



STUZZICHINI *Snacks*

- Marinated Australian Olives** - VE, GF 12
- Crumbed Olives** mozzarella, fresh lemon - V 13
- Whipped Ricotta Dip** cherry tomatoes, apple balsamic & toasted foccacia - V, GFO 16
- Prosciutto e Fichi** shaved prosciutto dressed with baby figs pickled in brown sugar - GF, DF 21
- 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, red onion, parmesan, fior di latte, marinated red peppers - V, GFO, DFO 27
- Rosa** smoked mozzarella, red onion, fresh rosemary, parmigiano reggiano & toasted pistachios - V, GFO 27
- 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 - 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 *Entrees*

- 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
- Gamberi Al Forno** prawns baked in garlic butter w/ fresh herbs, cherry tomatoes & fresh lemon - GF 29
- Caprese** fresh burrata w/ heirloom tomatoes, caramelised balsamic & fresh basil - V, GF 25

PASTA



- Beef Ragù** house special slow cooked beef in a rich tomato sugo w/ fresh casarecce & parmigiano reggiano - GFO, DFO 33
- Carbonara** crispy bacon, mascarpone cream sauce, spaghetti, parmesan - GFO 30
- Prawn + Crab Linguine** shallots, garlic, chilli, cherry tomatoes & lemon in olive oil - GFO, DF 35
- Amatriciana** pork & fennel sausage, marinara sauce & mascarpone w/ spaghetti & parmigiano reggiano - GFO, DFO 31
- Baked Ziti** roasted vegetables, spinach, ricotta, napoli sauce & short pasta baked w/ fior di latte, parmesan & a mixed leaf salad - V 29

A la Carte



SECONDI *Mains*

Tuscan Chicken grilled chicken breast in a sun dried tomato & mushroom cream sauce w/ fried basil & 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
Bistecca 300g 120 day grain-fed qld. beef sirloin w/ mashed potato & chianti jus - GF, DFO	39
Grilled Salmon fried potatoes, stracchiarella, gremolata, grilled lemon - GF, DFO	35
Pork Belly confit & fried, and served w/ a fennel, orange & mint salad, toasted almonds, apple balsamic, apple jus - GF, DF	35

CONTORNI *Sides*

Roasted Baby Potatoes garlic, lemon, ricotta, parsley - VEO, 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	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
Classic Tiramisu layers of espresso & frangelico soaked savoiardi + whipped vanilla mascarpone dusted with cocoa powder - V	15
White Chocolate Panna Cotta with mixed berry compote - V, GF	13
Affogato vanilla gelato, fresh campospresso - V add Frangelico - 10 / add Tia Maria - 10 / add Bailey's Tiramisu - 10	12

BAMBINO MENU

Grilled Chicken Breast & Chips - GF, DF	15
Spaghetti & Meatballs w/ parmesan - DFO, GFO	15
Ham, Cheese, Tomato Pizza - VO, GFO	15

Dietaries

V - VEGETARIAN VO - VEGETARIAN OPTION
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.