

BAMBINI MENU	
12	Spaghetti – V, GF0, DF0
12	Ham, Cheese, Tomato Pizza – V0, GF0
12	Bacon Carbonara – V0, GF0
12	Kids vanilla ice cream \$3

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LUNCH
WITH US \$30

Weekdays, 12pm - 3pm

Any pizza or pasta with a drink

Choice of:
Peroni 3.5%
Riot Wine Spritz
Corte Giara Pinot Grigio
Vitticollori Chianti

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ANTIPASTO

Marinated Mount Zero Olives in rosemary, garlic & olive oil – VE, GF	10
Pane di Casa with caramelised balsamic, olive oil & smoked salt – VE, GFO	12
Arancini (3) stuffed with rapini & fior di latte served with marinara sauce & grana padano – V	14
Pizza all’Aglione confit garlic pizza bread with parmesan & olive oil – V, GFO	17
Caprese Ensalata fresh burrata, heirloom tomatoes, balsamic & olive oil – V, GF	23
Flash Fried Baby Calamari rocket salad, lemon & tonnato sauce – GF, DF	21
Prosciutto e Melone shaved prosciutto di parma, melon, pane croccante – GF, DF	19

PIZZA

Red Base

Margherita fior di latte, parmesan, basil – V, GFO, DFO	24
Ortolana shaved zucchini & fresh garlic, toasted bread crumbs, parmesan, fior di latte, marinated red peppers – V, GFO, DFO	25
Rosa red onion, rosemary, wood smoked buffalo mozzarella, parmesan, pistachio – V, GFO	27
Pepperoni lp’s smoked pepperoni + fior di latte <i>un classico!</i> – GFO, DFO	26
Capricciosa ham off the bone, artichoke, mushroom, olives, fior di latte – GFO, DFO	28

White Base

The Wiseguy pork sausage, chorizo cantimpalo, scamorza, crushed fennel seeds – GFO, DFO	26
Acciughe e Olive fior di latte, sicilian green olives & olasagasti premium selection cantabrian anchovies – GFO, DFO	25
Tartufo e Prosciutto prosciutto di parma, fior di latte, black truffle oil – GFO, DFO	28
Gambero Diavolo garlic prawns, spicy nduja, cherry tomato, fior di latte, rocket leaves – GFO, DFO	29

All pizzas available gluten free (+ 5) and dairy free on request

Dietaries

V – VEGETARIAN VE – VEGAN VEO – VEGAN OPTION
GF – GLUTEN FREE GFO – GLUTEN FREE OPTION
DF – DAIRY FREE DFO – DAIRY FREE OPTION

10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.



PASTA



Slow Cooked Beef Ragu tomato sugo, rigatoni, parmesan – GFO, DFO	31
Risotto alla Zucca butternut pumpkin risotto, toasted pepita seeds, green olive gremolata – V, GF, DFO add crispy guanciale – 7	29
Carbonara crispy pork guanciale, mascarpone cream sauce, spaghetti, parmesan – GFO add roasted chicken piccata – 9	28
Cannelloni di Ricotta ricotta, leek, spinach & parmesan stuffed pasta tubes baked in a creamy pesto sauce, fior di latte w/ fresh garden salad – V	29
Mafaldine di Gamberi e Granchio tiger prawns, spanner crab, fresh tomato & green onions in olive oil w/ lemon – GFO, DF	33

SECONDI

Pesce Fresco oven roasted barramundi over a fresh salad of fennel, asparagus, orange, salad greens & toasted almond flakes – GF, DF	35
Parmigiana di Pollo crumbed chicken cutlet, marinara sauce, fior di latte & parmesan cheese w/ rocket & lemon	33
Bistecca “thousand guineas” sirloin 100-day, grain-fed australian shorthorn beef from riverina, nsw w/ watercress, cultured black truffle butter & chianti jus – GF, DFO	47

