



Taste of Il Vigneto - \$50 PP (Minimum 2)

Shared

Focaccia
Salumi E Formaggi Board
Porcini & Mozzarella Arancini

Individual

Choice of Pizza
Cannoli with lemon ricotta and vanilla gelato

Chef's Creation

Please ask your server for details

Antipasti

- Olives** (VG, GF, NF, DF) 11
Marinated in lemon & rosemary
- Porcini Arancini** (V, NF) 17
Three crumbed rice balls with porcini mushrooms and mozzarella cheese served with Truffle Aioli
- Caprese insalata** (V) 22
Buffalo Mozzarella with marinated tomato, basil, white balsamic and focaccia
- Panzerotti** (NF) 19
Mini fried pizza calzones filled with spiced lamb sausage, Tuscan kale and tomato
- Coda alla vaccinara** (GF, NF) 21
Slow cooked cuts of oxtail in a tomato ragu with potato & peas

Sharing Boards

- Salumi E Formaggi Board** (Ask) 34
Daily selection of 2 cured meats & 2 cheeses served with marinated tomatoes, olives and lavosh flat bread
- Formaggi Board** (Ask) 30
Daily selection of 3 cheeses served with truffled honey and pears, olives and lavosh flat bread

Contorni

- Rucola** (V, GF, NF) 11
Rocket, pear & shaved parmesan with balsamic dressing
- Crispy Fries** (V, DF) 11
With tomato sauce
- Focaccia** (V, VG, DF, NF) 11
Herb or garlic
- Mozzarella Focaccia** (V, NF) 16
Herb or garlic

Pizza

- Margherita** (V, NF) 22
San Marzano tomato, fior di latte, basil & extra virgin olive oil
- Diavola** (NF) 27
San Marzano tomato, fior di latte, ricotta, hot sopressa, olives & pickled chilli
- Vigneto** 27
Rosemary pesto, fior di latte, capocollo, potato & balsamic
- Rossa** (VG, V, DF, NF) 19
San Marzano tomato, garlic, wild oregano & olive oil
- Cotto E Funghi** (NF) 26
Mushroom cream, fior di latte, ham, mushroom & rocket
- Buffalina** (V, NF) 28
San Marzano tomato, buffalo mozzarella & fresh basil
- Ortolana** (V, NF) 26
San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion & basil
- Tartufata** (V, NF) 28
White base, gorgonzola, ricotta, pear & truffled honey
- Capricciosa** (NF) 27
San Marzano tomato, fior di latte, ham, artichoke, mushroom & olives
- Carnivora** (NF) 30
San Marzano tomatoes, fior di latte, ham, mild salami, sausage and mushroom

Pasta

- Conchiglie Gamberi** (NF) 33
Conchiglie pasta, king prawns & heirloom tomatoes in a rich lobster bisque
- Cavatelli Agnello** (NF) 29
Cavatelli pasta, slow cooked lamb neck in an artichoke ragu with lemon and tarragon
- Gnocchetti Rigati con salsiccia** (NF) 28
Rigatoni pasta, pancetta, pork sausage, garlic, tomato & chilli
- Pappardelle Ai Funghi** (NF, V) 32
Pappardelle pasta with mixed wild mushrooms and truffle cream, finished with truffle pecorino cheese

Bambino

- Shell pasta with Napoli sauce** 12
- Baby Margherita** 12

Dolci

- Fregole con amaretti** (GF, V) 16
Poached strawberries, whipped buffalo cream, amaretti biscuit and vin cotto
- Figura Pannacotta** (NF, V) 16
Pannacotta, semolina torte & caramelised figs
- Cannoli** (NF, V) 16
Cannoli shells filled with whipped ricotta & candied lemon zest

- Gelato** - One scoop or two (ask for flavours) 6/9

V : Vegetarian | VG : Vegan | GF : Gluten Free
DF : Dairy Free | NF : Nut Free
All our pizza bases are Dairy Free, Nut Free and Vegan

Whilst we make every effort to ensure allergens are accommodated, we cannot guarantee that there are no traces in our food

15% Surcharge on Public Holidays