VIVI

ASSAGGINI E VINI

While you decide

4 cheese Arancino, roasted garlic aioli (v)	Corn, taleggio & jalapeño croquette, chilli jam (v)	Focaccia, EVOO, confit garlic, aged balsamic (v)(vg)	Olives, fennel, orange zest, pink peppercorns (v)(vg)	White Cantabrian anchovies, agrodolce
3.5 each	3.5 each	6.5	4.5	9.5

Plates for sharing (we recommend 3 per person)

La Latteria whipped ricotta, bee pollen, pickled chilli, Calabrian hot honey, focaccia (v)	10
Mozzarella di Bufala DOP, roasted squash, apricot jam, green harissa	12
Prawn tostadas, crispy piadinas, lime cabbage slaw, mango chilli, aioli	13.5
Beef carpaccio, rare beef fillet, horseradish & parmesan emulsion, apple balsamic, pistachio, rocket (n)	12

Spaghetti Bolognese, cacio e pepe, 36 month aged parmesan	14
Orecchiette salsiccia, Italian sausage, friarielli, 36 month aged parmesan	13
Red prawn calamarata, smoked butter, fennel, tomato oil, burrata	14
Pecorino cheese tortelloni, celeriac velouté, pickled walnut dressing (v)(n)	13
Spaghetti pomodoro, Casa Marazzo sugo, basil (v)	10

Monkfish fritti, vadouvan mayo, potato and pea salad	16
Hake, pan fried, peppercorn sauce, charred greens	16
Chicken wings, agrodolce hot sauce, buttermilk ranch	10
10oz Aged ribeye steak, rocket, today's sauce *Can be sliced for sharing*	35

Braised BBQ cabbage, pickled walnut, dolcelatte velouté, crispy shallots (v)(n)	11
Winter greens, chilli, garlic, ricotta, roasted macadamia nuts (v)(n)	9.5
Caesar salad, anchovy crumb, crispy pancetta, 36 month aged parmesan	8
ViVi seasoned fries (vg)	5
Balsamic & parmesan fries (v)	5.5

Our kitchen handles various allergens, including nuts. Please alert your server to any allergies or intolerances you may have. A discretionary service charge of 10% is included and distributed fairly among our entire team, to ensure everyone is rewarded for their hard work.

Thank you and buon appetito

WINE LIST

Bollicine

	125ml	Bottle
Prosecco DOC Extra Dry, Soligo, Treviso, Italy	7	34
Ferrari Maximum Blanc de Blancs NV, Trentino-Alto Adige, Italy	10	58
Ferrari Maximum Rosé NV, Trentino-Alto Adige, Italy	10	58
Drappier Carte d'Or Brut Champagne, France	14	75

Bianco

	125ml	175ml	Bottle
Vilana/Vidiano, Karavitakis, Crete, Greece	7.5	11	39
Regaleali Bianco, Tasca d'Almerita, Sicily, Italy	6.5	9.5	34
Pinot Grigio, Mezzacorona, Trentino-Alto Adige, Italy			35
Vermentino, Badia Di Morrona, Tuscany, Italy	7	10	37
Fiano, Roycello Salento, Tormaresca (Antinori), Puglia, Italy	8.5	12.5	45
Pecorino, Cantina Tollo, Abruzzo, Italy			35
Chardonnay, Tormaresca (Antinori), Puglia, Italy			39
Sauvignon Blanc, Vette, Trentino-Alto Adige, Italy	8.5	12.5	46
Orvieto Classico Superiore, Mare Antico, Decugnano dei Barbi, Umbria, Italy	9.5	13.5	51
Friulano, Manditocai, Livon, Friuli, Italy			65

Rosato

	125ml	175ml	Bottle
Domaine la Colombe Rosé, Provence, France	7	10	36
Rosato IGT Salento, 'Five Roses', Leone de Castris, Puglia, Italy	8	11.5	42

Rosso

	125ml	175ml	Bottle
Negroamaro, Nèprica, Tormaresca (Antinori), Puglia, Italy	8	11.5	39
Garnacha, La Viña De Ayer, Soto Manrique, Castilla y León, Spain			45
Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	6.5	9.5	34
Pinot Noir Gran Reserva, Siegel, Leyda Valley, Chile	8	11.5	39
Malbec, Don Manuel Villafane, Mendoza, Argentina	7	10	36
Primitivo, Codici Masserie, Puglia, Italy			34
Aglianico, L'Atto, Cantine del Notaio, Basilicata, Italy	8.5	12.5	46
Valpolicella Ripasso, Campagnola, Veneto, Italy	9	13	47
Cabernet Sauvignon Reserva, Siegel, Leyda Valley, Chile			35
Syrah, Montepulciano, Cabernet Sauvignon, A.D. 1212, Decugnano dei Barbi, Umbria, Italy			58
Il Bruciato, Tenuta Guado al Tasso (Antinori), Bolgheri, Tuscany, Italy			70