CONTORNI

Fries roasted garlic mayo – V, VEO, GF, DF	12
Rocket Salad parmesan, balsamic – V, VEO, GF, DFO	14

DOLCI

Cannoli del Giorno tubes of fried pastry filled with flavoured pastry cream – V	6.5 EA
Tiramisu Torta di Formaggio cheesecake of mascarpone & whipped cream, campos espresso soaked savoardi, chocolate crust – V	15
Lemon & Basil Panna Cotta with blueberry compote – GF	13
Affogato vanilla gelato, fresh campos espresso – V add frangelico – \$9 add tia maria – \$9	12

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BAMBINO MENU

\$12 *each*

Spaghetti

V, GFO, DFO

Ham, Cheese, Tomato Pizza

VO, GFO

Bacon Carbonara

VO, GFO



Kids vanilla ice cream \$3



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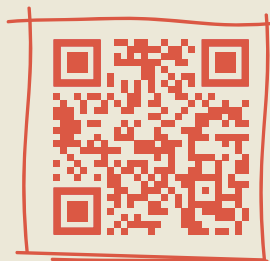
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BREAKFAST

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BREAKFAST

Bacon & Eggs two eggs your way, middle bacon, toasted sour dough, cultured butter – GFO, DFO

Salutare house made granola with pistachio & hazelnuts, vanilla bean coconut yoghurt, fresh berries – V, VE

Crushed Avocado thick slice sour dough, slow-roasted cherry tomatoes, thyme, caramelised balsamic & fresh herbs – V, VE, GFO

Colazione Dolce buttermilk pancakes, vanilla bean gelato, maple syrup, blueberry compote – V

Frittella di Zucchine zucchini & corn fritters, dill, roasted peppers, asparagus, crushed avocado, poached eggs – V

Panino alla Verdure grilled haloumi, avocado, zucchini fritter, fried egg & cheese on a brioche bun – V, GFO
+ **add bacon** – 4

Pan Roasted Mushrooms fried eggs, chilli oil, roasted garlic labne, parmesan + pepita seeds on wood fired flat bread – V, GFO, DFO

Salsiccia grilled pork sausage & black pudding, house made baked beans w/ a poached egg & rocket pesto – GF, DF

Casa Benedict poached eggs on toasted sour dough w/ spinach, hollandaise sauce & chives. Your choice of either ham off the bone or smoked salmon – GFO

The Conqueror middle bacon, two eggs, mushrooms, pork sausage, grilled haloumi, crushed avocado, hash brown, toasted sour dough & cultured butter – GFO, DFO

ADD-ONS:

haloumi – 5 / **avocado** – 5 / **mushrooms** – 5 / **hash brown** – 5
pork sausage – 7 / **black pudding** – 7 / **bacon** – 7

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COFFEE & TEA

17	Campos Superior	3.5 espresso	4.5 small	5 large
	Iced Long Black			5
17	Iced Latte			5.5
18	Iced Coffee / Iced Chocolate / Iced Mocha			6.5
	all served with ice cream			
19	Hot Chocolate		4.5 small	5 large
	Chai Latte		5 small	5.5 large
20	Origin Loose Leaf Tea Varieties green tea w sencha / earl grey / peppermint / english breakfast / lemongrass & ginger / chamomile / forest berry			4.5
18	Origin Iced Tea Varieties (still or sparkling)			6
	sneaky peach / zesty lemon / magic mango / tropical kiss			
19	coffee extras +.50c: shot, decaf, syrups / +.80c: alternative milks			

FRESH JUICES

23	Orange 100% navel oranges	10
23	Breakfast pineapple, orange, mango, passionfruit	10
	Watermelon mint, apple, lemon	10
29	Immunity orange, apple, pineapple, ginger	10
	Green spinach, watermelon, apple, pineapple, lemon	10

