

DINNER MENU

SUMMER '19

STUZZICHINI & ANTIPASTI

ARANCINI (V) 3x Mozzarella & Tomato Arancini, Parmesan Foam, Burnt "Pizza Crust"	15
FRITTURINA Deep Fried Calamari & Prawns, Zucchini, Lemon Mayo	24
ARROSTICINI (Gf) Abruzzo's Traditional Marinated Lamb Skewers, Italian Salsa Verde	5pcs 15 - 10pcs 25 - 15pcs 35
BREAD BASKET (V) Assorted Selection of Homemade Bread, Extra Virgin Olive Oil & Balsamic	9
ANTIPASTO ITALIANO Selection of Cured Meat & Cheeses, Breads & Condiments	(Min 2 People - /person) 19.5
BURRATA PUGLIESE (V) Creamy Italian Cheese, Cold Tomato Gazpacho, Sundried Tomato, Basil, Tarallo Crunch	20
CARPACCIO DI KINGFISH (Gf) Hiramasa Kingfish Carpaccio, Stracciatella, Caviar, Yuzu, Green Apple & Celery	32
TARTARE DI TONNO (Gf) Yellowfin Tuna Fillet Tartare, Yellow Peach, Sherry Vinegar, Rice Crisp	28
PROSCIUTTO E MELONE (Gf) S. Daniele Prosciutto, Pickled Rockmelon, Stracciatella Cheese, Caviar	26
WAGYU CARPACCIO (Gf) Air-Dried Wagyu Beef, Arugula, Pecorino all'Aceto Balsamico, Apricot, Hazelnut	26

PASTA

TONNARELLI (V) Homemade Long Pasta, Zucchini Puree, Cacio Cheese Foam, Black Pepper, Fried Zucchini	29
RAVIOLI (V) Homemade Carrot Stuffed Ravioli, Carrot Puree, Celery, Onion, Carrot, Bufala Cheese Sauce	32
SPAGHETTONI Gold Drawing Verrigni Spaghetti, Garlic, Chilli, Capers, Black Olives, Anchovies, Breadcrumbs	32
RISOTTO (Gf) King Prawns Carnaroli Riserva Risotto, Mascarpone Cheese, Lemon, Mint, Chilli, Bottarga	38
TAGLIOLINO Homemade Long Pasta, SA Black Mussels, Pecorino Cheese, Cherry Tomato, Squid Ink Crumble	36
TORTIGLIONE Slow Cooked "Genovese" Veal Ragu, White Onion, Parmesan Cheese, Basil	36

SECONDI

EGGPLANT PARMIGIANA (V) Double Cooked Whole Eggplant, Provolone Cheese, Mozzarella, Tomato, Basil	29
BARRAMUNDI (Gf) Cone Bay Barramundi Fillet, Squid Ink Potato Puree, Basil, Burrata Sauce	38
TONNO Herbed Crumbed Yellowfin Tuna Fillet, White & Red Cabbage Coleslaw, Green Apple	38
POLLO Twice Cooked Corn Fed Chicken Breast, Wild Friarielli, Roasted Sourdough Sauce	38
WAGYU FLANK (Gf) 24h Slow Cooked Mb5+ Beef, Carrot Puree, Cauliflower, Burnt Leeks, Port Jus	42
BISTECCA ALLA FIORENTINA (Gf) T-Bone Steak Murray Valley served Medium/Rare	12 / 100 grams

CONTORNI

ROCKET & PECORINO SALAD (V-Gf) Fresh Rocket, Shaved Truffle Pecorino Cheese, Extra Virgin Olive Oil	11
RADICCHIO & ORANGE SALAD (V-Gf) Radicchio Salad, Fresh Orange, Roasted Almonds	13
BROCCOLINI (V) Sauté Broccolini, Himalayan Pink Salt, Extra Virgin Olive Oil	13
AOP MASH POTATO (V) Crushed Potato, Fresh garlic, Calabrian Chilli, Extra Virgin Olive Oil	11
ROASTED POTATO (V) Twice Cooked Potato, Truffle Mayo	11

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DEGUSTATION

All our DEGUSTATION MENU are designed to be shared for the entire table - Minimum 2 people - No Changes Allowed
WINE MATCHING Available - GOLD Selection **45/person** or PLATINUM Selection **65/person**

VEGETARIANO

BURRATA PUGLIESE Creamy Italian Cheese, Cold Tomato Gazpacho, Sundried Tomato, Basil, Tarallo Crunch

TONNARELLI Homemade Long Pasta, Zucchini Puree, Cacio Cheese Foam, Black Pepper, Fried Zucchini

RAVIOLI Homemade Carrot Stuffed Ravioli, Carrot Puree, Celery, Onion, Carrot, Bufala Cheese Sauce

EGGPLANT PARMIGIANA Double Cooked Whole Eggplant, Provolone Cheese, Mozzarella, Tomato, Basil

RICOTTA & PERE Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato

65/person

MARE

CARPACCIO DI KINGFISH (Gf) Hiramasa Kingfish Carpaccio, Stracciatella, Caviar, Green Apple & Celery

TONNARELLI Homemade Long Pasta, Zucchini Puree, Cacio Cheese Foam, Black Pepper, Fried Zucchini

RISOTTO (Gf) King Prawns Carnaroli Riserva Risotto, Mascarpone Cheese, Lemon, Mint, Chilli, Bottarga

BARRAMUNDI (Gf) Cone Bay Barramundi Fillet, Squid Ink Potato Puree, Basil, Burrata Sauce

RICOTTA & PERE Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato

75/person

TERRA

PROSCIUTTO E MELONE (Gf) S. Daniele Prosciutto, Pickled Rockmelon, Stracciatella Cheese, Caviar

TONNARELLI Homemade Long Pasta, Zucchini Puree, Cacio Cheese Foam, Black Pepper, Fried Zucchini

TORTIGLIONE Slow Cooked "Genovese" Veal Ragu, White Onion, Parmesan Cheese, Basil

WAGYU MB 5+ BEEF FLANK (Gf) 24h Slow Cooked Beef, Carrot Puree, Cauliflower, Burnt Leeks, Port Jus

RICOTTA & PERE Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato

75/person

DOLCI

TIRAMISU Traditional Recipe, Savoiardi Biscuits, Mascarpone, Espresso Coffee (Add **Coffee Infused Grappa** \$8) 13

CHEF'S SIGNATURE PANNACOTTA (Gf) 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 24

AFFOGATO (Gf) Vanilla Gelato, Espresso Shot, Frangelico **or** Black Sambuca **or** Grappa 15

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