

VIZIO

Dinner Menu

FEBRUARY '22

Focaccia (V-Df) Sicilian Olives, Extra Virgin Olive Oil, Balsamic 12

Pizza Crust (V-Df) Garlic & Rosemary 12

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

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

Calamari (Df) Cucumber & Jalapeno Mayo, Lemon 24

Wagyu Bresaola (Gf) Rocket Salad, 24 Month Parmigiano 24

Arrosticini (Gf) Lamb Skewers, Salsa Verde 20

Spaghettoni (V) Tomato, Stracciatella, Basilico 26

Ravioli (V) Buffalo Mozzarella, Porcini Mushroom, Parmigiano 28

Squid Ink Tagliolino (Df) Baby Squid, Garlic, Chilli 34

Caserecce Slow Cooked Veal White Ragu, Sage 32

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

Northen Territory Barramundi (Df) Asparagus, Salsa Verde 42

Baby Cos Lettuce (Gf-V) Orange & Carrot Vinaigrette 12

Broccolini (V) Garlic Compote & Chilli 14

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, Savoiardi 15

Crostatina di Frutta (V) Saffron Custurd, Fresh & Dried Fruit 15

Chocolate Caprese (V) Almond Meal, Vanilla Gelato 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 Finocchello, Fennel Liquor 11

Grappa Moscato Antica Distilleria Sibona, Piemonte 11

Grappa Amarone Stravecchia Distillerie Villa Del Varda, Trentino 23

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*10% GRATUITY SURCHARGE FOR GROUPS OF 10 AND ABOVE * 2% AMEX SURCHARGE - 1% VISA & MASTERCARD SURCHARGE *MENU ITEMS MAY CONTAIN TRACES OF WHEAT, EGGS, NUTS & MILK