

VESPETTA RISTORANTE ITALIANO



VESPETTA SET LUNCH

2 Courses at \$26

3 Courses at \$31

STARTER

Freshly home-made daily soup

Bruschetta, Toasted Ciabatta Bread with San Marzano Tomatoes and Basil
Seasonal Leaves with Cherry Tomatoes and Aged Balsamic Vinegar
Smoked Norway Salmon with Wild Rocket, Red Onion, and Ciabatta
24 Months Cured Parma Ham with Rock Melon

MAIN COURSE

Special Pasta of the Day from the Chef

Egg Tagliatelle Pasta with Beef Bolognese Ragout, and Parmesan Cheese
Spaghetti allo Scoglio with Black Mussels, Crab, Tomatoes and White Wine
Roasted Boneless Chicken Leg with Rosemary Potatoes and Rocket Salad
Roasted Roman Style Pork Belly with Rosemary Potatoes and Rocket Salad
Pizza Prosciutto e Funghi with Tomato, Mozzarella, Mushroom and Ham
Pizza Margherita with San Marzano Tomatoes, Mozzarella and Fresh Basil
Pizza Diavola with San Marzano Tomatoes, Mozzarella, Pork Salami, Chili
8 Hours Braised Angus Beef Cheek with Rosemary Roasted Potatoes

DESSERT

Chocolate or Vanilla Gelato
Tahitian Vanilla Pannacotta with Forest Berries
Venetian Tiramisu with Espresso Coffee and Mascarpone Cream

VESPETTA RISTORANTE ITALIANO



VESPETTA SET DINNER

4 Courses at \$58

4 Courses with (pairing wine) at \$88

STARTER

Fresh Puglia's Creamy Burrata with 24 Months Cured Parma Ham and Wild Rocket with Aged Balsamico

(Sparkling Prosecco)

FIRST COURSE

Authentic Orecchiette Pasta with Black Mussels, King Crab, Squid, Cherry Tomatoes and Pepperoncino Sauce

(Pinot Grigio White Wine)

MAIN COURSE

8 Hours Braised Angus Beef Cheek with Rosemary Roasted Potatoes

(Riparosso Montepulciano)

DESSERT

Sicilian Cannoli with Sweet Ricotta, Dry Fruit and Chocolate Chips

(Limoncello Digestive)

VESPETTA RISTORANTE ITALIANO

Aperitif

Italian Aperol Spritz	\$14
Campari and Prosecco	\$14
Campari and Soda	\$14
Bellini (Peach Puree, Prosecco)	\$14
Mimosa (Orange J., Prosecco)	\$14
Signature Vespetta Cocktail	\$14
Negroni (Campari, Gin, Vermouth)	\$15
American (Campari, Vermouth)	\$15

Cocktails

Gin Tonic	\$14
Vodka Tonic	\$14
Whiskey and Coke	\$14
Margherita (Tequila, Triple Sec)	\$14
Caipirinha (Cachaca, Fresh Lime)	\$15
Strawberries Caipiroska	\$15
Mojito (Rhum, Lime, Mint)	\$15
Cuba Libre (Rhum, Coke, Lime)	\$15

Wine by the Glass

White

Sparkling Prosecco	\$13
Sauvignon Blanc	\$14
Pinot Grigio	\$14

Red

Riparosso Montepulciano	\$14
Primitivo	\$15
Chianti Classico	\$16

Beer Draft

Italian Peroni Draft ½ Pint	\$10
Italian Peroni Draft 1 Pint	\$16

Beer Bottle

Peroni	\$12
Menabrea	\$13
Heineken	\$13
Tiger	\$13
Menabrea Dark 75ml	\$35

Beer Bucket 5 Bottle

Peroni	\$49
Menabrea	\$55
Heineken	\$55
Tiger	\$55

Soft Drinks

Coke – Coke Zero	\$5
Sprite – Tonic – Soda	\$5
Orange J. – Pineapple J.	\$5
Cranberry J. – Lime J.	\$6
San Pellegrino	\$7
Acqua Panna	\$7

Coffee

Espresso – Hot Tea	\$4
Cappuccino – Latte	\$5
Double Espresso	\$5

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ANTIPASTO - STARTER

Bruschetta al Pomodoro	
Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil	\$10
Focaccia al Rosmarino	
Flat Garlic Pizza Focaccia Bread with Rosemary	\$10
Bruschetta al Nero	
Squid Ink Bread with Smoked Salmon and Lemon Dressing	\$20
Sautee di Vongole	
Garlic and Chili Sautéed White Clams with Pinot Grigio Wine and Toasted Ciabatta	\$23
Cozze Alla Tarantina	
Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta	\$24
Insalata Mista di Stagione	
Assorted Seasonal Leaves with Lettuce, Rocket, Cherry Tomatoes and Aged Balsamico	\$15
Insalata di Rucola Parmigiano e Pomodorini	
Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing	\$16
Calamari Fritti	
Crispy Fried Squid with Marinara Sauce	\$20
Parmigiana di Melanzane	
Baked Eggplant with Buffalo Mozzarella and Tomato Sauce	\$21
Affettati Misti	
House Selection of Italian Cold Cuts with Toasted Ciabatta Bread	\$25
Burratina 300gr / 150gr	
Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables	\$34 / \$22
Prosciutto e Mozzarella di Bufala	
Italian Parma Ham with Buffalo Mozzarella	\$24
Salmone Affumicato	
Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing	\$23
Insalata di Polipo	
Mediterranean Octopus Salad with Wild Rocket and Lemon Dressing	\$24
Puccia Vespetta	
Italian Rustic Bread Stuffed with Parma Ham, Rocket, Tomatoes and Mozzarella	\$24
Gamberi e Seppie Gratinato	
Tiger Prawns and Baby Squid Gratin with Garlic and Herbs Crumble	\$26
Vitello Tonnato	
Roasted and Chilled Veal Loin with Anchovy and Tuna Sauce	\$29

