



# M+V TAKEOUT MENU

## STARTERS

### **Black Arancini**

*Mushroom trio (shitake, swiss brown & oyster) with activated charcoal crumb & roasted garlic aioli (v) (gf)*

**\$15**

### **Fiori di Zucca**

*Zucchini flowers, creamy soy ricotta, herbs, preserved lemon, sautéed corn & romesco sauce (v), (gf) (contains almonds)*

**\$15**

### **Cheesy Caramelised Cauliflower**

*Roasted cauliflower with Chef Nicole's ooey gooey vegan cheese sauce (v) (gf)*

**\$15**

### **Truffle Polenta Chips**

*Parmesan & rosemary polenta chips, traditional or vegan parmigiano & truffle-garlic aioli*

**\$15**

### **Rosemary Garlic Bread**

**\$8**

***Add Traditional or Vegan Parmigiano***

## M+V SPECIALTTI

### **Charcoal Bucatini**

*Smoked mushroom pancetta, vegan egg yolk, plant based parmesan (V)*

**\$25**

### **Lasagne Vegano**

*Activated charcoal pasta di casa, lentil & vegetable bolognese, soy béchamel, plant-based mozzarella (V)*

**\$27**

### **Maccaruni Calabrese**

*Vinny's family recipe beef rib ragù*

**\$26**

### **Rigatoni Alla Siciliana**

*Fresh rigatoni with Sicilian pork & fennel sausage ragù, basil, Pecorino Romano*

**\$25**

### **Spaghetti Al Pesto**

*Fresh Spaghetti with pestò basilico, sun-dried tomato, basil & mint*

**\$24**

### **Gnocchi Ai Funghi**

*Fresh made potato gnocchi, ragù of Swiss brown mushrooms, Tuscan kale & heirloom cherry tomatoes*

**\$24**

**Be An Impasta - Zucchini Linguine available on request**

**Gluten free pasta available on request + \$3**

**DESSERT**

**Vegan Nutella Ravioli**

*Fresh made ravioli filled with vegan chocolate ganache,  
chocolate dipping sauce & berry coulis (V)*

**\$14**

**EXTRAS - \$2 EACH**

(Container)

**Vinny's Chilli Oil**

**Traditional Parmigiano**

**Vegan Parmigiano**

**Garlic Aioli**

**Vegan Aioli**

**TAKE-HOME**

**Vinny's Chilli Oil**

*"I picante feel my lips when I'm with you!"*

*Take-home Jar*

**\$15**

**Fresh Pasta Take-Home Pack**

(500 g)

**Casarecce**

**\$14**

**Bolognese Pasta Sauce**

*Take-home Jar*

**\$16**

## MEAL DEALS

### **“Obe One Cannoli” - (VEGAN) Dinner For One**

*Fiori Di Zucca  
Charcoal Bucatini  
Vegan Nutella Ravioli*

**\$35**

### **“Obe One Cannoli” - (NON VEGAN) Dinner For One**

*Black Arancini  
Maccaruni Calabrese  
Vegan Nutella Ravioli*

**\$35**

### **“That’s Amore” - (VEGAN) Dinner For Two**

*Black Arancini  
Charcoal Bucatini  
Gnocchi Ai Funghi  
Vegan Nutella Ravioli*

**\$65**

### **“That’s Amore” - (NON VEGAN) Dinner For Two**

*Fiori Di Zucca  
Maccaruni Calabrese  
Gnocchi Ai Funghi  
Vegan Nutella Ravioli*

**\$65**

### **“Mambo Italiano” - (VEGAN) Dinner For Two**

*Fiori Di Zucca  
Lasagne Vegana  
Gnocchi Ai Funghi  
Vegan Nutella Ravioli*

**\$65**

### **“Mambo Italiano” - (NON VEGAN) Dinner For Two**

*Black Arancini  
Rigatoni Alla Siciliana  
Gnocchi Ai Funghi  
Vegan Nutella Ravioli*

**\$65**

### **“Mamma Mia” - (VEGAN) Feast for 4**

*Rosemary Garlic Bread, Black Arancini,  
Charcoal Bucatini, Lasagne Vegana, Gnocchi Ai Funghi, Spaghetti Pesto,  
Vegan Nutella Ravioli*

**\$130**

### **“Mamma Mia” - (NON VEGAN) Feast for 4**

*Rosemary Garlic Bread, Black Arancini,  
Maccaruni Calabrese, Rigatoni Toscani, Gnocchi Ai Funghi, Spaghetti Pesto,  
Vegan Nutella Ravioli*

**\$130**