

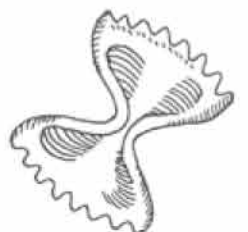
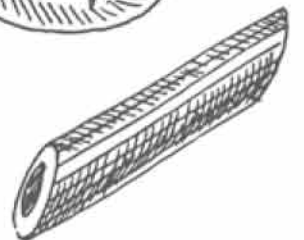
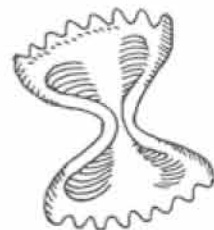
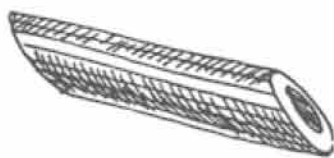
*Vivaldi*  
italian kitchen & pizza

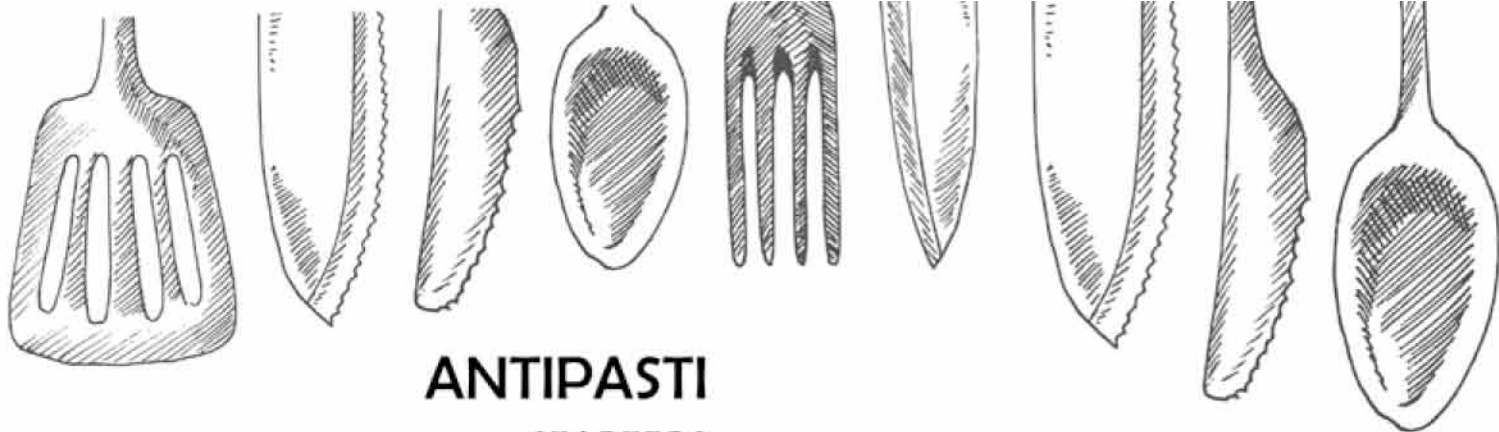
# MENU

“UNA SINFONIA DI SAPORI”  
“A SYMPHONY OF FLAVOURS”

ITALIAN RESTAURANT  
& PIZZERIA

LICENSED





## ANTIPASTI

### STARTERS

#### PANE DELLA CASA (V) \$8

PANE DI CASA SERVED WITH ITALIAN EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION

#### OLIVE MISTE (V) \$10

MIXED ITALIAN OLIVES SERVED WITH PANE DI CASA

#### BRUSCHETTA (V) (3 PIECES) \$12

PANE DI CASA TOPPED WITH DICED TOMATOES IN OLIVE OIL AND GARLIC

#### FAGIOLI ALL'UCCELLETTO \$15

STEWED BORLOTTI BEANS IN A TOMATO SAUCE (CELERY, ONION, CARROT & CHILLI) SERVED WITH TOASTED PANE DI CASA

#### OR WITH ITALIAN PORK & FENNEL SAUSAGES \$18

#### ARANCINI (3 PIECES) \$18

HOME MADE BALLS OF RICE STUFFED WITH BEEF RAGU AND PEAS SERVED WITH SALAD

#### COZZE IN GUAZZETTO \$18

FRESH MUSSELS STEAMED IN CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI, FRESH BASIL AND PANE DI CASA

#### MELANZANE PARMIGIANA (V) \$18

CLASSIC EGGPLANT PARMIGIANA WITH MOZZARELLA IN CARROZZA

#### CALAMARI FRITTI \$18

FLASH FRIED CALAMARI SERVED WITH FRESH LEMON & HOME-MADE LIME MAYO

#### GAMBERONI GRIGLIATI (G.F) \$28

CHAR GRILLED OLD KING PRAWNS SERVED WITH MARINATED ZUCCHINI

#### ANTIPASTO VIVALDI \$35

ASSORTED ITALIAN CURED MEATS & CHEESES WITH GRILLED VEGETABLES AND PANE DI CASA

## INSALATE E CONTORNI

### SALADS & SIDES

#### PATATE AL FORNO (V) \$8

OVEN BAKED POTATOES OR FRIED CHIPS

#### INSALATA MISTA (G.F) (V) \$12

MIXED LEAF, TOMATO & CUCUMBER SALAD

#### RUCOLA E PERE (G.F) (V) \$18

ROCKET SALAD WITH PEARS, WALNUTS, PARMESAN & BALSAMIC REDUCTION

#### VERDURE DI STAGIONE (G.F) (V) \$18

MIXED GREEN SEASONAL VEGETABLES

#### CAPRESE (G.F) (V) \$20

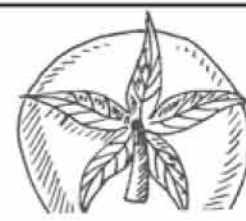
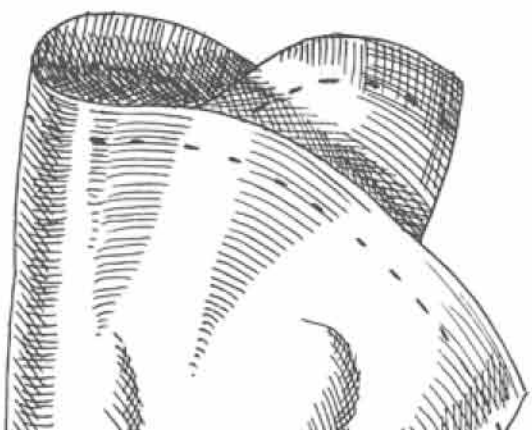
FRESH ROMA TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL & BALSAMIC REDUCTION