All prices are subject to 10% service charge and 7% GST

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PASTA

Linguine Alle Vongole

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce \$25

Trofiette di Mare con Pesto

Trofiette Pasta with Prawns, Squid, Clams, Crab, Mussels and Basil Pesto \$25

Wagyu Lasagna

Authentic Baked Lasagna with Wagyu Beef Bolognese, Mozzarella and Parmesan \$27

Tagliatelle Bolognese

Egg Tagliatelle Pasta with Beef Bolognese Ragout and Aged Parmesan \$25

Tagliatelle Al Nero con Gamberi e Zucchine

Egg Tagliatelle Pasta with Squid Ink Sauce, Tiger Prawns and Zucchini \$27

Orecchiette Pomodoro e Burrata

Authentic Orecchiette Pasta with San Marzano Tomato Sauce and Burrata Cheese \$28

Spaghetti All'Adriatica

Adriatic Seafood Spaghetti with Sweet Cherry Tomatoes Sauce and Basil \$29

Ravioli Ai Spinaci

Spinach and Ricotta Cheese Ravioli with Taleggio, Pecorino and Parmesan Sauce \$28

Ravioli Ai Porcini

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$29

Orecchiette Salsiccia e Porcini

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$29

Gnocchi Al Gorgonzola

Home-made Spinach Dumpling with Gorgonzola Cream and Roasted Walnuts \$30

Risotto Porcini Tartufo e Fegato Grasso

Porcini Mushroom Risotto, Black Truffle and Roasted Foie Gras \$32

Tagliolini Aragosta

Fresh Tagliolini Pasta with Fresh Lobster, Tomato and Chardonnay Wine Sauce \$48

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PIZZA

Margherita

San Marzano Tomatoes, Mozzarella and Fresh Basil \$22

Diavola

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$24

Prosciutto e Funghi

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$24

Ai Formaggi

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese \$26

Capricciosa

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Pork Salami,
Artichokes and Olives \$26

Napoletana

San Marzano Tomatoes, Mozzarella, Anchovies, Capers and Oregano \$24

Prosciutto di Parma

San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket \$29

Vespetta

San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket \$29

Salsiccia e Friarelli

San Marzano Tomatoes, Mozzarella, Pork Sausages and Friarelli Mushroom \$29

Ortolana

San Marzano Tomatoes, Mozzarella, Zucchini, Bell Peppers, Eggplant \$30

Zucchine e Gamberi

San Marzano Tomatoes, Mozzarella, Zucchini and Tiger Prawns \$30

Scoglio

San Marzano Tomatoes, Mozzarella, Crab, Prawns, Baby Squid and Mussels \$31

Super Calzone

Folded Baked Pizza with Tomatoes, Mozzarella, Salami, Cooked Ham,
Mushroom, and Oregano \$32

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SECONDI – MAIN COURSE

Branzino Al Forno

Roasted Sea Bass Filet with Roasted Potatoes and Salad \$29

Polipo Arrosto

Grilled Adriatic Octopus with Rocket and Cherry Tomatoes \$28

Fritto Misto

Deep Fried Seafood Including: Prawns, Squid, and John Dory with Marinara Sauce \$29

Zuppa di Pesce alla Barese

Bari Style Seafood Soup with Prawns, Squid, Sea Bass,
Clams, Mussels, Chili in Tomato Broth \$32

Galetto al Forno

Roasted Whole Spring Chicken with Lemon and Rosemary \$29

Porchetta

Crispy Slow Roasted Pork Belly with Roasted Potatoes and Rocket \$28

Filetto di Angus

Roasted Angus Beef Tenderloin with Roasted Potatoes and Rocket \$38

Agnello alla Pugliese

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Rocket \$36

Grigliata Mista

Mix Grill of Beef Tenderloin, Chicken, Lamb Chop and Vegetables \$48

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DOLCI – DESSERT

Vespetta Tiramisu	
Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala	\$12
Pannacotta ai Frutti di Bosco	
Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce	\$12
Tarfufo Affogato	
Chocolate Ice Cream cake with Espresso Shot	\$14
Salame al Cioccolato	
Sweet Chocolate and Hazelnuts Salami	\$13
Torta di Mele	
Baked Apple Tart with Vanilla Gelato	\$14
Cannoli alla Siciliana	
Classic Sicilian Cannoli stuffed with Sweet Ricotta and Dry Fruit	\$14
I Gelati di Vespetta	
Italian Ice Cream per scoop (ask for our selection)	\$5
Calzone alla Nutella (for 2)	
Baked Pizza Dough with Nutella, Strawberries and Vanilla Gelato	\$25