

DINNER MENU

AUGUST 2018

CURED MEAT & CHEESES

Price refers to a 50gr serve

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

NIBBLES & ENTREE

ANTIPASTO ITALIANO Selection of Cured Meat & Cheeses, Breads & Condiments	(Min 2 People - /person)	17.5
ARANCINI 3x Chef's Signature Arancini		12
ARROSTICINI (Gf) 5x Marinated Lamb Skewers, Italian Salsa Verde		15
POLENTA CHIPS Crispy Polenta Fingers, 4 Cheeses Fondue, Rocket		18
ARTISAN BURRATA SALAD (V) Creamy Italian Cheese, Cold Tomato Passata, Sundried Tomato, Basil, Tarallo Crunch		19
FRITTURINA Deep Fried Calamari & Prawns, Lime & Pink Pepper Mayo		22
ZUPPA DI COZZE SA Black Mussels, Tomato Passata, Fresh Garlic, Calabrian Chilli, Parsley, Crostino		20

PASTA & MAINS

GNOCCHI SORRENTINA (V) Homemade Potato Gnocchi, Tomato Passata, Mozzarella, Basil, Parmigiano Reggiano	26
RISOTTO MARINARA (Gf) Carnaroli Riserva Risotto, Prawns, Calamari, Mussels, Octopus, Lemon Oil, Parsley	34
SPAGHETTI AI GAMBERI King Prawns, Cherry Tomato, Garlic, Fresh Chilli, Parsley, Bottarga	36
RAVIOLI DI PATATE Potato Stuffed Homemade Ravioli, Italian Sausage, Fennel Seeds, Smoked Scamorza Cheese	29
TAGLIATELLE AI FUNGHI Wild Mushroom, Truffle Pecorino, Truffle Oil, Porcini Dust	26
EGGPLANT PARMIGIANA (GV) Double Cooked Whole Eggplant, Mozzarella, Tomato, Basil	24
BARRAMUNDI (Gf) Cone Bay Barramundi Fillet, Oxheart Tomato Coulis, Broccolini, Rice Crisp, Aioli	36
BLACK ANGUS BEEF FLANK (Gf) 24h Slow Cooked Beef, Cauliflower, Burnt Leeks, Port Jus	38
PORK NECK (Gf) Slow Cooked Pork Neck, Crushed Potato & Tropea Red Onion, Brussels Sprouts, Pork Jus	31

SIDES

Bread Basket, EVO & Balsamic 7 Spinach & Pear Salad 12 Broccolini AOP 13 Roasted Potato, Truffle Mayo 11

VIZIO CAFFE E CUCINA

DINNER MENU

AUGUST 2018

DESSERTS

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

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