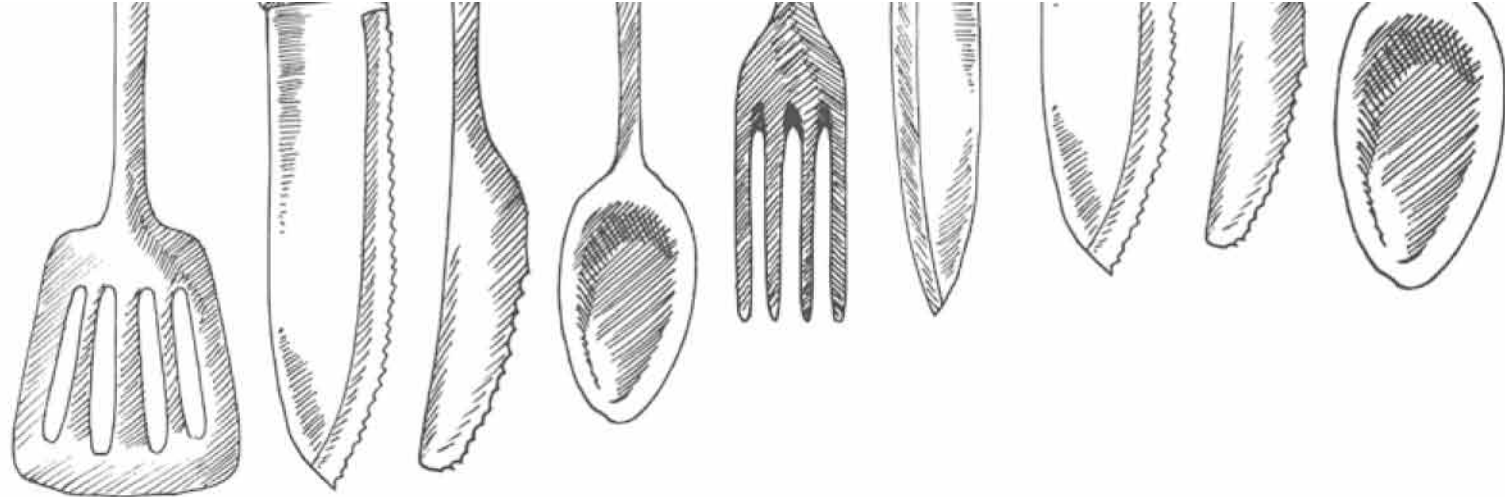
#### INSALATA D'AUTUNNO (V) \$20

SPINACH, ROASTED PUMPKIN, GOATS CHEESE, MIXED NUTS & LEMON DRESSING

#### BUFALA, RUCOLA E PROSCIUTTO (G.F) \$22

ROCKET SALAD WITH PARMA PROSCIUTTO & BUFFALO MOZZARELLA





## PRIMI

**PENNE ARRABBIATA (V) \$20**

IN NAPOLETANA SAUCE WITH CHILLI

**PENNE ALLA VODKA \$22**

WITH BACON, TOMATO, CREAM & VODKA SAUCE

**TAGLIATELLE AL RAGÙ \$23**

(HAND MADE IN HOUSE)

WITH TRADITIONAL BOLOGNA RAGÙ (VEAL & PORK)

**GNOCCHI ALLA SORRENTINA (V) \$23**

(HAND MADE IN HOUSE)

SORRENTINA SAUCE WITH GARLIC, HEIRLOOM TOMATOES, BASIL MOUSSE & BUFFALO BOCCONCINI

**SPAGHETTI ALLA NORMA (V) \$23**

WITH TRADITIONAL SICILIAN SAUCE (FRIED EGGPLANT, SALTED RICOTTA FRESH BASIL IN A TOMATO SAUCE)

**SCIALATIELLI ALLA LUCIANA \$24**

(HAND MADE IN HOUSE)

TYPICAL NEAPOLITAN PASTA IN A LUCIANA SAUCE (BABY OCTOPUS, CAPERS, OLIVES & CHERRY TOMATOES)

**LASAGNA \$24**

(HAND MADE IN HOUSE)

TRADITIONAL FAMILY RECIPE, OVEN BAKED (VEAL & PORK)

**CANNELLONI (V) \$24**

(HAND MADE IN HOUSE)

STUFFED WITH SPINACH AND RICOTTA, BAKED IN THE OVEN, SERVED IN A RED SAUCE WITH MOZZARELLA

**GNOCCHI ZOLA (V) \$25**

(HAND MADE IN HOUSE)

IN A CREAMY WHITE SAUCE WITH GORGONZOLA CHEESE AND WALNUTS

**RISOTTO AI FUNGHI PORCINI \$25**  
**TARTUFATI (G.F) (V)**

CARNAROLI RICE SERVED WITH PORCINI MUSHROOMS, TRUFFLE OIL & ROMAN PECORINO CHEESE

**PAPPARDELLE ALLA BOSCAIOLA \$28**

(HAND MADE IN HOUSE)

SERVED AL DENTE WITH MUSHROOMS, PROSCIUTTO, CREAM

**SPAGHETTI DI MARE \$32**

WITH LOBSTER TAIL, KING PRAWNS, MUSSELS, BABY OCTOPUS & CALAMARI IN A TOMATO SAUCE

## SECONDI

MAIN COURSES

**SCALOPPINE DI POLLO \$28**

CHICKEN BREAST FILLET IN A BOSCAIOLA SAUCE (MUSHROOMS & CREAM) SERVED WITH BAKED POTATOES

**PORCHETTA \$30**

ANCIENT ROMAN RECIPE OF SLOW COOKED BANGALOW PORK BELLY, STUFFED WITH THYME, ROSEMARY, SAGE, GARLIC, JUNIPER BERRIES & CLOVES SERVED WITH BAKED POTATOES & SALAD

