



DINNER

At myVicino its all about sharing so we recommend you choose at least two dishes from our shares or start with one of delicious bruschettas and a share so you can enjoy the experience of Italian family dining with your friends.

TO START

Vicino bruschetta's showcase our house made antipasto ingredients, served on grilled piadini Italian flatbread brushed with garlic and oregano

bruschetta (4 piece) 16

Roasted roma tomato, olive pesto, mozzarella di buffola, pancetta, pesto,

Grilled aubergine, zucchini, roasted red capsicum, scarmoza,

Mushroom, sautéed spinach, raisins, pine nuts, fontina, truffle oil

Pork & fennel salsiccia, ricotta & basil whip, nduja

Fremantle sardines, roasted roma pomodoro, basil pesto

bruschetta boards

Choose either a 1/2 meter board perfect for two, 1 meter board great for 4 people or 2meter board great for 8 or more and let us do the rest.

1/2 mtr board (8 pcs) choose two varieties from our menu 32

1 mtr board (10 pcs) 42

2 mtr board (20 pcs) 82

TO SHARE

Napolitana gnocchi di patate, choice of tomato & basil sugo or ragu di vitello (gfo, v) 16/18

Carbonara tagliatelle zafferano, free range egg, pancetta (gfo, v) 16

Tortelloni six prawn & scallop filled tortelloni, blistered cherry tomato, aglio, passata, nduja 19

Carne six hour slow cooked veal ribs, soffritto, sugo di pomodoro (gf) 20

Spiedini 4 bbq lamb skewers, lemon & mint yoghurt, calabrian chilli flakes (gf) 17

Vitello grilled veal with a parmigiano & parsley pane grattato, pepperonata, lemon mayonnaise 24

Pesce roasted swordfish steak, ciabatta, raisin & pinenut crumb, tomato & calabrese olive salsa 25

Calamari semolina dusted baby squid, mint, zucchini chips, lemon mayonnaise 17

Gamberi four grilled king prawns, parsley & ciabatta crumb, nduja, lemon oil, (gf) 26

Parmigiana baked eggplant slices layered with ricotta, basil & parmigiano filling (gf v) 15

Polpette four veal and pork meatballs slow cooked in a sugo napolitana 16

Sides to share

Broccolini Sautéed baby broccoli, garlic, chili oil (gf,v) 12

Asparagi grilled asparagus with nduja butter, roasted almond, parmigiano (gf,v) 13

Pepperonata ratatouille of capsicum, potato, tomatoe & basil (gf,v) 12

Fritte skin on fries, parmigiano, chives, truffle oil (gf, v) 10

Piadini al forno grilled flatbread smoked garlic butter, oregano (gf, v) 4

Olive house marinated olives served with grilled piadini (gf,v) 8

Antipasto mortadella slices, fresh herb infused scarmoza, chili flakes, evoo (gf) 13

Salads to share

Rucola Rocket, ricotta salata, pear, balsamic dressing (gf,v) 12

Finocchio shaved fennel, orange, rocket, lemon EVOO dressing (gf,v) 13

Mozzarella di buffola, roasted capsicum & tomato medley, capers, oregano, evoo, vincotto (gf,v) 17



Beers

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| Castello 330ml 5% | 7 |
| Peroni Leggera 330ml 3.5% | 7 |
| Peroni Rosso 330ml 4.7% | 7 |

Sparkling

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| San Martino Prosecco doc (Veneto, Italy) | 11/36 |
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Whites

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| Valle Vitis Pinot Grigio (Friuli, Italy) | 10/36 |
| Pa Road Savignon Blanc (New Zealand) | 11/38 |
| Xanadu DJL Chardonnay (Margaret River) | 12/45 |

Rose

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| Mr. Mick Rose (South Australia) | 10/32 |
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Reds

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| Bullant Shiraz (South Australia) | 10/32 |
| Pike & Joyce Pinot Noir (Adelaide Hills) | 11/38 |
| Toscato Chianti DCGG (Tuscany, Italy) | 10/36 |
| Umani Ronchi Montepulciano (Abruzzo, Italy) | 11/38 |

Aperitivo

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| Mimosa orange juice and prosecco | 10 |
| Bellini prosecco and peach nectar | 10 |
| Negroni gin, red vermouth, Campari | 10 |
| Aperol Spritz prosecco, aperol | 10 |
| Campari & orange | 10 |
| Gin and tonic | 10 |

Kids Menu

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|--------------------------------|----|
| Mozzarella, tomato, bruschetta | 12 |
| Ham, tomato, cheese bruschetta | 12 |
| Gnocchi Napolitana | 10 |
| Crispy Calamari & Salad | 10 |

Coffee

espresso, short mac, double espresso 3.6
flat white, cappuccino, latte, hot chocolate, long black, long mac,
mocha, chai latte

DI reg 8oz 4, DI/TA lrg 12oz 4.6

affogato 6 add Frangelico shot 10

Teas

english breakfast, earl grey, chamomile, peppermint, ginger and
lemongrass, green 4.5

Juice of the day 8

Check out our Juice Board to see which cold press juices are
available today

Smoothies 8

Berry Smoothie - assorted berries, yoghurt, honey milk
Banana Smoothie - banana, muesli, yoghurt, honey, milk

Milkshakes & Iced drinks

chocolate, vanilla, strawberry, banana, spearmint, caramel 6
add malt .50
Make it a thickshake .50

Kids milkshake 5.5
iced coffee 6
iced chocolate 6

SOFT DRINKS

Chinotto Italian style cola 5

Lemon lime bitters 5

Fever tree drinks 6

Lemonade, ginger beer, Indian tonic, soda water

Mineral water

Still or Sparkling 500ml 6

Sparkling 750ml 8

Please let us know of any food allergies as some of our menu items
may contain nuts, gluten etc. Gluten free pasta available on request.
Some dishes can be altered to suit gluten free requirements. My Vicino
is licensed and BYO and we don't charge corkage. If you have any
feedback you would like to share, email info@myvicino.com.au or
contact 0414 872 462