SMOOTHIES

	Mixed Berry strawberry, blueberry, raspberry, yoghurt, honey	10
	Banana honey, oats, yoghurt	10
	Tropical banana, mango, pineapple, passionfruit, yoghurt	10
	Green spinach, watermelon, apple, pineapple, lemon	10
	Coconut pineapple, coconut, banana, yoghurt	10

MILKSHAKES

	Vanilla / Chocolate / Strawberry / Caramel	8
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KIDS BREAKFAST MENU \$10

Eggs on Toast

fried, scrambled or poached eggs on toast
add bacon - 3

Breakfast Wrap

fried egg + bacon wrapped in flat bread
add hash brown - 2

Pancake

buttermilk pancake, syrup, vanilla ice cream

MILKSHAKES \$8

Vanilla / Chocolate / Strawberry / Caramel

BOTTLED JUICES \$5

Orange / Apple / Pineapple



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\$30

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Weekdays, 12pm - 3pm



Any pizza or pasta
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Choice of:

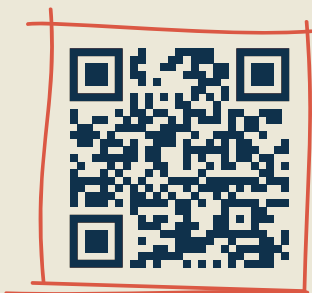
Peroni 3.5%

Riot Wine Spritz

Corte Giara Pinot Grigio

Viticoltori Chianti

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latest offers & events:**



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DRINKS



In vino veritas

in wine there is truth

Spritz & Signature Cocktails.....5

Classic Cocktails.....6

Beer.....7

White Wine & Sparkling.....8

Rosato, Mostacato & Red Wine.....9

Spirits.....10

Non Alcoholic.....11

SPRITZ

<u>Aperol</u> soda, prosecco, orange	17
<u>Mimosa</u> prosecco, orange juice	14
<u>Hugo</u> tanqueray gin, fiorente elderflower, prosecco, mint, lime	18
<u>Passione</u> passoa passionfruit liqueur, tangerine syrup, prosecco, soda	18
<u>Rosa</u> gordon's pink gin, lychee syrup, prosecco, soda	18
<u>Limone</u> bombay citron pressé, fiorente elderflower, tuaca, lemon, prosecco	18
<u>Yuzu</u> roku gin, honey, kaffir lime leaf, strangelove yuzu soda	18

VICI COCKTAIL SELEZIONE

<u>Litchi</u> ketel lemon, cloudy apple, soda, served tall	20
<u>Bacca Sour</u> tanqueray gin, chambord raspberry liqueur, raspberry syrup, lemon, whites, served over rocks	20
<u>Sicilian Margarita</u> sierra blanco tequila, disaronno amaretto, lemon, sugar, served over rocks	20
<u>Amanti Martini</u> passoa passionfruit liqueur, tuaca, lime, passionfruit pulp, prosecco, served up	20
<u>Capri Fling</u> nusa caña tropical rum, honey, coconut, pineapple, white cacao, salt, lemon, bitters, served tall	20
<u>Coco Campari</u> patient wolf gin, campari, lemon, coconut cream, whites, served short with toasted coconut flakes	20
<u>Raspberry Mojito</u> raspberry purée, mint, lime, soda, served tall	20
<u>El Patron</u> patron silver, cointreau, lime juice & agave nectar served up with a silver & black sea salt rim & patron margarita sorbet	25