**SEAFOOD PLATTER (FOR TWO) \$75**

WITH LOBSTER TAIL, KING PRAWNS, FISH OF THE DAY, MUSSELS, CALAMARI, BABY OCTOPUS SERVED WITH BAKED POTATOES & SALAD

**FISH OF THE DAY**

SEE BLACKBOARD FOR DETAILS

**HUNTERS CHOICE**

FINEST SELECTION OF MEAT FROM OUR BUTCHER - CHANGES WEEKLY - SEE BLACKBOARD FOR DETAILS

SEE THE BLACK BOARD FOR THE CHEF'S SPECIAL OF THE NIGHT





## PIZZE ROSSE

TOMATO BASE PIZZAS

|  |             |
|--|-------------|
| <b>MARGHERITA</b>  | <b>\$20</b> |
| FIOR DI LATTE & BASIL  |             |
| <b>NAPOLI</b>  | <b>\$22</b> |
| FIOR DI LATTE, ANCHOVY FILLET, OLIVES & OREGANO  |             |
| <b>CAPRICCIOSA</b>   | <b>\$23</b> |
| FIOR DI LATTE, MUSHROOMS, SARDINIAN SALAMI, OLIVES, ARTICHOKE, BOILED EGG & PARMA PROSCIUTTO   |             |
| <b>DIAVOLA</b>   | <b>\$23</b> |
| FIOR DI LATTE, SARDINIAN SALAMI, OLIVES, SPANISH ONIONS & CHILLI   |             |
| <b>VEGETARIANA</b>   | <b>\$23</b> |
| FIOR DI LATTE, EGGPLANT, ZUCCHINI, MIXED CAPSICUM, ARTICHOKE, OLIVES, SPANISH ONIONS, BABY SPINACH & MUSHROOMS   |             |
| <b>PARMIGIANA</b>  | <b>\$23</b> |
| FIOR DI LATTE, FRIED EGGPLANT, PARMESAN & BASIL  |             |
| <b>BUFALINA</b>  | <b>\$25</b> |
| BUFFALO MOZZARELLA, BASIL & HEIRLOOM TOMATOES  |             |
| <b>TOSCANA</b>   | <b>\$25</b> |
| FIOR DI LATTE, ROCKET, PARMA PROSCIUTTO & PARMIGIANO REGGIANO  |             |
| <b>PECCATI DI GOLA</b>   | <b>\$25</b> |
| SARDINIAN SALAMI, PORK FENNEL SAUSAGE, DOUBLE SMOKED HAM & GRATED AGED PARMIGIANO REGGIANO   |             |
| <b>QUATTRO STAGIONI</b>  | <b>\$25</b> |
| FIOR DI LATTE, MUSHROOMS, SMOKED HAM, ARTICHOKE & OLIVES   |             |
| <b>CONTADINA</b>   | <b>\$25</b> |
| FIOR DI LATTE, EGGPLANT, ZUCCHINI, MIXED CAPSICUM, ARTICHOKE, OLIVES, SPANISH ONIONS, BABY SPINACH & MUSHROOMS WITH YOUR CHOICE OF DOUBLE SMOKED HAM OR SARDINIAN SALAMI |             |
| <b>FRUTTI DI MARE</b>  | <b>\$28</b> |
| TOMATO SAUCE, PRAWNS, MUSSELS, CALAMARI & PARSLEY  |             |

## PIZZE BIANCHE

WHITE BASE PIZZAS

|  |             |
|--|-------------|
| <b>ALL' AGLIO</b>  | <b>\$15</b> |
| GARLIC & OIL   |             |
| <b>ALL' AGLIO E MOZZARELLA</b>   | <b>\$18</b> |
| FIOR DI LATTE, GARLIC & OIL  |             |
| <b>SALSICCIA</b>   | <b>\$23</b> |
| FIOR DI LATTE, PORK AND FENNEL SAUSAGES & ROSEMARY POTATOES                    |             |
| <b>SPINACINA</b>   | <b>\$23</b> |
| FIOR DI LATTE, RICOTTA CHEESE, SPINACH & PARMESAN                              |             |
| <b>PICCANTINA</b>  | <b>\$24</b> |
| FIOR DI LATTE, ANCHOVIES, CAPERS, ONIONS, CHILLI & PESTO                       |             |
| <b>GOLOSA</b>  | <b>\$25</b> |
| FIOR DI LATTE, SPECK, GORGONZOLA & WALNUTS                                     |             |
| <b>GAMBERI</b>   | <b>\$25</b> |
| FIOR DI LATTE, HEIRLOOM TOMATOES, OLD KING PRAWNS, BASIL & HOMEMADE GARLIC OIL |             |
| <b>4 FORMAGGI</b>  | <b>\$25</b> |
| FIOR DI LATTE, PARMESAN, GORGONZOLA, RICOTTA & WALNUTS                         |             |
| <b>PORCINI</b>   | <b>\$27</b> |
| FIOR DI LATTE, PORCINI MUSHROOMS, TRUFFLE OIL & PARMIGIANO REGGIANO            |             |

