



STUZZICHINI *Snacks*

- Marinated Australian Olives** - VE, GF 8
- Crumbed Olives** mozzarella, fresh lemon - V 14
- Whipped Ricotta Dip** cherry tomatoes, apple balsamic & toasted foccacia - V, GFO 17
- Prosciutto e Fichi** shaved prosciutto dressed with baby figs pickled in brown sugar - GF, DF 22
- Arancini** of wild mushroom, truffle & parmesan - V 16

WOODFIRED PIZZA

All hand stretched pizzas made with Napoli base unless specified

- Margherita** fior di latte, parmesan, basil - V, GFO, DFO 26
- Ortolana** shaved zucchini & fresh garlic, toasted bread crumbs, red onion, parmesan, fior di latte, marinated red peppers - V, GFO, DFO 28
- Rosa** smoked mozzarella, red onion, fresh rosemary, parmigiano reggiano & toasted pistachios - V, GFO 28
- Pepperoni** pepperoni salami + fior di latte *un classico!* - GFO, DFO 29
- Capricciosa** ham, artichoke, mushroom, olives, fior di latte - GFO, DFO 31
- Piccante Coreano** cloth aged pork salami in korean chilli crust, fresh chilli & fior di latte drizzled with hot honey - GFO, DFO 32
- Fromage a Trois** fior di latte & parmesan finished with fresh stracchiarella - V, GFO 30
- Gamberi** confit chilli marinated prawns, blistered cherry tomatoes, fior di latte, rocket - GFO, DFO 31

All pizzas available gluten free (+ 7)
and dairy free on request



ANTIPASTO *Entrees*

- Pizza All'aglio** vici's signature woodfired cheesy garlic pizza, smoked salt, olive oil - V 17
- Fior di Latte al Forno** mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO 23
- Polpetta al Sugo** beef meatballs in a rich marinara sauce w/ parmigiano reggiano & foccacia - GFO, DFO 22
- Fried Calamari** w/ caper aioli & fresh lemon - GF 23
- Gamberi Al Forno** prawns baked in garlic butter w/ fresh herbs, cherry tomatoes & fresh lemon - GF 30
- Caprese** fresh burrata w/ heirloom tomatoes, caramelised balsamic & fresh basil - V, GF 26

PASTA



- Beef Ragu** house special slow cooked beef in a rich tomato sugo w/ fresh casarecce & parmigiano reggiano - GFO, DFO 34
- Carbonara** crispy bacon, mascarpone cream sauce, spaghetti, parmesan - GFO 32
- Prawn + Crab Linguine** shallots, garlic, chilli, cherry tomatoes & lemon in olive oil - GFO, DF 36
- Amatriciana** pork & fennel sausage, marinara sauce & mascarpone w/ spaghetti & parmigiano reggiano - GFO, DFO 33
- Baked Ziti** roasted vegetables, spinach, ricotta, napoli sauce & short pasta baked w/ fior di latte, parmesan & a mixed leaf salad - V 31

Bottomless Pasta

Every Wednesday Night!
90mins | 40pp | with a drink purchase



A la Carte

• **VICI** •
ITALIAN

SECONDI *Mains*

<u>Parmigiana</u> crumbed chicken breast, napoli, ham, fior di latte, tuscan salad	32
<u>Bistecca</u> 300g 120 day grain-fed qld. beef sirloin w/ mashed potato & chianti jus - GF, DFO	40
<u>Grilled Salmon</u> fried potatoes, stracchiarella, gremolata, grilled lemon - GF, DFO	36
<u>Pork Belly</u> confit & fried, and served w/ a fennel, orange & mint salad, toasted almonds, apple balsamic, apple jus - GF, DF	36

CONTORNI *Sides*

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

DOLCI *Desserts*

<u>Cannoli di Ricotta</u> fried pastry tube stuffed with whipped ricotta & toasted pistachio - V	7 EA
<u>Classic Tiramisu</u> layers of espresso & frangelico soaked savoiardi + whipped vanilla mascarpone dusted with cocoa powder - V	16
<u>White Chocolate Panna Cotta</u> with mixed berry compote - V, GF	14
<u>Affogato</u> vanilla gelato, fresh campos espresso - V add Frangelico - 10 / add Tia Maria - 10 / add Bailey's Tiramisu - 10	13

BAMBINO MENU

<u>Fried Chicken & Chips</u> - GF, DF	15
<u>Spaghetti & Meatballs</u> w/ parmesan - DFO, GFO	15
<u>Ham, Cheese, Tomato Pizza</u> - 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



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