

## Antipasti

- Prosciutto Focaccia** (EF, NF) 14  
Sliced prosciutto with parmesan, rocket and balsamic glaze
- Formaggi Board** (GFA, EF, NFA, V) 18  
Cheese board with quince paste, muscatel, candied walnuts and lavosh
- 1 cheese  
3 cheeses

## Cicchetti

- Mixed Olives** (NF, V, GFA, VG) 12  
Marinated in lemon & rosemary
- Mushroom Arancini** (V, NF) 16  
Crisp rice balls with black garlic aioli (3 pieces)
- Polpette al Sugo** (NF) 18  
Traditional Italian beef, pork and veal meatballs in a rich Napoli sauce finished with parmesan, served with housemade focaccia (5 pieces)
- Bruschetta** (NF, V, GFA, EF) 12  
House made bread topped with tomato, basil, onion, buffalo mozzarella and balsamic glaze
- Calamari Fritti** (NF, DF, GFA, EF) 24  
Flash fried spiced calamari with a herb and chilli salad and beer pickled jalapeno mayonnaise

## Contorni

- Insalata** (NF, GF, EF, V) 11  
Rocket, pear, grated parmesan and balsamic honey dressing
- Caprese Salad** (V, NF, GF) 11  
Buffalo mozzarella, tomatoes, basil with extra virgin olive oil
- Crispy Fries** (V, DF, EF, NF) 11  
With tomato sauce
- Focaccia** (V, VG, DF, NF, EF) 11  
Herb or garlic
- Mozzarella Focaccia** (V, NF, EF) 14  
Herb or garlic

## Pizza

- Margherita** (V, NF, EF) 14  
San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil
- Quattro Formaggi** (NF, V, EF) 18  
Pizza di Bianca, fior di latte, grana padana, gorgonzola and provolone
- Ortolana** (V, NF, EF) 35  
San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion and basil
- Zucca** (NF, EF) 12  
Pumpkin purée, Nduja salami, hot sopressa salami and fried sage
- Diavola** (NF, EF) 16  
San Marzano tomato, fior di latte, ricotta, hot sopressa and basil
- Capricciosa** (NF, EF) 18  
San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives
- Buffalina** (V, NF, EF) 12  
San Marzano tomato, buffalo mozzarella, cherry tomatoes, fresh basil and oregano
- Vegana** (VG, NF, EF, V) 24  
San marzano tomato, vegan cheese, cherry tomato, basil, pickled chilli and olives
- Truffle** (NF, EF) 27  
Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic
- Carnivora** (NF, EF) 28  
San Marzano tomatoes, fior di latte, ham, fennel salami and crispy pancetta
- Manzo di Patate** (NF, EF) 27  
Pizza di Bianca, rosemary potato, oyster blade (MB3+), ricotta cream, chilli and fresh parsley
- Gamberi** (NF, EF) 29  
San marzano tomato, garlic prawns, cherry tomato, oregano, fior di latte and fresh chilli

## Pasta

- Linguine Pescatore** (NF, DFA, GFA) 31  
Chilli garlic prawn and scallops, mussels, clams, napoli sauce and fresh parsley
- Roasted Aromatic Duck Ravioli** (NF) 31  
Snow peas, pancetta, cherry tomato, garlic butter, whipped ricotta, nasturtium leaves
- Pumpkin Gnocchi** (V, NFA) 29  
Roasted pumpkin, pine nuts, basil pesto, whipped ricotta
- Penne Caponata** (V, GFA, VGA, NF, EF) 30  
Authentic Sicilian caponata of summer vegetables, olives and basil
- 16 hour Slow Cooked Lamb Ragu** (NF, DFA, GFA) 29  
Pappardelle, parmesan, fried eggplant, fresh mint
- Spaghetti alla Carbonara** (NFA, GFA) 31  
Pancetta, garlic, butter, cream and parmesan finished with egg yolk