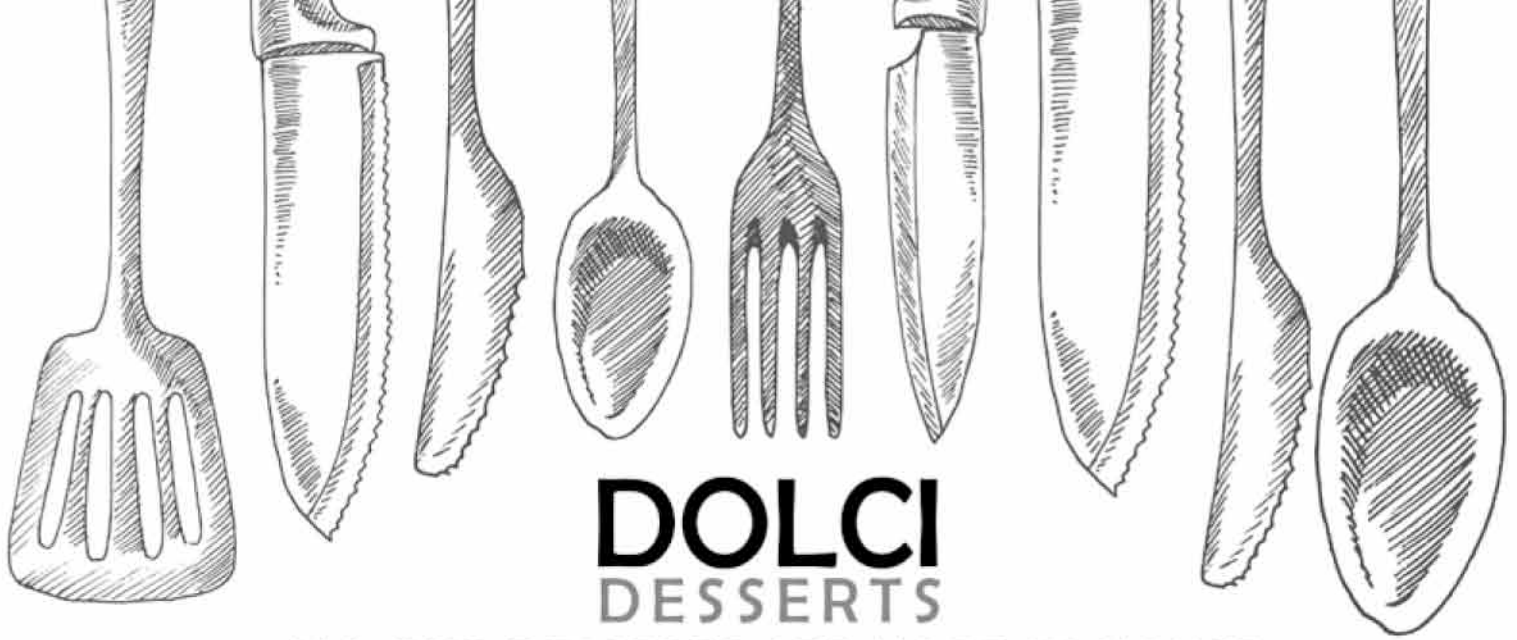
## CALZONI

FOLDED PIZZAS

|  |             |
|--|-------------|
| <b>VEGETARIANA</b>   | <b>\$22</b> |
| TOMATO SAUCE, RICOTTA CHEESE, SPINACH, EGGPLANT & MOZZARELLA   |             |
| <b>VIVALDI</b>   | <b>\$24</b> |
| TOMATO SAUCE, RICOTTA CHEESE, HAM, BASIL & PARMIGIANO REGGIANO |             |

**EXTRA TOPPINGS \$2 EACH**  
**PRAWNS & PROSCIUTTO \$3 EACH**





# DOLCI DESSERTS

ALL OUR DESSERTS ARE MADE IN HOUSE

**AFFOGATO** **\$10**

DOUBLE SHOT OF ESPRESSO, VANILLA BEAN GELATO

OR WITH A SHOT OF AMARETTO OR FRANGELICO LIQUEUR **\$15**

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**VIVALDI TIRAMISU** **\$12**

MASCARPONE MOUSSE LAYERED WITH SAVOIARDI SPONGE FINGERS SOAKED IN A COFFEE LIQUEUR

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**PANNA COTTA** **\$12**

ASK OUR FRIENDLY STAFF FOR DAILY FLAVOUR

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**CANNOLI SICILIANI** (4 MIGNON) **\$12**

