

**COCKTAILS**

**M+V ORIGINALS**

**The Rat Pack Martini**  
Gin or Vodka- olive brine, lemon bitters pickled chilli  
**\$22**

**Tiramisù Espresso Martini**  
Mr Black coffee liquor, cointrau, white rum  
St Ali double espresso, coconut cream, chocolate sauce  
**\$22**

**Grapefruit Margarita**  
Espolon tequila, triple sec, rosé vermouth, lime,  
paprika salt, grapefruit juice  
**\$18**

**JD's Sour**  
Amaretto, white rye, lemon juice, aquafaba  
**\$20**

**78 Degrees Gin SA \$12**

**4 Pillars Negroni Gin VIC \$14**

**Hartshorn Sheep's Whey Vodka TAS \$16**

**Archie Rose Vodka NSW \$11**

**Archie Rose White Rye NSW \$12**

**Applewood Baby Malt SA \$12**

**Cargo Cult Rum SPI \$12**

**Espolon Tequila MEX \$10**

**Adelaide Hills Distillery Vermoth [Red | Dry | Rose] SA \$8**

**Frangelico ITA \$9 Montenegro ITA \$9**

**Encanto Pisco PERU \$14**

**Mr Black Coffee Liquor NSW \$9**

**The Italian Bitter Orange SA \$12**

**Applewood Okar Amaro SA \$12**

**Gentiane Salers FRA \$14**

**Byrrh Grand Quinquina FRA \$10**

**Nonino Amaro ITA \$12**

**Candolini Grappa ITA \$12**

**Applewood Limoncello SA \$8**

**SPRITZ**

**CLASSICS**

**Florence Spritz**  
Aperol,  
Prosecco,  
Fever Tree Soda  
**\$16**

**Surry Spritz**  
Amaretto,  
Aperol,  
PS40 back strap ginger  
**\$20**

**Australian Spritz**  
Okar Amaro,  
Pet Nat Giallo,  
PS40 Bush Tonic  
**\$20**

**Fly Me To The Moon**  
Aperol, four pillars negroni gin, fresh grapefruit, soda  
**\$18**

**The Pash Me Spritz**  
Vermoth bianco, passionfruit, lemon juice,  
prosecco, soda  
**\$18**

**The Delta Spritz**  
White whisky, purple butterfly tea,  
bitters, lavender, bush tonic  
**\$22**

**The Limoncello Spritz**  
Applewood limoncello, chenin blanc,  
lemon bitters, lemon tonic  
**\$19**

**The Margarita Spritz**  
Espolon tequila, triple sec, lime,  
lemon bitters, bush tonic, salt rim  
**\$18**

**The Negroni Spritz**  
Campari, four pillars negroni gin,  
red vermouth, soda, candied orange  
**\$20**

**The I A-Peach-iate You Spritz**  
Peach liquor, bianco vermouth, lemon,  
orange, soda  
**\$20**

**THIS SPRITZ  
IS BANANAS  
B-A-N-A-N-A-S**

**DIY SPRITZ**

**Pick your aperitif:** Aperol \$16 Campari \$18| Okar Amaro \$20

**Pick your sparkling:** Prosecco | Sparkling Rose | Pet Nat Giallo

**Pick your soda:** Myrtle Soda | Bush Tonic | Fresh OJ

**VIRGIN SPRITZ**

**\$10**

**Kombucha Spritz-** Kombucha, orange, thyme, ginger ale

**Watermelon Spritz-** Watermelon, lychee, sparkling coconut water

**Passionfruit Spritz-** Passionfruit, orange juice, soda water

**The Sex in Surry Hills Cosmo Spritz**  
Vodka, triple sec, lime, cranberry, smoked lemonade  
**\$21**

**The Strawberry Coconut Mojito Spritz**  
Coconut rum, strawberry, lime, cranberry,  
mint, soda  
**\$22**

**The Spritz Sunrise**  
Aperol, montenegro, lime, lemon bitters,  
orange juice, soda  
**\$18**

**The Mint Julep Spritz**  
Whisky, lemon, smoked lemonade,  
prosecco, lavender, mint  
**\$19**

**The Kombucha Spritz**  
Nonino amaro, kombucha, back strap ginger,  
thyme, orange  
**\$18**

**The Vince Spritz**  
Campari, peach liquor, mango nectar,  
lime, prosecco  
**\$18**

**The Mark Spritz**  
Aperol, watermelon, lychee, white rum, blueberry syrup  
sparkling coconut + lychee water, served in a coconut  
**\$22**

**WINE**

**PROSECCO & SPARKLING**

**Maidenii Sparkling Rose Pet Nat '17** Adelaide Hills, SA **12/60**  
**Alpha Box & Dice, Prosecco NV** Murray Darling, VIC **10/48**

