

# DINNER MENU

JULY 2018

## CURED MEAT & CHEESES

Price refers to a 50gr serve

<b>PROSCIUTTO S. DANIELE</b> Friuli, IT	8.5	<b>LA TUR 3 LATTI</b> Piemonte, IT	8.5
<b>MORTADELLA</b> Emilia Romagna, IT	7	<b>BRIE</b> Piemonte, IT	8
<b>'NDUJA</b> Byron Bay, NSW	8.5	<b>TALEGGIO DOP</b> Lombardia, IT	7.5
<b>FINOCCHIONA</b> Byron Bay, NSW	8	<b>PECORINO AL TARTUFO</b> Sardegna, IT	9.5
<b>SALAME AL TARTUFO</b> Tasmania	8.5	<b>TESTUN AL BAROLO</b> Piemonte, IT	9.5
<b>WAGYU BRESAOLA</b> Tasmania	12.5	<b>GORGONZOLA</b> Lombardia, IT	8

## NIBBLES & ENTREE

<b>ANTIPASTO ITALIANO</b> Selection of Cured Meat & Cheeses, Breads & Condiments	(per person)	15
<b>ARANCINI</b> 3x Chef's Signature Arancini		12
<b>ARROSTICINI</b> (Gf) 3x Marinated Lamb Skewers, Italian Salsa Verde		15
<b>ARTISAN BURRATA SALAD</b> (V) Creamy Italian Cheese, Heritage Beetroot, Basil Pesto		18
<b>FRITTURINA</b> Deep Fried Calamari & Prawns, Jalapeno Aioli		22
<b>ZUPPA DI COZZA</b> (Gf) SA Black Mussels, Tomato, Fresh Garlic, Calabrian Chilli		20

## PASTA & MAINS

<b>GNOCCHI</b> (V) Homemade Potato Gnocchi, Wild Mushrooms, Goat Cheese Crumb, Truffle Oil, Polenta Chips	24
<b>RISOTTO MARINARA</b> (Gf) Calamari, Mussels, King Prawns, Calabrian Chilli Oil	32
<b>TAGLIOLINI CACIO &amp; PEPE AI GAMBERI</b> King Prawns, Pecorino, Black Pepper, Baby Peas, Pea Puree	36
<b>RAVIOLI DI PATATE</b> Potato Stuffed Homemade Ravioli, Italian Sausage, Fennel Seeds, Smoked Scamorza Cheese	29
<b>TAGLIATELLE BOLOGNESE</b> Traditional Bolognese Sauce, Aged Grana Cheese	26
<b>EGGPLANT PARMIGIANA</b> (GV) Double Cooked Whole Eggplant, Mozzarella, Tomato, Basil	24
<b>BARRAMUNDI</b> (Gf) Cone Bay Barramundi Fillet, Oxheart Tomato Coulis, Cime Di Rapa, Squid Ink Crisp	36
<b>BLACK ANGUS BEEF FLANK</b> (Gf) 24h Slow Cooked Beef, Cauliflower, Burnt Leeks, Port Jus	38
<b>PORK NECK</b> (Gf) Slow Cooked Pork Neck, Crushed Potato & Tropea Red Onion, Brussels Sprouts, Pork Jus	31

### SIDES

Bread Basket, EVO & Balsamic 7   Spinach & Pear Salad 9   Sauté' Seasonal Greens 11   Roasted Potato 9

## VIZIO CAFFE E CUCINA

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## DESSERTS

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<b>TIRAMISU</b> Traditional Recipe, Savoiardi Biscuits, Mascarpone, Espresso Coffee	11
<b>RICOTTA &amp; PERE</b> Mixed Nuts Biscotto, Fresh Ricotta, Poached Pears, Walnut & Honey Gelato	13
<b>DARK CHOCOLATE MOUSSE</b> 70% Dark Chocolate, Apricots, Amaretto Disaronno, Salted Caramel Gelato	13
<b>VIZIO CHEESE BOARD</b> La Tur 3 Latti, Testun al Barolo, Gorgonzola, Honey & Nuts	27
<b>AFFOGATO</b> Vanilla Gelato, Espresso Shot, Frangelico <b>or</b> Black Sambuca <b>or</b> Grappa	15

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## DESSERT WINES

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

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## AMARI

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

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## GRAPPA

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

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## COFFEE

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

## VIZIO CAFFÈ E CUCINA