RICOTTA & CANDIED ORANGE

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**PASTIERA NAPOLETANA DELLA MAMMA** **\$15**

TYPICAL NEAPOLITAN CAKE MADE WITH WHEAT, EGGS & RICOTTA SERVED WITH A SCOOP OF VANILLA ICE CREAM

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**TORTA DI RICOTTA** **\$15**

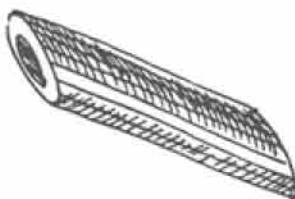
BAKED RICOTTA CAKE SERVED WITH A SCOOP OF ICE CREAM & RASPBERRY SAUCE

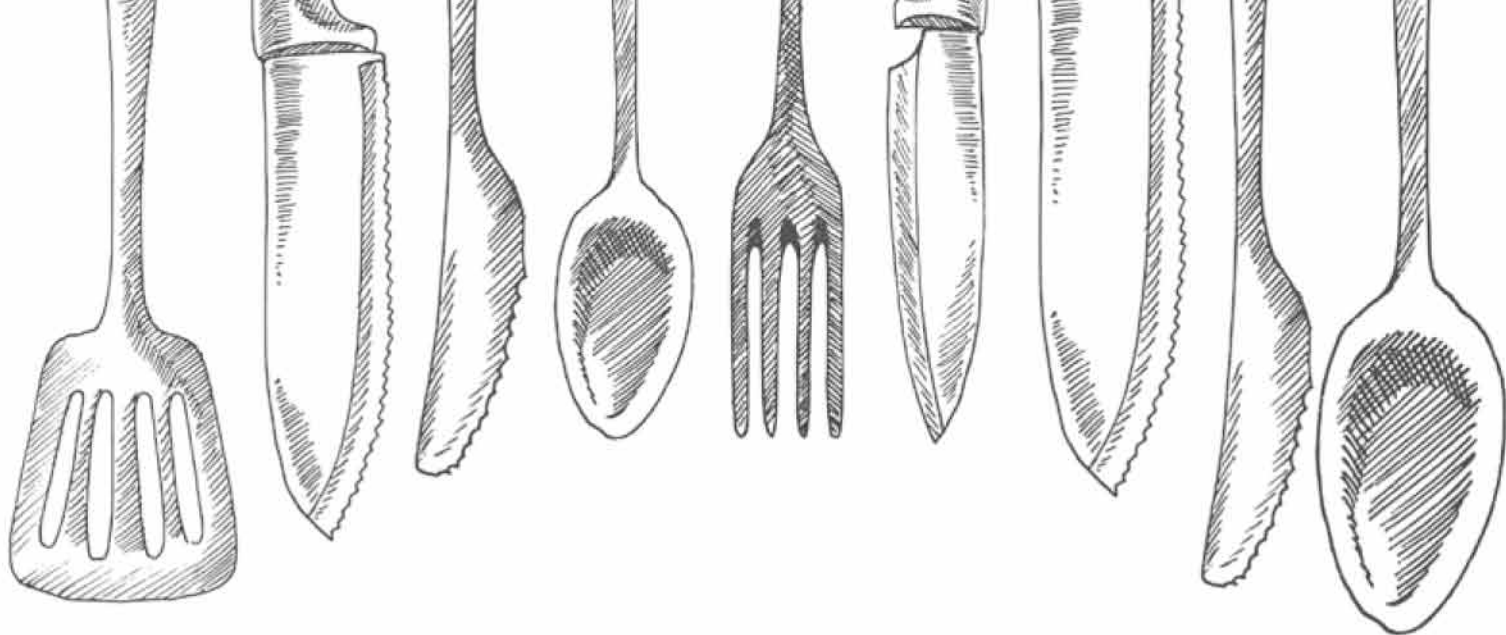
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**NUTELLA PIZZA** **\$18**

PIZZA WITH NUTELLA CHOCOLATE, BANANA & BERRIES

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# BAMBINI

## KIDS MENU

(KIDS ONLY)

**SPAGHETTI NAPOLETANA** **\$10**  
WITH NAPOLI SAUCE

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**SPAGHETTI RAGU** **\$12**  
WITH TRADITIONAL BOLOGNA RAGU  
(VEAL & PORK)

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**MARGHERITA** **\$10**  
FIOR DI LATTE, TOMATO SAUCE & BASIL

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**CHICKEN SCHNITZEL** **\$12**  
WITH CHIPS

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