

## WELCOME!

### SHARING MENU

FEED ME ITALIAN STYLE!

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

Food is plentiful and 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

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

## APERITIVI

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

On Tap   Carlton Draught 285ml .....	9
On Tap   Birra Peroni 300ml .....	12
Peroni Leggera (LIGHT BEER) .....	10
Corona, Mexico .....	12
Menabrea, Italy .....	12
Moretti, Italy .....	12
Cider   Sidro Del Bosco Apple Cider, Treviso, Italy .....	12

## CARAFES

Assorted soft drinks .....	16
Lemon, lime & bitters .....	20
On Tap   Carlton Draught .....	32
On Tap   Birra Peroni .....	44

## IL VINO

### FRIZZANTE

Laurent Perrier Brut L.P Champagne	
Tours-sur-Marne, France .....	110
Canevel Prosecco D.O.C	
Valdobbiadene, Italy .....	14   65
Zonzo Moscato (Sweet like our friends at	
Zonzo Estate) Yarra Valley, VIC .....	13   55

### VINO BIANCO

Cave De Ribeauville Riesling	
Alsace, France .....	14   65
Colomba Bianca Grillo	
Sicily, Italy .....	14   65
Nericon Vineyard Sauvignon Blanc	
Beelbangera, NSW .....	12   50
Paolovino Pinot Grigio D.O.C	
Veneto, Italy .....	13   55
Collefrisio Trebbiano d'Abruzzo	
Abruzzo, Italy .....	14   65
Stefani Chardonnay	
Yarra Valley, VIC .....	14   65

### VINO ROSSO

Hoddles Creek 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
Masi Costasera Amarone Classico	
Veneto, Italy .....	170
Nericon Vineyard Cabernet Sauvignon	
Beelbangera, NSW .....	12   50
Vigneti Radica Montepulciano d'Abruzzo D.O.C	
Abruzzo, Italy .....	14   65
Kangaroo Island Shiraz	
Kersbrook, SA .....	14   65

### ROSATO

Nericon Vineyard Rosè	
Beelbangera, NSW .....	13   55