

Cicchetti

Pane 9

V

Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar

Pane all'Aglio 12

V

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

Arancini 18

V

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

Baccala' e Polenta 19

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

Sarde in Saor 16

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

Antipasti

Caprese con Prosciutto 25

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

Wagyu Carpaccio 28

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

Fegato alla Veneziana 27

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

Antipasto 29

Assorted Italian Cheese served with sliced Prosciutto, Preserved Vegetables, Olives & Grissini ***add arancino +6

Ostriche 29

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

Calamari 26

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

Contorni

Patatine 13

V

Thin-Cut Fries served with Aioli and Parmesan Herb Salt

Insalata 14

V

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

Verdure 15

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

Caprese Salad 16

V

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto

Taste of Venice

69pp

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



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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



食物菜单

Primi

Tortiglioni alla Vodka 34

V

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

***Add Prawn Cutlets +5

Ravioli di Zucca 36

V

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

Gnocchi al Ragu' d'Agnello 37

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

Linguine Busara 39

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

Ravioli della Laguna 38

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

Risotto della Serenissima 35

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

Secondi

Spigola alla Vicentina 39

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

Cotoletta 46

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

Tagliata 49

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

Ossobuco alla Veneziana 44

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

Sharing Plates

Aragosta del Capitano 129

Sharing Plate of Fresh Linguine Pasta Lobster and Prawns in a Garlic, Chilli and Cherry Tomato Sugo (suitable for two)

Bistecca 129

1kg T-Bone Steak Char-Grilled and served with Rocket, Shaved Parmesan and Candied Walnuts Salad with Mustard and Jus (suitable for two)

Dolci

Tiramisù 16

Classic Traditional Tiramisù

Pannacotta 17

Pannacotta, Lemon Curd, Meringue, Blueberry Compôte

Mousse al Cioccolato 18

Chocolate Mousse with Hazelnut Crumble

Formaggi 23

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

Affogato 19

Artisan Vanilla Gelato, Espresso, Frangelico and Almond Biscotti

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 16

(Napoli, Ragù or Butter & Parmesan)

Calamari & Fries with Tomato sauce 16

Fried Chicken & Fries 16

Kids Gelato 9