

A la Carte

STUZZICHINI

Snacks

Pacific Oysters (4) served natural with lemon or with finger lime mignonette - A	22
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
Classic Bruschetta marinated heirloom cherry tomatoes, garlic, balsamic glaze & extra virgin olive oil - GFO, V	15
Arancini roasted pumpkin arancini with truffle aioli - V	17

WOODFIRED PIZZA

all pizzas made with a hand-stretched base, traditional Napoli red sauce & fior di latte.

Margherita grated parmigiano, grana padano, fresh basil - V	27
Ortolana marinated red peppers, red onion, fresh garlic, pickled baby peach, pangrattato, parmigiano - V	28
Mortadella girolamo mortadella, truffle stracciatella, pesto, pistachio	31
Pepperoni pepperoni salami -un classico!	30
Capricciosa ham, mushroom, marinated artichokes, olives	31
Piccante Coreano spicy Calabrian salami, fresh chilli, drizzled with hot honey	32
Tre Formaggi parmigiano reggiano, fresh stracchiarella - V	30
Gamberi confit chilli marinated prawns, blistered cherry tomatoes, rocket - I	31
Prosciutto Muñoz Rojo prosciutto, blistered cherry tomato, shaved parmesan, rocket	31
Vici Carnosa beef mince cooked in italian seasoning, pepperoni, lamb sausage & chilli oil	35

Carbonara Pizza pecorino, bacon, shaved potato, egg yolk, cracked pepper 33

PIZZA EXTRAS

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

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



ANTIPASTO

Entrées

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 toasted pistachio, peach & muscatel relish, 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

Crab Mousse creamy crab mousse stuffed in fried pastry topped with crème fraîche & finger lime 25

Prosciutto e Fichi shaved prosciutto with baby figs pickled in brown sugar - GF, DF 22

Tavolo BANQUET MENU

MIN. 2 GUESTS

\$69PP



Pizza All'aglio
Crab Mousse
Crumbed Mozzarella
Forno Gambero
Arancini
Margherita Pizza
Truffle Fries

10% WEEKEND SURCHARGE
20% PUBLIC HOLIDAY SURCHARGE

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, stracchiarella, 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

PASTA



Beef Ragu house special slow-cooked beef in a rich tomato sugo with fresh casarecce & parmigiano reggiano - GFO, DFO	36
Prawn + Crab Linguine shallots, garlic, chilli & blistered cherry tomatoes in olive oil - GFO, DF, M	37
Carbonara crispy bacon, mascarpone cream sauce, spaghetti, parmesan - GFO add chicken +7	33
Sorrentina baked gnocchi with vegetable ragu & fior di latte - V add beef bolognese +8	31
Crab Ravioli tossed in creamy tomato & basil pesto, finished with parmigiano reggiano & herbs - V	37

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



Dietaries

V - VEGETARIAN VO - VEGETARIAN OPTION VE - VEGAN VEO - VEGAN OPTION DF - DAIRY FREE DFO - DAIRY FREE OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION LG - LOW GLUTEN SEAFOOD: A - AUSTRALIAN M - MIXED I - IMPORTED
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.



Bottomless Pasta

EVERY WEDNESDAY NIGHT!

90 mins | 40PP | with a drink purchase

DOLCI

Desserts

Cookies & Cream Cannoli chocolate cookie crumb & ricotta filling in a fried pastry tube - V	7EA
Pistachio Tiramisu layers of espresso soaked savoiardi with pistachio whipped cream, mascarpone & toasted pistachios - V	17
Vanilla Panna Cotta with raspberry coulis, fresh berries & biscoff crumb - V	17
Affogato vanilla gelato with fresh campos espresso - V	13
add Frangelico, Tia Maria or Bailey's	+10