

WELCOME!

SHARING MENU

FEED ME ITALIAN STYLE!

It's easy! Enjoy our signature sharing menu of antipasto, pizze, arrosto, sides & salad.

Food is plentiful & served in the centre of the table allowing all to share.

ADULTS..... 70pp

KIDS UNDER 12

Margherita, fries, and can partake in all courses above 40pp

ADD calamari with antipasto 10pp

Must include all guests on table.

No takeaway permitted with Sharing Menu.

ANTIPASTO CIRCA 98

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & house made focaccia

PIZZA A CHOICE OF TWO VARIETIES

ARROSTO

Slow cooked lamb served with Italian salsa verde

AND/OR

Roasted pork shoulder, warm capers, rosemary butter...

Vegetarian option available.

SIDES & SALADS

Rucola salad, parmesan, roasted almonds

Triple cooked potatoes, garlic, rosemary & sea salt.....

NO split bills - Credit card transaction fee 2%.

B.Y.O cake service fee \$4 per person.

Public holiday surcharge applies 15%.

PIZZA

1. CAPRICCIOSA*

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives.....

2. SUPER MARIO*

San Marzano sugo, fior di latte mozzarella, scamorza, roasted eggplant, parmesan, roasted pumpkin, basil.....

3. PORCINI E PANCETTA*

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta

4. GAMBERI*

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato, chilli

5. SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami, black olives

7. NDUJA (N DOOYA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami

8. MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil.....

9. SALSICCIA*

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rabe, rosemary

11. HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple

12. QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone

13. NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil

14. PORCINI E TARTUFO*

San Marzano sugo, fior di latte mozzarella, porcini mushroom, parmesan, drizzle truffle oil

15. BIANCA CON PATATA*

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, spanish onion, semi-dried tomato, black olives, chilli.....

16. BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan

17. VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives

18. BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, danish feta, cherry tomato.....

19. BIANCA MORTADELLA

E.V.O oil base, fior di latte mozzarella, mortadella, pistachio nuts, stracciatella.....

*Highly recommended for this sharing menu

COCKTAILS

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| APEROL SPRITZ | |
| Aperol & prosecco | 18 |
| AMERICANO | |
| Campari, Cinzano Vermouth & soda | 18 |
| BELLINI | |
| Classic bellini, prosecco & peach nectar | 18 |
| FROZEN STRAWBERRY DAQUIRI | |
| Bacardi rum, strawberries, lime juice & sugar syrup | 18 |
| MONTY MULE | |
| Amaro Montenegro, ginger beer & muddled lime | 18 |
| SGROPPINO | |
| Lemon sorbet & vodka, topped with prosecco | 18 |
| THE VIGANO LIMONCELLO SPRITZ | |
| Limoncello, prosecco, soda | 18 |
| BLUE LAGOON | |
| Blue curacao, vodka, lemonade | 20 |
| ESPRESSO MARTINI | |
| Vodka, kahlua & espresso | 20 |
| GIN SOUR | |
| Rhubarb & ginger gin, fresh lime, sugar syrup | 20 |
| GRASSHOPPER | |
| Crème de menthe, creme de cacao, cream | 20 |
| NEGRONI | |
| Campari, Four Pillars gin, Silvio Carta Vermouth | 22 |
| HAPPY CHAPPY (NON-ALCOHOLIC) | |
| Lime, mint, sugar syrup & soda | 15 |
| Add Vodka | 7 |
| VIRGIN BELLINI (NON-ALCOHOLIC) | |
| White peach nectar, sugar syrup & soda | 12 |

APERITIVI

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| Cinzano | 10 |
| Martini Bianco | 10 |
| Martini Rosso | 10 |
| Aperol | 12 |
| Campari | 12 |
| Silvio Carta Vermouth di Sardegna | 12 |
| Capo Capo | 12 |
| Rosso Antico | 12 |
| Punt e Mes | 12 |

BIRRA E SIDRO

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| On Tap Carlton Draught 285ml | 6.5 |
| On Tap Birra Peroni 300ml | 9.5 |
| Peroni Leggera (LIGHT BEER) | 8 |
| Corona, Mexico | 9 |
| Menabrea, Italy | 9 |
| Moretti, Italy | 9 |
| Cider Sidro Del Bosco Apple Cider, Treviso, Italy | 9 |

CARAFES

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|--------------------------------|----|
| Assorted soft drinks | 16 |
| Lemon, lime & bitters | 20 |
| On Tap Carlton Draught | 24 |
| On Tap Birra Peroni | 35 |

IL VINO

FRIZZANTE

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| Laurent Perrier Brut L.P Champagne Tours-sur-Marne, France | 95 |
| Ruggeri 'Argeo' Prosecco Valdobbiadene, Italy | 14 65 |
| Zonzo Moscato (Sweet like our friends at Zonzo Estate) Yarra Valley, VIC | 13 55 |

VINO BIANCO

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| Cave De Ribeauville Riesling Alsace, France | 14 65 |
| Nericon Vineyard Sauvignon Blanc Beelbanger, NSW | 12 50 |
| Paolovino Pinot Grigio D.O.C Veneto, Italy | 13 55 |
| Collefrisio Trebbiano d'Abruzzo Abruzzo, Italy | 14 65 |
| Flame Tree Chardonnay Margaret River, WA | 14 65 |

VINO ROSSO

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| Medhurst Pinot Noir Yarra Valley, VIC | 14 65 |
| Terrazze Pinot Nero Trentino, Italy | 65 |
| Torrebruna Chianti, Tuscany, Italy | 14 65 |
| Paolovino Valpolicella D.O.C Veneto, Italy | 13 55 |
| Nericon Vineyard Cabernet Sauvignon Beelbanger, NSW | 12 50 |
| Vigneti Radica Montepulciano d'Abruzzo D.O.C Abruzzo, Italy | 14 65 |
| Torzi "Schist Rock" Shiraz Barossa Valley, SA | 14 65 |

ROSATO

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| Nericon Vineyard Rosè, Beelbanger, NSW | 13 55 |
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