



STUZZICHINI

Snacks

- Marinated Australian Olives** - VE, GF **8**
- Crumbed Mozzarella** fried mozzarella, calabrian pepper mayo - V **17**
- Whipped Ricotta Dip** cherry tomatoes, apple balsamic & toasted foccacia - V, GFO **18**
- Prosciutto e Fichi** shaved prosciutto with baby figs pickled in brown sugar - GF, DF **22**
- Arancini** wild mushroom with truffle & parmesan - V **17**

WOODFIRED PIZZA

Hand-stretched with a traditional Napoli red base.

- Margherita** fior di latte, parmesan, basil - V **27**
- 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!* **30**
- 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 **23**
- 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 **36**
- Carbonara** crispy bacon, mascarpone cream sauce, spaghetti, parmesan - GFO
add chicken +7 **33**
- Prawn + Crab Linguine** shallots, garlic, chilli & blistered cherry tomatoes in olive oil - GFO, DF, M **37**
- Crab Ravioli** blue swimmer crab, creamy marinara sauce & parmesan - A **37**
- 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*

Parmigiana crumbed chicken breast with napoli, ham, fior di latte & tuscan salad	34
Bistecca 300g 120 day grain-fed qld beef sirloin with mashed potato & chianti jus - GF, DFO	41
Grilled Salmon with fried potatoes, stracchiatella, gremolata & grilled lemon - GF, DFO, A	38
Porchetta wood fire roasted pork belly served with carrot puree, eggplant & olive caponata, chianti jus - LG, DF	38

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*

Roasted Baby Potatoes garlic, lemon, ricotta, parsley - VEO, DFO	15
Tender Leaf Salad with house dressing - VEO, GF	13
Grilled Broccolini with pistachios, lemon & olive oil - VE, GF	15
Truffle Fries shoestring fries tossed in truffle oil & parmesan - V	16
Rocket Salad with parmesan & balsamic dressing - V, VEO, GF, DFO	17

DOLCI *Deserts*



Chocolate Hazelnut Cannoli chocolate, hazelnut & ricotta filling in a fried pastry tube with toasted hazelnuts - V	7 EA
Pistachio Tiramisu layers of espresso-soaked savoiardi with pistachio whipped cream, mascarpone & toasted pistachios - V	17
Lemon Cheesecake no-bake white chocolate & lemon cheesecake with biscuit base - GF, V	15
Affogato vanilla gelato & fresh campospresso - V add Frangelico, Tia Maria or Bailey's	13 +10

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