

COCKTAILS

M+V ORIGINALS

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

If You Were A Fruit, You Would Be a Fine-Apple
Pineapple, pisco, lemon, lime, aquafaba
\$20

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

Tiramisù Espresso Martini
Mr Black coffee liquor, cointrau, pisco
St Ali double espresso, coconut cream
\$22

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

78 Degrees Gin SA \$12

4 Pillars Negroni Gin VIC \$14

Hartshorn Sheep's Whey Vodka TAS \$16

Archie Rose Vodka NSW \$11

Applewood Colonial Malt SA \$10

Applewood Baby Malt SA \$10

The Gunnery Spiced Rum SA \$12

Espolon Tequila MEX \$14

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

Averna ITA \$9

Montenegro ITA \$9

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

Bondi Spritz
The Italian Bitter Orange,
Prosecco,
Cold Pressed Green Juice
\$20

Australian Spritz
Okar Amaro,
Pet Nat Giallo,
PS40 Bush Tonic
\$22

Rose Spritz
Campari,
Sparkling Rosé
Fresh OJ
\$18

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

DIY SPRITZ

Pick your aperitif: Aperol \$16| Campari \$18| Contratto \$20| Okar Amaro \$22

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 Pash Me Spritz

Vermoth bianco, passionfruit, lemon juice, prosecco, soda
\$18

The Spritz Sunrise

Aperol, montenegro, lime, lemon bitters,
orange juice, soda
\$18

The Delta Spritz (The Old Fashioned)

Applewood colonial malt white whisky, butterfly tea,
bitters, lavender, bush tonic
\$22

The Limoncello Spritz

Applewood limoncello, chenin blanc,
lemon bitters, smoked lemonade
\$20

The Margarita Spritz

Espolon tequila, triple sec, lime,
lemon bitters, bush tonic, salt rim
\$18

The Mai Tai Spritz

The Gunnery spiced rum, tropical island,
triple sec, blueberry syrup, lime, prosecco
\$25

The Leonie Spritz (The Martini)

Nonino amaro, aperol, lemon bitters,
olive brine, manzanillo olive, lemon, soda
\$24

The Negroni Spritz

Four pillars negroni gin, triple sec,
oakr amaro, soda, candied orange
\$22

The Sex in Surry Hills Cosmo Spritz

Vodka, triple sec, lime, cranberry, smoked lemonade
\$21

The Blue Spritz

E3live blue majik, Archie Rose vodka, lychee & coconut water
lime, orange curacao, prosecco, soda
\$22

The Spritz Thyme

Gentiane Salers, thyme infused vermouth,
cucumber, falernum, salt, soda
\$18

The Strawberry Coconut Mojito Spritz

Coconut rum, strawberry, lime, cranberry,
mint, soda
\$20

The Mint Julep Spritz

Whisky, lemon, smoked lemonade,
prosecco, lavender, mint
\$18

The Kombucha Spritz

Nonino amaro, kombucha, back strap ginger,
thyme, orange
\$18

The Vince Spritz

Campari, franjelico, prosecco,
mint, wattle cola, scorched hazelnuts
\$18

The Mark Spritz

Aperol, watermelon, lychee, white rum, blueberry syrup
sparkling coconut + lychee water, served in a coconut
\$20

WINE

PROSECCO & SPARKLING

La Bulle Du Facteur, Chenin Blanc '16' Loire FRA 11/54
Maidenii Sparkling Rose Pet Nat '17 Adelaide Hills, SA 12/60
Alpha Box & Dice, Prosecco NV Murray Darling, VIC 10/48
Mirabella, Demetra Brut NV Lombardia, ITA 150

ROSÉ

Chalmers, Rosato '17 Heathcote, VIC 12/55
Whispering Angel, 1.5 Litre Magnum '16 Chateau Dsclans FR 240

RED

Geyer, Sands Granache '16 Ebenezer, SA 15/ 68
Le Marie, Dolcetto '15, Piemonte, ITA 13/ 60
Jamsheed, Nouvea Syrah '17 Heathcote, VIC 12/ 56
Airlie Bank, Pinot Noir '17 Yarra Valley, VIC 12/ 58
Alpha Box & Dice, Montepulciano '17 Adelaide Hills, SA 14/ 65
Roche Costamagna Barolo '13 Piemonte, ITA 150

