



## STUZZICHINI

*Snacks*

- Marinated Australian Olives** - VE, GF
- Crumbed Mozzarella** fried mozzarella, calabrian pepper mayo - V **15**
- Whipped Ricotta Dip** cherry tomatoes, apple balsamic & toasted foccacia - V, GFO **17**
- Prosciutto e Fichi** shaved prosciutto with baby figs pickled in brown sugar - GF, DF **22**
- Arancini** wild mushroom with truffle & parmesan - V **16**

## WOODFIRED PIZZA

*Hand-stretched with a traditional Napoli red base.*

- Margherita** fior di latte, parmesan, basil - V **26**
- Ortolana** shaved zucchini & fresh garlic, toasted bread crumbs, red onion, parmesan, fior di latte, marinated red peppers - V **28**
- Mortadella** girolamo mortadella, truffle stracciatella, pesto, pistachio **31**
- Pepperoni** pepperoni salami + fior di latte *un classico!* **29**
- Capricciosa** ham, artichoke, mushroom, olives, fior di latte **31**
- Piccante Coreano** spicy Calabrian salami, fresh chilli & fior di latte drizzled with hot honey **32**
- Tre Formaggi** fior di latte & parmesan finished with fresh stracchiarella - V **30**
- Gamberi** confit chilli marinated prawns, blistered cherry tomatoes, fior di latte, rocket - I **31**
- Prosciutto** fior di latte, Muñoz Rojo prosciutto, shaved parmesan **31**

### *Pizza Extras*

ham | chicken | prawns | anchovies  
prosciutto | pepperoni | salami | + 7



All pizzas available GF (+5) & DF on request.

## ANTIPASTO

*Entrees*

**Pizza All'aglio** **17**  
vici's signature  
woodfired cheesy garlic  
pizza with smoked salt &  
olive oil - V



- Forno Gambero** king prawns baked in gremolata butter, garlic & chilli, served with grilled foccacia - GFO, DFO, A **21**
- Camembert** baked creamy camembert with macadamia honey & crisp bread - V **23**
- Polpetta al Sugo** beef meatballs in a rich marinara sauce with parmigiano reggiano & foccacia - GFO, DFO **22**
- Fried Calamari** caper aioli & lemon - GF, I **23**
- Salmone Stagionato** gin & beetroot cured salmon, muscatel vinegar, basil oil & capers - GF, DF, A **23**

## PASTA



- Beef Ragù** house special slow-cooked beef in a rich tomato sugo with fresh casarecce & parmigiano reggiano - GFO, DFO **34**
- Carbonara** crispy bacon, mascarpone cream sauce, spaghetti, parmesan - GFO  
*add chicken +7* **32**
- Prawn + Crab Linguine** shallots, garlic, chilli & blistered cherry tomatoes in olive oil - GFO, DF, M **36**
- Crab Ravioli** blue swimmer crab, creamy marinara sauce & parmesan - A **36**
- Sorrentina** baked gnocchi with vegetable ragu & fior di latte - V  
*add beef bolognese +8* **31**

### *Bottomless Pasta*

**Every Wednesday Night!**

90 mins | 40PP | with a drink purchase



**SECONDI** *Mains*

<b>Parmigiana</b> crumbed chicken breast with napoli, ham, fior di latte & tuscan salad	<b>32</b>
<b>Bistecca</b> 300g 120 day grain-fed qld beef sirloin with mashed potato & chianti jus - GF, DFO	<b>40</b>
<b>Grilled Salmon</b> with fried potatoes, stracchiatella, gremolata & grilled lemon - GF, DFO, A	<b>36</b>
<b>Porchetta</b> wood fire roasted pork belly served with carrot puree, eggplant & olive caponata, chianti jus - LG, DF	<b>36</b>

**BANQUETS**

MIN. 2 GUESTS



*Tavolo* **\$69PP**

- Pizza All'aglio
- Salmon Stagionato
- Stuffed Mozzarella
- Forno Gambero
- Arancini
- Margherita Pizza
- Truffle Fries



*Piccola* **\$79PP**

- Marinated Olives
- Whipped Ricotta Dip
- Fried Calamari
- Polpetta Al Sugo
- Porchetta
- Baby Potatoes
- Cannoli

**CONTORNI** *Sides*

<b>Roasted Baby Potatoes</b> garlic, lemon, ricotta, parsley - VEO, DFO	<b>15</b>
<b>Tender Leaf Salad</b> with house dressing - VEO, GF	<b>12</b>
<b>Grilled Broccolini</b> with pistachios, lemon & olive oil - VE, GF	<b>15</b>
<b>Truffle Fries</b> shoestring fries tossed in truffle oil & parmesan - V	<b>15</b>
<b>Rocket Salad</b> with parmesan & balsamic dressing - V, VEO, GF, DFO	<b>17</b>

**DOLCI** *Deserts*



<b>Chocolate Hazelnut Cannoli</b> chocolate, hazelnut & ricotta filling in a fried pastry tube with toasted hazelnuts - V	<b>7 EA</b>
<b>Pistachio Tiramisu</b> layers of espresso-soaked savoiardi with pistachio whipped cream, mascarpone & toasted pistachios - V	<b>16</b>
<b>Lemon Cheesecake</b> no-bake white chocolate & lemon cheesecake with biscuit base - GF, V	<b>14</b>
<b>Affogato</b> vanilla gelato & fresh campospresso - V	<b>13</b>
add Frangelico, Tia Maria or Bailey's Tiramisu	<b>+10</b>

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.  
10% WEEKEND SURCHARGE / 20% PUBLIC HOLIDAY SURCHARGE

V - VEGETARIAN VO - VEGETARIAN OPTION VE - VEGAN VEO - VEGAN OPTION  
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION LG - LOW GLUTEN  
DF - DAIRY FREE DFO - DAIRY FREE OPTION  
SEAFOOD: A - AUSTRALIAN I - IMPORTED M - MIXED