

# MeNU 78

## ANTIPASTI

<b>FOCACCIA</b> - evoo, sea salt	<b>12</b>
<b>OLIVE SICILIANE</b> - green olives, evoo	<b>11</b>
<b>ACCIUGHE</b> - marinated anchovies, lemon, evoo	<b>10</b>
<b>BURRATA</b> - heirloom tomatoes, basil	<b>28</b>
<b>PROSCIUTTO SAN DANIELE</b> - 55-60 grams san daniele prosciutto	<b>18</b>
<b>SALUMI MISTI</b> - a daily selection of cured meats	<b>29</b>
<b>MOZZARELLA DI BUFALA</b> - 125g buffalo mozzarella	<b>18</b>
<b>POLPETTE AL SUGO</b> - beef & pork meatballs, san marzano, basil, grated reggiano	<b>20</b>
<b>ANTIPASTO MISTO</b> - a daily assortment of mixed antipasto	<b>x2 - 30</b>
> mixed or vegetarian options available	<b>x4 - 50</b>

## BRUSCHETTE

<b>BRUSCHETTA AL POMODORO</b> - heirloom tomato, fresh basil, evoo	<b>15</b>
<b>BRUSCHETTA CON LE ACCIUGHE</b> - stracciatella, semidried tomatoes, anchovies	<b>19</b>
<b>BRUSCHETTA AL GORGONZOLA E 'NDUJA</b> - nduja, gorgonzola	<b>17</b>
<b>TRIS DI BRUSCHETTE</b> - a tasting plate of all 3 bruschetta	<b>25</b>

## INSALATE

<b>INSALATA DI CARCIOFI</b> - marinated artichoke, stracciatella, orange, dill	<b>22</b>
<b>INSALATA DI RUCOLA E PERE</b> - rocket, pear, honey & pecorino	<b>18</b>
> add buffalo mozzarella - <b>9</b>	
<b>INSALATA DI RADICCHIO</b> - radicchio, fennel, orange, walnuts, gorgonzola, balsamic	<b>20</b>

All Prices are TVA Inclusive.

A 15% surcharge applies on Public Holidays.

A 10% surcharge applies on Sundays.

A 10% service fee applies for tables of 8 and above.

Credit card surcharge applies.

## PIZZE

<b>PIZZA MARGHERITA</b> - san marzano tomato, fior di latte, fresh basil	<b>25</b>
<b>PIZZA VIVO 78</b> - san marzano tomato, fior di latte, buffalo mozzarella, fresh basil	<b>30</b>
<b>PIZZA PROSCIUTTO SAN DANIELE</b> - san marzano tomato, fior di latte, rocket, san daniele prosciutto, grana padano	<b>34</b>
<b>PIZZA NAPOLETANA</b> - san marzano tomato, fior di latte, anchovies, ligurian olives	<b>26</b>
<b>PIZZA PORCHETTA E PATATE</b> - fior di latte, porchetta, roasted potato, rosemary	<b>30</b>
<b>PIZZA CAPRICCIOSA</b> - san marzano tomato, fior di latte, leg ham, mushroom, artichoke, olive	<b>29</b>
<b>PIZZA SALAMINO</b> - san marzano tomato, fior di latte, nduja, roasted pepper, hot cacciatore	<b>30</b>
<b>PIZZA SPECK E FUNGHI</b> - smoked prosciutto, fontina, wild mushroom, thyme	<b>33</b>
<b>PIZZA PANCETTA</b> - yellow tomato passata, caciocavallo, pancetta, pork sausage, rosemary, thyme	<b>34</b>
<b>PIZZA VERDURE DI STAGIONE</b> - yellow tomato passata, seasonal roasted vegetables (no cheese/vegan)	<b>25</b>
<b>PIZZA GAMBERI</b> - tiger prawns, fior di latte, fresh chilli, zucchini, cherry medley	<b>34</b>
<b>PIZZA SOPPRESSA E PESTO</b> - san marzano tomato, fior di latte, salame, provolone, pesto di casa, olives	<b>30</b>
<b>PIZZA 4 FORMAGGI</b> - fior di latte, gorgonzola, provolone dolce, grated reggiano	<b>28</b>
<b>PIZZA AI PORCINI</b> - porcini & mixed mushrooms, truffle oil & fior di latte in bianco, grated pecorino	<b>33</b>
<b>CALZONE DELLA CASA</b> - san marzano tomato, fior di latte, fresh ricotta, spinach, leg ham, grated reggiano	<b>29</b>
<b>PIZZA ACCIUGHE E STRACCIATELLA</b> - yellow tomato base, fior di latte, anchovies, stracciatella, lemon zest	<b>33</b>
<b>PIZZA MORTADELLA E PISTACCHIO</b> - yellow tomato base, fior di latte, mortadella, pistachio, stracciatella	<b>34</b>
<b>PIZZA SALSICCIA E FRIARIELLI</b> - fior di latte, italian sausage, friarielli sautéed with garlic and chili	<b>33</b>
<b>PIZZA CARBONARA</b> - fior di latte, crispy guanciale, pecorino, egg cream, black pepper	<b>34</b>
> add fresh buffalo mozzarella to any pizza that doesn't already have it - <b>9</b>	
> gluten-free base * available for an additional charge - <b>5</b>	
* OUR GLUTEN-FREE BASE IS PREPARED WITH CARE, BUT COOKED IN A SHARED ENVIRONMENT – NOT SUITABLE FOR STRICT CELIACS	

## LASAGNA

<b>LASAGNA AL RAGU</b> - traditional beef & pork ragu, bechamel, grated reggiano	<b>32</b>
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## DOLCI

