



## LUNCH

### Spaghetti On Toast

M+V sugo, parmigiano (vo) (nf)

\$18

+meatballs \$6

+mushrooms \$6

**Tuscan Grilled Chicken Breast** on warm caprese paninni with basil pesto, rocket, roma tomato, fiore di latte and aioli, served with a side of truffle fries (nf)

\$22

**Corn & Zucchini Fritter** on activated charcoal & sesame bun, pickled beetroot, hummus, spicy chutney & spinach, served with a side of truffle fries (nf) (v)

\$21

**Salmon Gravlax** bruschetta on thick miche, dukkah-crusted avocado, tomato salsa, coriander, lime and evoo (gfo) (nf)

\$25

**M+V Rainbow Bowl** - roast pumpkin, avocado, broccolini, spinach, zucchini, chef's humus, quinoa & ginger dressing (v) (gf)

\$22

**Shaved Fennel & Rocket Insalata** - toasted walnuts, pear, traditional or vegan parmigiano & citrus dressing. (gf) (vo)

\$16

#### Add-ons

+vegan egg \$5 +mushrooms \$6 +grilled chicken \$8

+smoked salmon \$6 + Bacon \$6

**Substitute Gluten Free Bun +\$3**

### Black Arancini

Filled with beetroot & peas, activated charcoal crumb served with chef's spicy passata (v) (gf) (nf)

\$16

### Truffle Polenta Chips

Thick cut, served with traditional or vegan parmigiano & salsa verde (vo) (gf) (nf)

\$15

### Buffalo Burrata

Heirloom Tomatoes & yuzu dressing (gf) (info)

\$22

### Calamari

Mark and vinnys chilli jam, black pepper and lemon aioli.

\$19

**Parmesan Truffle Fries** with garlic aioli

\$11

### Charcoal Bucatini

Cashew cream, smoked mushroom pancetta, vegan egg yolk, vegan parmigiano (contains cashews) (v)

\$30

### Maccaruni Calabrese

Calabrian Maccaruni with Vinny's family recipe beef rib ragù (nf)

\$32

### Gnocchi Del Giorno

Chef's weekly special (V) (nf)

\$28

### Tagliatelle Ai Gamberi

Fresh cut tagliatelle served with roast garlic, chilli prawns, nduja, cherry tomatoes parsley & lemon (nf)

\$34

## DESSERT

### Panna Cotta

Soy vanilla panna cotta, marsala peach and Aperol granita

\$16

### Bombolone

Fresh baked italian doughnuts filled with almond ricotta & dark chocolate & Di Lorenzo espresso sauce (nf)

\$17

### Funghi e Tartufo

Chef's passata, mushroom medley, truffle paste, finished with truffle oil and rocket. (V) (nf) (gfo)

\$26

### Salame Calabrese

Chef's passata, Calabrian soppressata salame, oregano, fiore di late (gfo) (nf)

\$28

### Margarita

Chef's passata, fiore di latte (traditional or vegan) & basil (VO) (nf) (gfo)

\$24

TO BEGIN

PASTA

PIZZE

\*10% Surcharge applies on Sunday

\*15% Surcharge applies on Public Holidays

# HERE FOR SPRITZ + GIGGLES



## COCKTAILS

|  |      |
|--|------|
| <b>Florence Spritz</b> Aperol, Prosecco, Fever Tree Soda   | \$18 |
| <b>The Disco Delta Spritz</b><br><i>Vodka, prosecco, lime juice, lavender syrup, peach bitters</i>                 | \$20 |
| <b>Virgin Spritz</b> Passionfruit or Watermelon juice + spritz n' giggles<br><i>Add Gin, Vodka or Tequila +\$6</i> | \$12 |
| <b>Negroni</b> Malfy Gin, Campari, Adelaide Hills Vermouth Rosso   | \$20 |
| <b>M+V Bloody Mary</b> Vodka, tomato juice, lemon juice, muddled celery & M+V Calabrian Classic Chilli Jam         | \$16 |
| <b>Bellini</b> Alpha Box & Dice Tarot Prosecco, Passionfruit or Orange   | \$14 |
| <b>Spiced Margarita</b> Tequila, lime, agave & chilli salt   | \$16 |
| <b>M+V Hemp Milkshake</b> Biscof or Nutella, H.Alt Hemp milk, vegan ice cream, coconut cream, maraschino cherry    | \$14 |