CLASSICA

<u>Negroni</u> tanqueray gin, campari, carpano antica formula, served over rocks	20
<u>Margarita Traditional / Rocks / Tommy's</u> sierra blanco tequila, cointreau / agave nectar, lime, served your way	20
<u>Amaretto Sour</u> disaronno amaretto, lemon, bitters, whites, served over rocks	20
<u>Mojito</u> pampero blanco rum, lime, mint, sugar, served tall over crushed ice	20
<u>Cosmopolitan</u> ketel one citroen vodka, cointreau, cranberry, lime, served up	20
<u>Southside</u> tanqueray gin, mint, lime, sugar, served up	20
<u>Caipirinha</u> caña rio cachaça, lime, sugar, served rocks over crushed ice	20
<u>Espresso Martini</u> ketel one vodka, tia maria, fresh espresso, served up	20
<u>Old Fashioned</u> maker's mark bourbon, brown sugar, bitters, served over rocks	20
<u>Whisky Sour</u> johnnie walker black, lemon, sugar, whites, bitters, served over rocks	20
<u>Moscow Mule</u> ketel one vodka, ginger beer, lime, mint, served short over crushed ice	20
<u>Paloma</u> sierra blanco, lime, agave, topped with strangelove salted grapefruit soda, served tall	20



*Ask our friendly staff for other
classic cocktail availabilities*

BEER



ON TAP

<u>Riot Wine</u> big berry spritz 8.0%	13
<u>Peroni 3.5%</u> lager ITA	11
<u>Green Beacon Wayfarer</u> tropical pale ale 5.0% QLD	13
<u>Brookvale Union</u> ginger beer 4.0% NSW	13

BOTTLE

<u>Peroni 0%</u> lager ITA	8
<u>Peroni</u> lager 5.0% ITA	12
<u>Menabrea</u> lager 4.8% ITA	10
<u>Birra Moretti</u> lager 4.6% ITA	11
<u>Balter XPA</u> 5.0% (can) QLD	12
<u>Balter Cerveza</u> 4.0% QLD	10
<u>Stone & Wood</u> pacific ale 4.4% NSW	11
<u>Monteith's</u> crushed apple cider 4.5% NZ	11

VINO

FRIZZANTE

	Gls	Btl
<u>La Riva dei Frati DOC</u> prosecco, veneto ITA	12	55
<u>Karatta Wildflower "Tiny Star" Rosé</u> pinot noir, chardonnay, robe SA	18	85
<u>Jansz Tasmanian Premium Cuvee NV</u> pipers brook TAS		65
<u>Pol Roger Brut Reserve NV</u> champagne, epernay FRA		165

Bianco

	Gls	Btl
<u>Opawa</u> sauvignon blanc, marlborough NZ	12	55
<u>The Pawn</u> fiano, langhorne creek SA	13	60
<u>Corte Giara</u> pinot grigio, veneto ITA	12	55
<u>Poggio Anima 'Uriel'</u> grillo, sicily ITA	11	55
<u>Rivera Marese</u> bombino bianco, castel del monte ITA	13	60
<u>Mt Difficulty 'Roaring Meg'</u> pinot gris, central otago NZ	14	65
<u>Vasse Felix 'Filius'</u> chardonnay, margaret river WA	14	65
<u>Vella 'Trouble Maker'</u> pinot blanc blend, adelaide hills SA		60
<u>Cantine Pra Classico 'Otto'</u> soave, veneto ITA		80



VINO

ROSATO AND MOSCATO

	Gls	Btl
<u>NV Deakin Estate Azahara</u> moscato, murray darling VIC	10	45
<u>Santa Cristina 'Rosato'</u> sangiovese, cabernet, syrah, tuscan y ITA	11	50
<u>Château Penin Rosé</u> merlot, cabernet sauvignon, bordeaux FRA	14	65
<u>AIX Rosé</u> grenache, syrah, cinsault, aix-en-provence FRA		80

ROSSO

	Gls	Btl
<u>Pencarrow 'Palliser'</u> pinot noir, marlborough NZ	14	65
<u>Viticultori Senese Chianti</u> sangiovese, tuscan y ITA	11	50
<u>Poggio Anima 'Asmodeus'</u> nero d'avola, sicily ITA	11	55
<u>La Bracesca Sabazio</u> montepulciano, tuscan y ITA	14	65
<u>Chaffey Bros 'Synonymous'</u> shiraz, barossa valley SA	14	65
<u>Running with Bulls</u> tempranillo, barossa valley, SA	13	60
<u>Hesketh</u> negroamaro, barossa valley SA		65
<u>Prunotto Barbera d'Alba</u> barbera, piedmont ITA		75
<u>Henschke 'Five Shillings'</u> shiraz blend, barossa valley SA		70

