

Cicchetti

Pane 9

V

Fresh Sourdough Bread served with Olive Oil and Balsamic Vinegar

Pane all'Aglione 12

V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

Arancini 19

V

Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo

Sarde in Saor 22

Baked Brioche Bread with Stracciatella Cheese, Marinated White Anchovies, Sweet and Sour Onions, Pine Nuts, Homemade Raisin Vinaigrette I

Baccala' e Polenta 24

Crispy Polenta Chips with Whipped Salted Cod Dip infused with Garlic and EVOO M

Capesante 24

Scallops on the Shell (2) with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde I

Antipasti

Caprese con Prosciutto 26

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto, served with Sliced Prosciutto and Grissini

Fegato alla Veneziana 29

Duck Liver and Cherry Pate', toasted Fruit Bread, House Mustard, Pickled Shallots, Zucchini & Cauliflower

Wagyu Carpaccio 32

Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

Ostriche 32

Half Dozen of Market Oysters (6), served over Ice with Lemon and Mignonette dressing A

Calamari 28

Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon M

Contorni

Patatine 14

V

Thin-Cut Fries served with Aioli and Parmesan Herb Salt

Insalata 16

V

Cos Hearts, Pickled Celery, Chives, Candied Walnuts, Gorgonzola Cheese, Apple Vinaigrette

Verdure 16

Sautéed Broccolini, Asparagus & Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli

Caprese Salad 18

V

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto

Kids Options

(up to 12yo)

Kids eat free every day from 12pm to 5.45pm

offer is for 1 kids main each child limited to 1 child each accompanying adult

Pasta 19

(Napoli, Ragù or Butter & Parmesan)

Calamari & Fries with Tomato sauce 19

Fried Chicken & Fries 19

Kids Gelato 9

ORIGIN GUIDE

I Imported, sourced from overseas M Imported or Australian A Australian, Local



食物菜单

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FUNCTION ENQUIRIES AT INFO@VAPORETTO.COM.AU

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99% + 15c PROCESSING FEE
10% SERVICE SURCHARGE ON WEEKENDS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

VAPORETTO BAR & EATERY - 7/681 GLENFERRIE RD, HAWTHORN



Primi

Tortiglioni alla Vodka 36

V

Fresh Tortiglioni Pasta in a creamy Tomato and Vodka Sugo topped with Parmesan Cheese

***Add Prawn Cutlets +6

Ravioli di Zucca 38

V

Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan Cheese and Vincotto

Linguine ai Gamberi 39

Fresh Linguine Pasta with Prawns, Garlic, Lemon Zest & Toasted Breadcrumbs A

Ravioli della Laguna 42

Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese A

Linguine Busara 44

Fresh Squid-Ink Linguine Pasta, Mussels, Vongole, Calamari, Scallops and Prawns in Garlic, Chilli & Tomato Sugo M

Gnocchi al Ragu' d'Agnello 38

Fresh Potato Gnocchi with slow-braised Lamb Shoulder Ragu' and Pecorino Romano Cheese

Risotto della Serenissima 36

Creamy Risotto with Diced Bannockburn Chicken, Confit Leek and Smoked Provolone Cheese

Secondi

Spigola alla Vicentina 44

Pan-Seared Barramundi Fillet, Soft Polenta & Creamy Vicentina Sauce, Prosciutto wrapped Asparagus & Toasted Almonds M

Cotoletta 48

Crumbed Yearling Beef Rib Cutlet Dressed with Capers & Sage served with Rocket, Candied Walnuts, Shaved Parmesan and Truffle Mayonnaise

Tagliata 49

300g Grass-Fed Beef Rib-Eye Char-grilled and served "Tagliata" style with Mushroom Trifolata and Jus

Ossobuco alla Veneziana 46

Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata

Sharing Plates (suitable for two)

Aragosta del Capitano 139

Sharing Plate of Fresh Linguine Pasta Lobster and Prawns in a Garlic, Chilli and Tomato Sugo A

Bistecca 139

1kg Grass-Fed Char-Grilled T-Bone Steak served with Rocket, Parmesan & Candied Walnuts Salad with Mustard and Jus

Dolci

Tiramisù 19

Classic Traditional Tiramisù

Pannacotta 19

Pannacotta, Lemon Curd, Meringue, Blueberry Compôte

Mousse al Cioccolato 19

Chocolate Mousse with Hazelnut Crumble

Coppa Gelato 19

Assorted Flavours - Ask your Waiter

Affogato 19

Artisan Vanilla Gelato, Espresso, Frangelico and Almond Biscotti

Formaggi 26

Assorted Italian Cheese, Quince Paste, Muscatel, Honey & Crackers

Taste of Venice 75pp

Embark on a culinary journey with our three-course menu, featuring your choice of one Starter, one Pasta or Risotto and one Dessert

Add Wine Pairing +49pp

Add three carefully selected wines to complement each course

 follow @vaporetto Melbourne 2014