

**COCKTAILS**

**M+V ORIGINALS**

**The Rat Pack Martini**  
Gin or Vodka- olive brine, 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

**Renewing My Gin Membership**  
Gin, cloudy apple, ginger, mint, soda  
\$19

Poor Toms Gin NSW \$12

4 Pillars Negroni Gin VIC \$14

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**

**WHEN IN FLORENCE**

Aperol,  
Prosecco,  
Soda  
\$16

**WHEN IN SURRY HILLS**

Amaretto,  
Aperol,  
PS40 back strap ginger  
\$20

**Fly Me To The Moon**  
Aperol, four pillars negroni gin, fresh grapefruit, soda  
\$19

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

**The Limoncello Spritz**  
Applewood limoncello, prosecco,  
lemon bitters, lemon tonic  
\$18

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

**The Delta Spritz**  
Vodka, lime, mint, ginger syrup, prosecco  
\$18

**The Vinny Negroni Spritz**  
Campari, four pillars negroni gin,  
vermouth rosso, oj, soda  
\$20  
optional: add Vinny's chilli oil

**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: 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, lemon, soda water

**The Gin Sling Spritz**  
Gin, St-Germain elderflower liquor, cucumber,  
mint, lime, prosecco  
\$21

**The Strawberry Coconut Spritz**  
Coconut rum, strawberry compote, lime, cranberry,  
mint, soda  
\$20

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

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

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

**The Mark Spritz**  
Aperol, watermelon, lychee, white rum, blueberry syrup  
sparkling coconut + lychee water  
\$19

**WINE**

**PROSECCO & SPARKLING**

Montevecchio Moscato Giallo `17 Heathcote, VIC 13/62  
Alpha Box & Dice, Prosecco NV Murray Darling, VIC 10/48

**ROSÉ**

Lambrook, Rose `18 Adelaide Hills, SA 12/58

**RED**

Chaffey Bros, Granache `17 Eden Valley, SA 15/ 72

Le Marie, Dolcetto `16 Piemonte, ITA 13/ 62

Murdoch Hill, Syrah `15 Adelaide Hills, SA 14/ 67

Spring Seed, Pinot Noir `17 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 `17 Abruzzo, ITA 15/ 70

Montevecchio, Vermentino `17 Heathcote, VIC 13/ 62

Battle of Bosworth, Sauvignon Blanc `17 McClarevale, SA 13/ 62

Grifter Pale Ale (NSW)  
\$12

Batlow Cider Co Cloudy Cider (NSW)  
\$10

Peroni Red (ITA)  
\$8

Yulli's Seabass Mediterranean Lager (NSW)  
\$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, basil,  
basil oil, grilled sourdough  
(v) (gfo)  
\$18

**Burrata**  
Peperonata, basil oil, focaccia  
(gfo)  
\$20

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

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

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

Warm Focaccia Bread \$3

Gluten Free Bread \$3

Vinny's Black Onion + Chili Jam \$4

**PASTA**

**Spaghetti Alle Vongole**  
Wholewheat spaghetti, garlic, chilli, white wine,  
cherry tomato, baby clams  
\$29

**Beetroot Spaghetti**  
Swiss brown mushroom, spinach,  
preserved lemon  
(v)  
\$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, cherry tomato  
\$34

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

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

Be An Impasta- Zucchini noodles available on request

Gluten free pasta available on request + \$3

**LASAGNE**

**Lasagne Vegano**  
Charcoal, blue spirulina + beetroot lasagne sheets with  
zucchini, spinach, pumpkin, sugo,  
soy mozzarella, plant based parmesan  
(v)  
\$28

**NONNA APPROVED, VEGAN  
LASAGNE**

**SIDES**

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

**Caprese Salad**  
Heirloom cherry tomato, bocconcini,  
cucumber, olive, red onion, balsamic  
(vo) (gf)  
\$16

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

**Citrus Salad**  
Raddichio, fennel, mint, orange,  
blood orange dressing  
(v) (gf)  
\$15

**DESSERT**

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

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

**Concetta's Tiramisu**  
Olive oil sponge, tiramisu cream, coffee gel  
(gf)  
\$18

**Mark's + Vinny's Tasting Menu**  
A selection of starters,  
pastas and sides tailored by Vince  
(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