|   |          |
|---|----------|
| <b>SPUMANTE</b>   |          |
| Alpha Box & Dice Tarot NV Prosecco '21, Murray Darling, SA  | \$12/60  |
| Terre De Buth Spumante Rose' Brut Special Cuve, Veneto, ITA | \$14/70  |
| <b>ROSÉ E ROSSO FREDDO</b>                                  |          |
| Sew & Sew "Sashiko" Series Rosè '18, McLaren Vale, SA       | \$13/65  |
| Funaro Nero D'Avola Rosato DOC, Sicilia, ITA                | \$76     |
| Le Marie Dolcetto DOC '20 (Chilled Red), Piemonte, ITA      | \$14/70  |
| <b>BIANCO</b>   |          |
| Borgo Matilda Pinot Grigio Delle Venezia DOC, Veneto, ITA   | \$12/62  |
| In Dreams Chardonnay '20, Yarra Valley, VIC                 | \$13/65  |
| La Caneva Dei Biaso Sauvignon Blanc, Venezia Giulia, ITA    | \$14/72  |
| Wines By KT Watervale 5452 Riesling '21, Clare Valley, SA   | \$75     |
| Lunaria Skin Contact Ramoro Pinot Grigio '20, Abruzzo, ITA  | \$78     |
| Mesa Opale Vermentino DOC, Sardegna, ITA                    | \$90     |
| <b>ROSSO</b>  |          |
| Heads & Tales Wine Co Shiraz '21, Adelaide Hills, SA        | \$12(gl) |
| Maschera Rosso Corvina Cabernet Sauvignon, Veneto, ITA      | \$13/69  |
| Poggiotonodo Sangiovese Organic IGT '20, Toscana, ITA       | \$13/68  |
| Bericanto Pinot Noir '18, Vicenza, ITA                      | \$14/70  |
| Bacaro Syrah Terre Siciliane '17, Sicilia, ITA              | \$72     |
| Cantina Orsogna Primitivo, Puglia, ITA                      | \$77     |
| Poliziano D'Montepulciano '21, Toscana, ITA                 | \$87     |

## VINO

\*Alcohol only available after 10 am

## BEVANDE

|   |        |
|---|--------|
| <b>Di Lorenzo Classic Italian Style Coffee</b><br>Roasted In Marrickville   |        |
| Espresso, Short Macchiato, piccolo  | \$3.50 |
| Long Black, Long Macchiato,   | \$4.50 |
| Cappuccino, Latte, Flat white, mocha  | \$4.70 |
| <i>Add coconut whipped cream +80 cents</i>  |        |
| <b>Milk Substitutes + \$1.00</b><br>Bon Soy, Milk Lab Almond, Milk Lab Coconut, Califa Farm Oat, H.Alt Hemp   |        |
| <b>Specialty Lattes</b>   |        |
| <b>Mark + Vinny's Chilli Latte-</b> Roasted Calabrian Chilli, Sweet Potato, Burnt Orange, Coconut Milk Coconut Nectar, M+V Chilli Mix   | \$6.5  |
| <b>Almond Butter Cacao Latte-</b> Natural Almond Butter, Vegan Cacao, Almond Milk   | \$6.5  |
| <b>Gingerbread Biscoff Latte-</b> Biscoff, Cinnamon, Ginger, Turmeric, Pepper, Nutmeg, Almond Milk  | \$8.5  |
| <b>Matcha Mylkbar Matcha Latte-</b> Organic Matcha, Coconut Blossom, Coconut Milk, Cinnamon- optional honey   | \$7.5  |
| <b>Turmeric Elixir-</b> Organic Turmeric, Ground Ginger, Lemon Juice, Apple Cider Vinegar. Cayenne, Sea Salt, Panella, M+V Chilli Mix   | \$7.5  |
| <b>Mushroom Elixir-</b> 7 Shroom Medicinal Mushroom Tonic<br>Featuring Chaga, Reishi, Cordyceps, Lion's Mane, Maitake, Turkey Tail, Tremella, Raw cacao, Coconut blossom, Coconut oil, Sea Salt | \$9    |
| + a shot of espresso to any Latte +\$1.50   |        |
| <b>Juice</b>  |        |
| Orange Juice  | \$7    |
| Orange Juice with Vodka or Campari  | \$13   |
| M+V Green Juice of The Day  | \$8    |
| M+V Green Juice with Gin  | \$14   |
| <b>Yulli's Brews Seabass Mediterranean Lager on tap, NSW</b>  | \$9    |
| Peroni Red, ITA   | \$9    |
| Mountain Goat Pale Ale, VIC   | \$11   |
| Moon Dog Lager, VIC   | \$12   |
| Vertiga Birra Good Luck IPA, ITA  | \$14   |
| Menabrea Birra Bionda Zero Alcohol, ITA   | \$9    |

## BIRRA