**ROSÉ**

**Chalmers, Rosato '17** Heathcote, VIC **12/55**

**RED**

**Chaffey Bros, Granache '17** Eden Valley, SA **15/ 72**

**Le Marie, Dolcetto '15** Piemonte, ITA **13/ 62**

**Jamsheed, Illaj Syrah '15** Heathcote, VIC **14/ 67**

**Spring Seed, Pinot Noir '14** McLaren Vale, SA **12/ 58**

**Civettaio, Sangiovese '13** Montecucco Toscana, ITA **17/ 82**

**WHITE**

**Mount Macleod, Chardonnay '17** South Gippsland, VIC **13/ 62**

**Lunaria, Pinot Grigio '16** Abruzzo, ITA **15/ 70**

**Montevecchio, Vermentino '17** Heathcote, VIC **12/ 56**

**Mount Trio, Sauvignon Blanc '15** Great Southern, WA **13/ 62**

**Grifter Pale Ale (NSW)**  
**\$12**

**4 Pines Stout (NSW)**  
**\$12**

**Peroni Red (ITA)**  
**\$8**

**Moretti Lager (ITA)**  
**\$10**

**Brookvale Ginger Beer (NSW)**  
**\$11**

**LIQUORS**

**BEERS**

HERE FOR  
**SPRITZ + GIGGLES**

DON'T BE UPSETTI,  
EAT SOME SPAGHETTI

f @markandvinnys @markandvinnys

TO BEGIN

**Caprese Vegano Bruschetta**  
Soy mozzarella, heirloom cherry tomato, baby basil,  
basil oil, grilled sourdough  
(v) (gfo)  
\$18

**Cece**  
Crushed chickpea dip, farro, focaccia  
(v) (gfo)  
\$14

**Burrata**  
Green tomato jam, basil oil, focaccia  
(gfo)  
\$20

**Fiori di Zucca**  
Zucchini flower,, house made soy ricotta, romesco  
(v) (gf) (contains almonds)  
\$16

**Polpette**  
Meatballs OR Eggplant balls, slow cooked tomato sugo  
\$18  
(vo)

**Arancini**  
Stuffed rice balls, pea, smoked provolone, lemon aioli  
\$18

Warm Focaccia Bread \$3

Gluten Free Bread \$3

PASTA

**Spaghetti + Polpetti**  
Slow cooked tomato sugo with  
Meatballs OR Eggplant balls  
(vo)  
\$25

**Beetroot Spaghetti**  
Kale + basil pesto, toasted walnuts, kale crisps  
(v) (contains walnuts)  
\$26

**Charcoal Bucatini**  
Smoked mushroom pancetta, vegan egg yolk,  
plant based parmesan  
(v) (contains cashews + almonds)  
\$28

**Blue Spirulina Tagliatelle**  
Blue swimmer crab, bottarga, pangrattato  
\$34

**Maccaruni Calabrese**  
Vince's Ranger's Valley beef rib ragu  
\$29

**Gnocchi Del Giorno**  
Chef's special hand rolled gnocchi  
(vo)  
\$MP

Be An Impasta- Zucchini noodles available on request

Gluten free pasta available on request + \$3

LASANGE

**Lasagne Vegano**  
Zucchini, spinach, pumpkin, sugo,  
soy mozzarella, plant based parmesan  
(v)  
\$32

NONNA APPROVED, VEGAN  
LASANGE

SIDES

**From Nonna's Backyard**  
Rocket, asparagus, parmesan, fennel, lemon vinaigrette  
(vo) (gf)  
\$12

**Impasta Salad**  
Zucchini noodles, cherry tomato, parsley,  
kale + basil pesto, walnut  
(v) (gf) (contains walnuts)  
\$15

**Fried Cauliflower**  
Cashew creme fraiche  
(v) (gf) (contains cashews)  
\$16

**Grilled Asparagus**  
Shaved truffle, truffle oil, vegan egg yolk  
(v) (gf)  
\$23

DESSERT

**Apple Pie Agnolotti**  
Salted caramel, vanilla icecream, biscuit crumb (v)  
\$16

**Vegan No-tella Ravioli**  
Cacao nibs, raspberry, coconut ice-cream (v) (contains hazelnuts)  
\$18

**Connie's Spritz Cake**  
Bitter orange cake, blood orange granita, prosecco zabaglione  
\$18

**Raw Tiramisu Slice**  
Espresso gel, coconut cream (v) (gf)  
\$15

**Mark's + Vinny's Tasting Menu**  
A selection of starters,  
pastas and sides tailored by Vince  
\$55 per person  
(minimum 4 persons)

**Allergy requirements? Tagliatelle us**  
M + V would love to accommodate if possible  
\*our food may contain traces of nuts, seeds, garlic + onion, gluten

(gf) gluten free | (gfo) gluten free option  
(v) vegan | (vo) vegan option

**VINNY'S CHILLI OIL**  
**I PICCANTE FEEL MY LIPS WHEN I'M WITH YOU**  
Don't forgetti, to ask for some with your spaghetti,  
ingredients: backyard Calabrian chilli, sweet potato, olive oil,  
roasted garlic, cayenne pepper, sweet paprika, sea salt  
TAKE HOME JAR \$15

MARK +  
VINNY'S  
SPAGHETTI + SPRITZ

