stuffed with whipped ricotta & toasted pistachio - V	6.5 EA
Chocolate Hazelnut Semifreddo dark chocolate semifreddo dipped in hazelnut milk chocolate ganache, cherry cremeux & gel, kirsch jelly, toasted cocoa nib soil - V	17
Classic Tiramisu layers of campos espresso & frangelico soaked savoiardi + whipped vanilla mascarpone dusted with cocoa powder - V	15
White Chocolate Panna Cotta with mixed berry compote - GF	13
Affogato vanilla gelato, fresh campos espresso - V	12
add Frangelico - 10 / add Tia Maria - 10 / add Bailey's Tiramisu - 10	

BAMBINO MENU

Grilled chicken breast & chips - GF, DF	15
Spaghetti & meatballs w/ parmesan - DFO	15
Ham, Cheese, Tomato Pizza - VO	15

10% SURCHARGE APPLIES ON SUNDAYS.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.