<b>TIRAMISÙ CLASSICO</b> - semi-sweet mascarpone, espresso, montenegro, savoiardi	<b>16</b>
<b>PIZZA ALLE FRAGOLE</b> - belgian white chocolate, fresh strawberries, vanilla bean gelato	<b>20</b>
<b>CALZONE ALLA NUTELLA</b> - nutella with vanilla bean gelato	<b>16</b>
<b>RICOTTA MOUSSE</b> - whipped lemon ricotta, strawberries honey, amaretti crumb	<b>16</b>
<b>AFFOGATO AL CAFFÈ</b> - espresso by lavazza, vanilla bean gelato	<b>10</b>
> add your choice of liquor - <b>6</b>	
<b>GELATO</b> - scoop of vanilla or chocolate ice cream	<b>5</b>

### EXPERIENCE OUR TASTING MENU

ideal for groups of 8 or more:

- 2 courses from \$60 per person

- 3 courses from \$70 per person

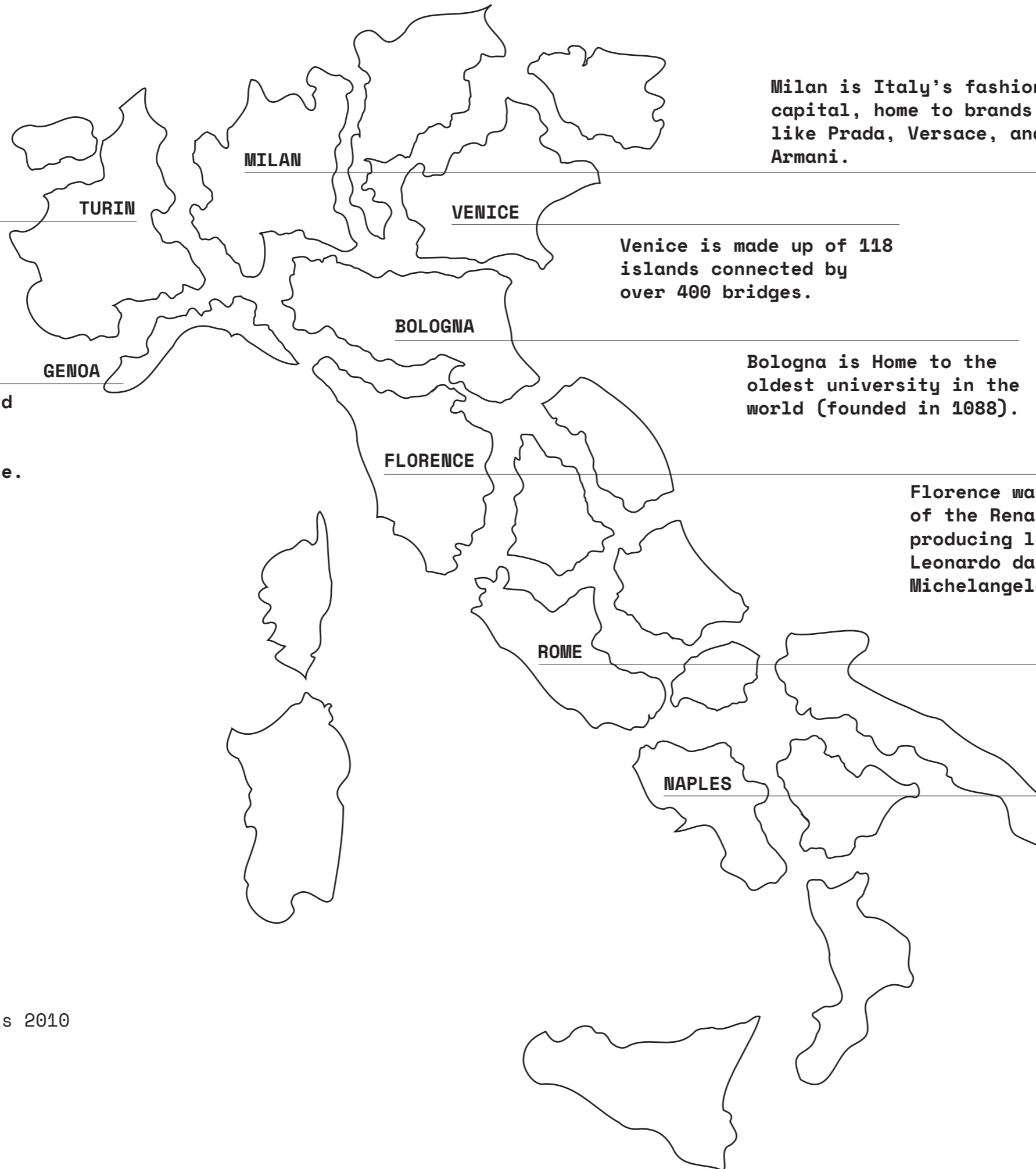
Our kitchen contains common allergens.

We take care, but cross - contamination may occur.

Please inform staff of any allergies.

Thank you.

## INTERESTING FACTS



Turin is the birthplace of Nutella and the modern espresso machine.

Milan is Italy's fashion capital, home to brands like Prada, Versace, and Armani.

Venice is made up of 118 islands connected by over 400 bridges.

Bologna is Home to the oldest university in the world (founded in 1088).

Genoa gave the world pesto – the famous basil, pine nut, and Parmigiano sauce.

Florence was the birthplace of the Renaissance, producing legends like Leonardo da Vinci, Michelangelo, and Dante.

Rome has more fountains (over 1,500) than any other city on Earth

The modern pizza was invented here – the Margherita, in honor of Queen Margherita of Savoy in 1889

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