

VAPORETTO

EST. 2014



Venetian Bar and Eatery

BUILT ON HUNDREDS OF ISLETS AND ISOLATED FROM THE MAINLAND, VENICE WOULD BECOME A UNIQUE EXAMPLE OF A MULTICULTURAL METROPOLIS. A CROSSROADS OF DIFFERENT PEOPLES AND TRADITIONS THAT HAVE INSPIRED US AT VAPORETTO SINCE

Antipasti

Pane	v	9
Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar		
Pane all'Aglione	v	12
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
Arancini	v	18
Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo		
Caprese con Prosciutto		22
Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto, served with Sliced Prosciutto and Grissini		
Wagyu Carpaccio		26
Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo		
Fegato alla Veneziana		27
Duck Liver and Cherry Pate', toasted Fruit Bread, House Mustard, Pickled Shallots, Zucchini and Cauliflower		
Antipasto		28
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		24
Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon		
Baccala' e Polenta		19
Crispy Polenta Chips with Whipped Salted Cod Dip infused with Garlic and EV00		
Sarde in Saor		12
Baked Brioche Bread topped with Stracciatella Cheese, Marinated White Anchovies, Sweet and Sour Onions, Pine Nuts, Homemade Raisin Vinaigrette		

Contorni

Patatine	v	13
Thin-Cut Fries served with Aioli and Parmesan Herb Salt		
Insalata	v	14
Cos Hearts, Pickled Celery, Chives, Toasted Walnuts, Gorgonzola Cheese, Apple Vinaigrette		
Verdure		15
Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli		
Caprese Salad	v	16
Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto		

Primi

Tortiglioni alla Vodka	v	29
Fresh Tortiglioni Pasta in a creamy Tomato and Vodka Sugo topped with Parmesan Cheese *Add Prawn Cutlets +8		
Ravioli di Zucca	v	32
Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan Cheese and Vincotto		
Gnocchi al Ragu' d'Agnello		36
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 Tomato Sugo		
Ravioli della Laguna		38
Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese		
Risotto della Serenissima		34
Creamy Risotto with Diced Bannockburn Chicken, Confit Leek and Smoked Provolone Cheese		

ARAGOSTA del CAPITANO

99

Sharing plate of Fresh Linguine Pasta with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

Secondi

Spigola alla Vicentina		39
Pan-Seared Barramundi Fillet with Prosciutto wrapped Asparagus served over Soft Polenta & Creamy Vicentina Sauce with Toasted Almonds		
Controfiletto		45
300g Angus Striploin Char-grilled and served "Tagliata" style with Mushroom Trifolata and Jus		
Ossobuco alla Veneziana		42
Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata		

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 (Napoli, Ragù or Butter & Parmesan)	12
Calamari & Fries with Tomato sauce	12
Fried Chicken & Fries	12
Kids Gelato	9

Dolci

Tiramisù		16
Classic Traditional Tiramisù		
Pannacotta		17
Pannacotta, Lemon Curd, Meringue, Blueberry Compôte		
Mousse al Cioccolato		18
Chocolate Mousse with Hazelnut Crumble		
Formaggi		21
Assorted Italian Cheese served with Quince Paste, Muscatel, Honey and Crackers		
Affogato		19
Artisan Vanilla Gelato with Espresso, Frangelico and Almond Biscotti		



食物菜单

FOLLOW US ON INSTAGRAM @VAPORETTOMELB2014
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%
10% SERVICE SURCHARGE ON SUNDAYS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

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

