

VIZIO

Dinner Menu

OCTOBER - NOVEMBER '21

Focaccia (V-Df) Cherry Tomato, Extra Virgin Olive Oil, Balsamic 12

Pizza Crust (V-Df) Garlic & Rosemary 12

Arrosticini (Gf) Lamb Skewers, Salsa Verde 4.5 each

Burrata (V-Gf) Avruga Caviar, Chives, Extra Virgin Olive Oil 22

Swordfish Carpaccio (Gf-Df) Rocket, Peppercorn, Lemon Chimichurri 26

Calamari (Df) Cucumber & Jalapeno Mayo, Lemon 24

Vitello Tonnato (Gf) Tonnata Sauce, Capers, Smoked Chilli Dust 24

Ravioli (V) Buffalo Mozzarella, 5 Tomatoes, Cacio Cheese & Basil 29

Spaghettone Zucchini, Anchovy, Garlic & Chilli 26

Tagliatelle Porchetta White Ragu, Sage, Spices 30

Garganelli Yellowfin Tuna, Baby Peas, Mint & Lime 32

Linguine Octopus Puttanesca, Capers, Olives 35

Wagyu Flank Mb5+ (Df-Gf) Cauliflower, Leek, Jus 46

Hiramasa Kingfish "Ghiotta" (Df) Tomato, Onion, Sicilian Olives 42

Leaves (Df-Gf-V) Baby Cos, Lambrusco Vinagrette, Red Grapes 15

Eggplant (V) Cherry Tomato, Parmesan, Basil 15

Chips 12

Degustation of the Month 79/person

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VIZIO CAFFE E CUCINA



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After Dinner

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Espresso Tiramisu (V) Double Espresso, Mascarpone, Savoiardì 15

Apple Crumble (V) Poached Apple, Pink Apple Sorbet, Apple Pie Crumble 15

Affogato Vanilla Gelato, Espresso, Frangelico 15

Gelato 5 / Scoop

Vanilla Bean, Chocolate, Figs & Honeycomb

Lemon, Mango, Strawberry

Cheeses Tasting Plate 36 (for 2 people)

Brie Double Cream, Cow 13

Truffle Pecorino Moliterno, Sheep 16

Testun al Barolo, Cow 15

DIGESTIVI

Amaro Averna, Sicilia 11

Vecchio Amaro Del Capo, Calabria 13

Homemade Limoncello 11

Homemade Finocchiello, Fennel Liqueur 11

Grappa Moscato Antica Distilleria Sibona, Piemonte 11

Grappa Marone Stravecchia Distillerie Villa Del Varda, Trentino 23

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