



# VICI

ITALIAN

## BANQUETS



**\$65PP**  
**WHOLE TABLE ONLY**  
**(MIN. 2 PPL)**

### *Tavolo*

#### Pane Lievitato

vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE

#### Warm Artichoke Dip

pangrattato - VE, GFO

#### Arancini

of wild mushroom, truffle & parmesan - V

#### Fior di Latte al Forno

mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO

#### Fried Calamari

w/ caper aioli & fresh lemon  
GF, DF

#### Beef Ragu

house special slow cooked beef in a rich tomato sugo w/ rigatoni & parmigiano reggiano - GFO, DFO

#### Truffle Fries

shoestring fries tossed in truffle oil & parmesan - V, GF

#### Rocket Salad

w/ parmesan & balsamic dressing  
V, VEO, GF, DFO

### *Dietaries*

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

**\$80PP**  
**WHOLE TABLE ONLY**  
**(MIN. 2 PPL)**

### *Picena*

#### Marinated Australian Olives

VE, GF

#### Warm Artichoke Dip

pangrattato, house made focaccia  
VE, GFO

#### Shaved Wagyu Bresaola

fried capers - GF, DF

#### Classic Caprese

salad of buffalo mozzarella, heirloom tomato & basil - V, GF

#### Order Main

#### Bistecca

300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO

*Or*

#### Grilled Salmon

fried potatoes, stracchiatella, gremolata, grilled lemon - GF, DFO

#### Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VEO, GF, DFO

#### Dressed Tender Leaf Salad

w/ house dressing - VEO, GF

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