

DINNER MENU

WINTER '19

ANTIPASTI

ANTIPASTO ITALIANO Selection of Cured Meat & Cheeses, Breads & Condiments	(Min 2 People - /person)	19.5
ARANCINI (V) 3x Nerano Arancini, Zucchini, Cacio & Pepe Foam		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		26
FRITTURINA Deep Fried Calamari & Prawns, Zucchini, Lemon Mayo		23
ARROSTICINI (Gf) Abruzzo's Traditional Marinated Lamb Skewers, Italian Salsa Verde	5pcs 15 - 10pcs 25 - 15pcs 35	
BLACK ANGUS TARTARE Eye Fillet Black Angus, Tropea Onion, Capers, Homemade Mayo		26

PASTA

SPAGHETTI AL POMODORO 2.0 (V) Tomato, Basil, Parmesan Cheese, Garlic, Extra Virgin Olive Oil		28
TAGLIATELLE AI FUNGHI Homemade Pasta, Wild Mushroom & Porcini, Truffle Pecorino, Porcini Dust		32
RISOTTO MARINARA (Gf) Riso Carnaroli Riserva, Mussels, Prawns, Calamari, Octopus, Tomato, Chilli		36
TAGLIOLINO SEPIE E PISELLI Homemade Long Pasta, Squid, Baby Peas, Lemon Zest, Squid Ink, Tarallo		34
GNOCCHETTI ALL'AGNELLO Homemade Potato Gnocchi, Lamb White Ragu, Sage, Pecorino, Orange Zest		34
RAVIOLI TARTUFO E PATATE Homemade Truffle & Potato Ravioli, Burned Butter & Hazelnut Emulsion, Provola		34

SECONDI

EGGPLANT PARMIGIANA (V) Double Cooked Whole Eggplant, Mozzarella, Tomato, Basil		26
BARRAMUNDI (Gf) Cone Bay Barramundi Fillet, Oxheart Tomato Coulis, Asparagus, Rice Crisp, Aioli		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		34
PORK NECK (Gf) Slow Cooked Pork Neck, AOP Mash, Apple Compote, Broccolini, Pork Jus		34
WAGYU MB 5+ BEEF FLANK (Gf) 24h Slow Cooked Beef, Carrot Pure, Cauliflower, Burnt Leeks, Port Jus		38

CONTORNI

BREAD BASKET Assorted Selection of Homemade Bread, Extra Virgin Olive Oil & Balsamic		9
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)		13
CHEF'S SIGNATURE PANNACOTTA w/ Seasonal Fruits		13
RICOTTA & PERE Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato		15
DARK CHOCOLATE MOUSSE 70% Dark Chocolate, Apricots, Amaretto Disaronno, Vanilla 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

* Public Holiday Surcharge 10%

* Menu items may contain traces of wheat, eggs, nuts & milk. For more information, please refer to a manager

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COCKTAILS

SICILIAN AFFAIR Homemade Limoncello, Vodka, Blood Orange Liquor, 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

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