

VESPETTA RISTORANTE ITALIANO

Aperitif

Italian Aperol Spritz	\$14
Campari and Prosecco	\$14
Campari and Soda	\$14
Mimosa (Orange J., Prosecco)	\$14

Cocktails

Gin Tonic	\$14
Vodka Tonic	\$14
Whiskey and Coke	\$14
Margarita (Tequila, Triple Sec)	\$14
Cuba Libre (Rhum, Coke, Lime)	\$15

Wine by the Glass

White

Sparkling Prosecco	\$13
Moscato	\$14
Chardonnay Tormaresca	\$14
Sauvignon Blanc Saint Claire	\$15
Pinot Grigio Zenato	\$15
Passito	\$18

Red

Riparosso Montepulciano	\$15
Primitivo	\$16
Chianti Classico	\$16
Ripassa Valpolicella	\$19

Beer Draft

Singapore Tiger draft ½ Pint	\$9
Italian Peroni Draft ½ Pint	\$10
Singapore Tiger Draft 1 Pint	\$14
Italian Peroni Draft 1 Pint	\$16

Beer Bottle

Peroni	\$12
Peroni Bucket 5 bottles	\$49

Soft Drinks

Coke – Coke Zero	\$5
Sprite – Tonic – Soda	\$5
Orange J.	\$5
Lime J.	\$5
San Pellegrino	\$8
Acqua Panna	\$8
Limonata San Pellegrino	\$6
Aranciata San Pellegrino	\$6

Coffee

Espresso – Hot Tea	\$4
Cappuccino – Latte	\$5
Double Espresso	\$6
Americano	\$6

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ANTIPASTO - STARTER

Bruschetta al Pomodoro (V)	
Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil	\$12
Focaccia al Rosmarino (V)	
Flat Garlic Pizza Focaccia Bread with Rosemary	\$12
Carpaccio Di Manzo Angus e Tartufo	
Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Truffle Dressing	\$25
Cozze Alla Tarantina	
Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta	\$24
Insalata di Rucola Parmigiano e Pomodorini (V)	
Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing	\$16
Insalatona (V)	
Big Seasonal Leaves with Artichokes, Tomatoes, Red Onion and Mozzarella	\$20
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	\$35 / \$24
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
Carpaccio di Tonno	
Yellow Fin Tuna Carpaccio, with Rocket and Fennel Salad, Amalfi Lemon Dressing	\$28

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PASTA

Linguine Alle Vongole

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce \$27

Trofiette di Mare con Pesto

Trofiette Pasta with Prawns, Squid, Clams, Crab, Mussels and Basil Pesto \$30

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 \$27

Orecchiette Pomodoro e Burrata

Authentic Orecchiette Pasta with San Marzano Tomato Sauce and Burrata Cheese \$30

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 \$30

Gnocchi di Patate con Salsiccia e Zafferano

Home-made Potato Gnocchi with Pork Sausages, Parmesan Cream and Saffron \$30

Risotto Allo Scoglio

Carnaroli Risotto Rice, with Prawns, Squid, Mussels, Clams and Asparagus \$32

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PIZZA

Margherita

San Marzano Tomatoes, Mozzarella and Fresh Basil \$25

Diavola

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$27

Prosciutto e Funghi

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$27

Ai Formaggi

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese \$27

Capricciosa

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Pork Salami,
Artichokes and Olives \$28

Napoletana

San Marzano Tomatoes, Mozzarella, Anchovies, Capers and Oregano \$25

Prosciutto di Parma

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

Vespetta

San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket \$32

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

Mortadella e Pistacchio

Mozzarella Cheese base, Cherry Tomatoes, Mortadella ham and Pistacchio \$31

Genovese

Genovese Basil pesto Base, Dried Tomatoes, Toasted Walnuts and Buffalo Cheese \$29

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 Fillet with Roasted Potatoes and Salad \$35

Polipo Arrosto

Grilled Adriatic Octopus with Rocket and Cherry Tomatoes \$38

Fritto Misto

Deep Fried Seafood Including: Prawns, Squid, and John Dory with Marinara Sauce \$31

Zuppa di Pesce alla Barese

Bari Style Seafood Soup with Prawns, Squid, Sea Bass,
Clams, Mussels, Chili in Tomato Broth \$33

Galetto al Forno

Roasted Boneless Chicken Legs with Lemon, Chili and Rosemary \$31

Porchetta

Crispy Slow Roasted Pork Belly with Roasted Potatoes and Rocket \$33

Milanese

Milanese Style Breaded Pork Fillet with Roasted Potatoes and Rocket \$35

150 Days Black Angus Rib Eye

Roasted Angus Beef Rib Eye with Roasted Potatoes and Rocket \$39

Agnello alla Pugliese

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Rocket \$39

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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
Gelato Affogato	
Chocolate or Vanilla Gelato with Espresso Shot	\$14
Salame al Cioccolato	
Sweet Italian Chocolate Salami with Vanilla Gelato	\$14
Torta di Mele	
Baked Apple Tart with Vanilla Gelato	\$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