WHITE

Bobar Chardonnay '17 Yarra Valley, VIC 14/ 67
Lunaria Pinot Grigio '16 Abruzzo, ITA 15/ 70
Mac Forbes, Riesling '17 Strathbrough Ranges, TAS 12/ 56
Ephemera, Sauvignon Blanc '17 Yarra Valley, VIC 14/ 60
Alessandro di Camporeale Grillo '15 Sicilia, ITA 85

Grifter Pale Ale (NSW)
\$12

Peroni Red (ITA)
\$8

Moretti Lager (ITA)
\$10

LIQUORS

BEERS

HERE FOR
SPRITZ + GIGGLES

DON'T BE UPSETTI,
EAT SOME SPAGHETTI

f @markandvinnys @markandvinnys

TO BEGIN	PASTA	GNOCCHI	DESSERT
<p>Melanzana <i>Burnt eggplant dip, Calabrian chili, grilled sourdough</i> (v) (gfo) \$14</p> <p>Cece <i>Chickpea hummus, farro, grilled sourdough</i> (v) (gfo) \$14</p> <p>Caprese <i>Soy mozzarella, heirloom tomato, basil, lemon vinaigrette</i> (v) (gf) \$18</p> <p>Burrata <i>Green tomato jam, basil oil, grilled sourdough</i> (gfo) \$20</p> <p>Fiori di Zucca <i>Zucchini flower, smoked almond curd, romesco</i> (v) (gf) \$15</p> <p>Polpette <i>Adrian's meat balls, slow cooked tomato sugo</i> \$18</p>	<p>Beetroot Spaghettini <i>Autumn mushroom, truffle, cashew creme fraiche</i> (v) \$26</p> <p>Charcoal Bucatini <i>Smoked mushroom pancetta, vegan egg yolk, plant based parmesan</i> (v) \$28</p> <p>Blue Spirulina Tagliatelle <i>Blue swimmer crab, bottarga, pangrattato</i> \$34</p> <p>Maccaruni Calabrese <i>Vince's Ranger's Valley beef rib ragu</i> \$28</p> <p>Semolina Pappardelle <i>Amartriciana, double smoked pancetta, guanciale, pecorino, tomato, chilli</i> \$29</p> <p>Be An Impasta- Zucchini noodles available on request</p> <p>Gluten free pasta available on request + \$3</p>	<p>Gnocchi Del Giorno <i>Chef's nightly special hand rolled gnocchi</i> \$MP</p> <p>GNOC, GNOC, GNOCCHI ON HEAVEN'S DOOR</p> <p>SIDES</p> <p>From Nonna's Backyard <i>Rocket, raddichio, fennel, mint, lemon vinaigrette</i> (v) (gf) \$10</p> <p>Fried Cauliflower <i>Cashew creme fraiche</i> (v) (gf) \$65</p> <p>Garden Vegetables <i>Zucchini, kipler potato, green beans, peas, ricotta salata</i> (vo) (gf) \$15</p>	<p>Apple Pie Agnolotti <i>Salted caramel, vanilla icecream, biscuit crumb</i> (v) \$16</p> <p>Vegan No-tella Ravioli <i>Cacao nibs, raspberry, coconut ice-cream</i> (v) \$18</p> <p>Adrian & Connie's Spritz Cake <i>Bitter orange cake, blood orange granita, prosecco zabaglione</i> \$18</p> <p>Mark's + Vinny's Tasting Menu <i>A selection of starters, pastas and sides tailored by Vince</i> \$55 per person (minimum 4 persons)</p> <p>Allergy requirements? Tagliatelle us M + V would love to accommodate if possible <i>*our food may contain traces of nuts, seeds, garlic + onion, gluten</i></p> <p>(gf) gluten free (gfo) gluten free option (v) vegan (vo) vegan option</p> <p>f @markandvinnys @markandvinnys</p>

**MARK +
VINNY'S**
SPAGHETTI + SPRITZ

