



## STUZZICHINI *Snacks*

- Marinated Australian Olives** - VE, GF **12**
- Crumbed Olives** mozzarella, fresh lemon - V **13**
- Warm Artichoke Dip** pangrattato, house made focaccia - VE, GFO **13**
- Shaved Wagyu Bresaola** fried capers - GF, DF **17**
- Arancini** of wild mushroom, truffle & parmesan - V **15**

## 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 - V, GFO, DFO **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 stracchiatella - V, 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 *Entrées*

- Pane Lievitato** vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE **17**
- Fior di Latte al Forno** mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO **22**
- 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**

### *Dietaries*

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*



<b>Chicken Marsala</b> grilled chicken breast fillets in a creamy marsala & mushroom sauce w/ crispy prosciutto & pangrattato - GFO	31
<b>Insalata Panzanella</b> tuscan salad of heirloom tomatoes & toasted bread, shallots, fresh herbs, caperberries, lettuce & toasted pistachios w/ fresh stracchiarella - V, GFO, DFO	29
<b>Crispy Skin Barramundi</b> fennel, orange & mint salad, toasted almonds, caper mayo, fresh lemon - GFO, DF	35
<b>Bistecca</b> 300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO	39
<b>Agnello</b> braised & grilled lamb rack w/ white bean puree, rosemary oil & chianti jus - GF, DF	41
<b>Grilled Salmon</b> fried potatoes, stracchiarella, gremolata, grilled lemon - GF, DFO	35
<b>Fillet</b> 200g kidman beef grain-fed eye fillet w/ mashed potato & creamy peppercorn sauce - GF, DFO	45

## CONTORNI *Sides*

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

## DOLCI *Desserts*

<b>Cannoli di Ricotta</b> fried pastry tube stuffed with whipped ricotta & toasted pistachio - V	6.5 EA
<b>Classic Tiramisu</b> layers of espresso & frangelico soaked savoiardi + whipped vanilla mascarpone dusted with cocoa powder - V	15
<b>White Chocolate Panna Cotta</b> with mixed berry compote - V, GF	13
<b>Affogato</b> vanilla gelato, fresh campos espresso - V <b>add Frangelico - 10 / add Tia Maria - 10 / add Bailey's Tiramisu - 10</b>	12

## BAMBINO MENU

<b>Grilled Chicken Breast &amp; Chips</b> - GF, DF	15
<b>Spaghetti &amp; Meatballs</b> w/ parmesan - DFO	15
<b>Ham, Cheese, Tomato Pizza</b> - VO	15

10% SURCHARGE APPLIES ON SUNDAYS.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.