## Bambino

- Napoli Orecchiette (NF, V, GFA) 14  
Pesto Orecchiette (NFA, V, GFA) 14  
Alfredo Orecchiette (NF, V, GFA) 14  
Baby Margherita (V, NF, EF) 14  
Baby Ham and Cheese (NF, EF) 14

## Dolci

- Dark Chocolate Pannacotta** (GF, NF) 12  
Berry coulis and orange gel
- Strawberry and Buttermilk Parfait** (GF, NF, V) 12  
Strawberries and rose petals
- Classic Tiramisu** (V, NF) 14  
Marscapone cream, cocoa powder, marsala and espresso
- Nutella Calzone** (V) 22  
Folded pizza filled with hazelnut praline with icing sugar and served with vanilla gelato  
For 2
- Gelato/Sorbetto** (V) 6/9  
One scoop or two (ask for flavours)

# TASTE OF IL VIGNETO \$59 PER PERSON

Enjoy a taste of Il Vigneto Pizzeria.

## Step 1- Antipasto platter to share

## Step 2 - Choose one pizza or pasta served with Insalata

## Step 3 - Choose one dessert

### Salumi e Antipasti

Daily selection of three cured meats and one cheese served with grilled pickled vegetables (NF, GFA, VA, EF, DFA)

### Contorni

#### Insalata (NF, GF, EF, V)

Rocket, pear, grated parmesan and balsamic honey dressing

### Pizza

#### Margherita (V, NF, EF)

San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil

#### Quattro Formaggi (NF, V, EF)

Pizza di Bianca, fior di latte, grana padana, gorgonzola and provolone

#### Ortolana (V, NF, EF)

San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion and basil

#### Zucca (NF, EF)

Pumpkin purée, Nduja salami, hot sopressa salami and fried sage

#### Diavola (NF, EF)

San Marzano tomato, fior di latte, ricotta, hot sopressa and basil

#### Capricciosa (NF, EF)

San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives

#### Buffalina (V, NF, EF)

San Marzano tomato, buffalo mozzarella, cherry tomatoes, fresh basil and oregano

#### Vegana (VG, NF, EF, V)

San marzano tomato, vegan cheese, cherry tomato, basil, pickled chilli and olives

#### Truffle (NF, EF)

Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic

#### Carnivora (NF, EF)

San Marzano tomatoes, fior di latte, ham, fennel salami and crispy pancetta

#### Manzo di Patate (NF, EF)

Pizza di Bianca, rosemary potato, oyster blade (MB3+), ricotta cream, chilli and fresh parsley

#### Gamberi (NF, EF)

San marzano tomato, garlic prawns, cherry tomato, oregano, fior di latte and fresh chilli

### Pasta

#### Linguine Pescatore (NF, DFA, GFA)

Chilli garlic prawn and scallops, mussels, clams, napoli sauce and fresh parsley

#### Roasted Aromatic Duck Ravioli (NF)

Snow peas, pancetta, cherry tomato, garlic butter, whipped ricotta, nasturtium leaves

#### Pumpkin Gnocchi (V, NFA)

Roasted pumpkin, pine nuts, basil pesto, whipped ricotta

#### Penne Caponata (V, GF, VGA, NF, EF)

Authentic Sicilian caponata of summer vegetables, olives and basil

#### 16 hour Slow Cooked Lamb Ragù (NF, DFA, GFA)

Pappardelle, parmesan, fried eggplant, fresh mint

#### Spaghetti alla Carbonara (NFA, GFA)

Pancetta, garlic, butter, cream and parmesan finished with egg yolk

### Dolci

#### Dark Chocolate Pannacotta (GF, NF)

Berry coulis and orange gel

#### Strawberry and Buttermilk Parfait (GF, NF, V)

Compressed strawberries and rose petals

#### Classic Tiramisu (V, NF)

Marscapone cream, cocoa powder, marsala and espresso

#### Gelato/Sorbetto (V)

Two scoops

\*All our pizza bases are Dairy Free, Nut Free and Vegan. Whilst we make every effort to ensure allergens are accommodated, we cannot guarantee that there are no traces in our food.

This menu is available for up to a maximum of 10 people