Chilled Reds

<u>Blonde Crow</u> pinot noir shiraz, mount barker WA	14	65
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SPIRITS

Vodka

<u>Ketel One</u>	10
<u>Grey Goose</u>	13
<u>Cîroc</u>	13
<u>Belvedere</u>	12

TEQUILA

<u>Sierra Blanco</u>	10
<u>Sierra Reposado</u>	11
<u>Don Julio Blanco</u>	12
<u>Don Julio Reposado</u>	13
<u>Tromba Blanco</u>	11
<u>Casamigos Anejo</u>	16
<u>Espolon Blanco</u>	10
<u>Patron Silver</u>	13

Rum

<u>Pampero Blanco</u>	10
<u>Bacardí Carta Blanca</u>	10
<u>Nusa Caña Tropical</u>	10
<u>Island Rum</u>	
<u>Lûla Rum</u>	10
<u>Pampero Añejo</u>	11
<u>Captain Morgan</u>	10
<u>Captain Morgan Black Spiced</u>	11
<u>Appleton Estate Signature</u>	11
<u>Bundaberg Small Batch</u>	13
<u>Ron Zacapa 23</u>	17
<u>Caña Rio Cachaça</u>	10

GIN

<u>Tanqueray</u>	10
<u>Tanqueray No.10</u>	15
<u>Bombay Sapphire</u>	11
<u>Hendrick's</u>	14
<u>Patient Wolf</u>	11
<u>Gordon's Pink</u>	10
<u>Gordon's Tropical</u>	10
<u>Passionfruit</u>	
<u>The Botanist</u>	13

Bourbon

<u>Bulleit Bourbon</u>	10
<u>Maker's Mark</u>	11
<u>Wild Turkey</u>	11
<u>Jack Daniels</u>	10
<u>Wild Turkey American Honey</u>	11

SCOTCH & WHISKEY

<u>Johnnie Walker Black</u>	11
<u>Johnnie Walker Blue</u>	35
<u>Jameson</u>	10
<u>Canadian Club</u>	10
<u>Lagavulin</u>	18
<u>Oban 14</u>	16
<u>Talisker 10</u>	16
<u>Bruichladdich Classic</u>	15

BRANDY & COGNAC

<u>Hennessey VS</u>	12
<u>Remy Martin VSOP</u>	14

NON-ALCOHOLIC



Cocktails (0%)

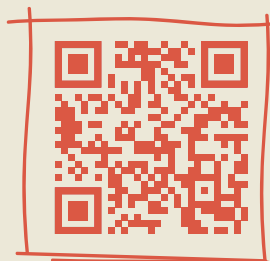
<u>Bermudiana</u> seedlip spice 42 citrus, pineapple, falernum, tangerine syrup, lime	14
<u>Marco Polo</u> seedlip garden 42 citrus, lychee, mint, cloudy apple, lemon	14
<u>Amalfi Postcard</u> gordon's 0%, lemon, orgeat, bitters	14
<u>Sorrento Summer Cup</u> gordon's 0%, tonic, ginger ale, cucumber, seasonal fruits	14

COLD DRINKS

<u>Crodino Aperetivo Non Alcolico</u>	8
<u>San Pellegrino Aranciata</u>	6
<u>San Pellegrino Limonata</u>	6
<u>Cascade Ginger Beer</u>	5
<u>Coke</u>	5
<u>Coke No Sugar</u>	5
<u>Sprite</u>	5
<u>Ginger Ale</u>	5
<u>Lemon Lime Bitters</u>	5

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