

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. PIZZA CON CARCIOFI

San Marzano sugo, fior di latte mozzarella, gorgonzola, prosciutto, rocket, marinated artichokes

16. BIANCA CON PATATA*

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

17. BIANCA PANCETTA

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

18. VEGAN BIANCA CARCIOFI

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

*Highly recommended for this sharing menu

COCKTAILS

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
MARGARITA	
Tequila, Cointreau, fresh lime	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

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
Balter Cerveza	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	
Yarra Valley, VIC	13 55

VINO BIANCO

Sevenhill Riesling	
Clare Valley SA	14 65
Grillo Parlante	
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