

DINNER MENU

SUMMER '19

ANTIPASTI

ANTIPASTO ITALIANO Selection of Cured Meat & Cheeses, Breads & Condiments	(Min 2 People - /person)	19.5
ARANCINI (V) 3x Cacio & Pepe Arancini, Smoked Cacio Sauce		15
BURRATA PUGLIESE (V) Creamy Italian Cheese, Cold Tomato Gazpacho, Sundried Tomato, Basil, Tarallo Crunch		20
CARPACCIO DI KINGFISH (Gf) Hiramasa Kingfish Carpaccio, Stracciatella, Caviar, Green Apple & Celery		25
FRITTURINA Deep Fried Calamari & Prawns, Zucchini, Jalapeno Mayo		23
ARROSTICINI (Gf) Abruzzo's Traditional Marinated Lamb Skewers, Italian Salsa Verde	5pcs 15 - 10pcs 25 - 15pcs 35	
BLACK ANGUS TARTARE (Gf) Eye Fillet Black Angus, Tropea Onion, Capers, Homemade Mayo		24

PASTA

RISOTTO VIZIOSO (V-Gf) Riso Carnaroli Riserva, Roasted Capsicum Puree, Goat Cheese, Black Olives		26
GNOCCHETTI SORRENTINA (V) Homemade Potato Gnocchi, Tomato Passata, Mozzarella, Basil, Parmigiano Reggiano		26
SPAGHETTI CACIO E PEPE NERANO (V) Thick Long Pasta Cacio e Pepe, Zucchini, Mint, Basil, Lemon		28
RAVIOLI AI GAMBERI Homemade Ravioli, King Prawns, Stracciatella, Yuzu, Parsley, Bottarga		36
TAGLIOLINO MARINARA Homemade Long Pasta, Mussels, Clams, Prawns, Calamari, Octopus, Tomato, Chilli		34
STROZZAPRETI ALL'AGNELLO Homemade Pasta, Lamb White Ragu, Sage, Pecorino Cheese, Orange Zest		32

SECONDI

EGGPLANT PARMIGIANA (V) Double Cooked Whole Eggplant, Mozzarella, Tomato, Basil		26
BARRAMUNDI (Gf) Cone Bay Barramundi Fillet, Tomato Concasse Salad, Lemon Mayo		36
TAGLIATA DI TONNO Yellowfin Tuna Tagliata, Zucchini Eggplant & Capsicum Capponata, Bottarga		32
CHICKEN & CORN³ (Gf) Corn Fed Chicken Breast, Corn Puree, Roasted Corn, Popcorns		31
PORK NECK (Gf) Slow Cooked Pork Neck, Crushed Potato & Tropea Red Onion, Brussels Sprouts, Pork Jus		31
WAGYU MB 5+ BEEF FLANK (Gf) 24h Slow Cooked Beef, Cauliflower, Burnt Leeks, Port Jus		38

CONTORNI

BREAD BASKET Assorted Selection of Homemade Bread, Extra Virgin Olive Oil & Balsamic		7
SPINACH & PEAR SALAD Shaved Parmesa, Crushed Almond, Balsamic Reduction		12
BROCCOLINI AOP Saute' Broccolini, Garlic, Fresh Chilli, Extra Virgin Olive Oil		13
ROASTED POTATO Thick handcut Roaste Potato, Italian Seasoning, Truffle Mayo		11

DOLCI

TIRAMISU Traditional Recipe, Savoiardi Biscuits, Mascarpone, Espresso Coffee (Add Kalua \$2)		12
CHEF'S SIGNATURE PANNACOTTA w/ Seasonal Fruits		13
RICOTTA & PERE Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato		14
DARK CHOCOLATE MOUSSE 70% Dark Chocolate, Apricots, Amaretto Disaronno, Salted Caramel Gelato		15
FORMAGGI Selection of Signature Cheeses (La Tur 3 Latti, Testun al Barolo, Gorgonzola) Honey & Nuts		19
AFFOGATO Vanilla Gelato, Espresso Shot, Frangelico or Black Sambuca or Grappa		15

VIZIO CAFFE E CUCINA

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AFTER DINNER COCKTAIL

SICILIAN AFFAIR Homemade Limoncello, Vodka, Blood Orange Liqueur, Orange Sorbet, Pineapple Juice	18
RUMPLESSO Zacapa 23yo Rum, 100% Arabica Double Ristretto, Baileys Irish Cream	20
ESPRESSO MARTINI Vodka, 100% Arabica Double Ristretto, Kalua, Frangelico, Sugar Syrup	18
OLD FASHIONED Bulleit Bourbon, Sugar Crystal, Angostura Bitter, Orange	18
MARTINI Your Choice of Gin or Vodka, Mancino Secco Vermouth, Lemon or Olive	18

DESSERT WINES

MOSCATO DI CAGLIARI PASSITO DOC 2011 Cantine di Dolianova, Sardegna, Italy	15	79
PROSECCO PASSITO VENETO IGT Carmina, Veneto, Italy	-	106
BAROLO CHINATO Distilleria Marolo, Piemonte, Italy	15	-

AMARI

CYNAR Piemonte, 1952	8	FERNET BRANCA Milano, 1848	10
AVERNA Caltanissetta, 1868	8	BRAULIO Bormio, 1826	8
MONTENEGRO Bologna, 1885	8	QUAGLIA AMARO Asti, 1890	10
AMARO MELETTI Ascoli Piceno, 1870	8	SILVIA CARTA MIRTO Sardegna, 1929	12
VIVESE Napoli, 1925	8	EREMO NOCINO Acquia, 1820	14

GRAPPA

GRAPPA GRAN CUVÉE Villa del Varda, Trentino	8	TRIE RISERVA Villa del Varda, Trentino	12
STORICA NERA VDomenis, Friuli	16	BARBERA Castello di Uviglie, Piemonte	16
DOLCETTO Antica Distilleria Sibona, Friuli	10	BAROLO RISERVA 2002 Sibona, Friuli	20
BOLGHERI Guado al melo, Toscana	12	BRUNELLO RISERVA Villa del Varda Trentino	22
ALBA ANTICA Bosco del Merlo, Veneto	14	BRIC DEL GAIAN MOSCATO 2008 Sibona, Friuli	24

COFFEE

100% ARABICA VIZIO BLEND Espresso, Macchiato, Piccolo Latte	3.5
SINGLE ORIGIN (Ask our staff about the Single Origin of the week) Espresso, Macchiato, Piccolo Latte	+1
CAFFETTIERA BIALETTI The traditional way to drink coffee at home, in Italy (Allow 5 Minutes) Single/Double	6/12

VIZIO CAFFÈ E CUCINA