



BANQUETS



Tavolo

\$69PP

**WHOLE TABLE ONLY
(MIN. 2 GUESTS)**

Pizza All'aglio

vici's signature woodfired
cheesy garlic pizza with smoked
salt & olive oil - V

Salmon Stagionato

gin & beetroot cured salmon,
muscatel vinegar, basil oil
& capers - GF, DF, A

Stuffed Mozzarella

fried mozzarella & calabrian
pepper mayo - V

Forno Gambero

king prawns baked in gremolata
butter, garlic & chilli with
grilled foccacia - GFO, DFO, A

Arancini

wild mushroom, truffle
& parmesan - V

Margherita Pizza

fior di latte, parmesan &
basil - V, GFO, DFO

Truffle Fries

shoestring fries tossed
in truffle oil & parmesan - V

Picena

\$79PP

**WHOLE TABLE ONLY
(MIN. 2 GUESTS)**

Marinated Australian Olives

VE, GF

Whipped Ricotta Dip

cherry tomatoes, apple balsamic
& toasted foccacia - V, GFO

Fried Calamari

with caper aioli & fresh lemon
- GF, I

Polpetta Al Sugo

beef meatballs in a rich
marinara sauce with parmigiano
reggiano & foccacia - GFO, DFO

Porchetta

wood fired roasted pork belly
with carrot puree, eggplant
& olive caponata, chianti jus
- LG, DF

Roasted Baby Potatoes

with garlic, lemon, ricotta
& parsley - VEO, DFO

Chocolate Hazelnut Cannoli

chocolate, hazelnut & ricotta
filling in a fried pastry tube
- V

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: I - IMPORTED | M - MIXED | A - AUSTRALIAN
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.