

# VESPETTA RISTORANTE ITALIANO



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

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## ANTIPASTO - STARTER

<b>Bruschetta al Pomodoro (V)</b>	
Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil	\$12
<b>Focaccia al Rosmarino (V)</b>	
Flat Garlic Pizza Focaccia Bread with Rosemary	\$12
<b>Carpaccio Di Manzo Angus e Tartufo</b>	
Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Truffle Dressing	\$25
<b>Cozze Alla Tarantina</b>	
Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta	\$24
<b>Insalata di Rucola Parmigiano e Pomodorini (V)</b>	
Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing	\$16
<b>Insalatona (V)</b>	
Big Seasonal Leaves with Artichokes, Tomatoes, Red Onion and Mozzarella	\$20
<b>Calamari Fritti</b>	
Crispy Fried Squid with Marinara Sauce	\$20
<b>Parmigiana di Melanzane</b>	
Baked Eggplant with Buffalo Mozzarella and Tomato Sauce	\$21
<b>Affettati Misti</b>	
House Selection of Italian Cold Cuts with Toasted Ciabatta Bread	\$25
<b>Burratina 300gr / 150gr</b>	
Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables	\$35 / \$24
<b>Prosciutto e Mozzarella di Bufala</b>	
Italian Parma Ham with Buffalo Mozzarella	\$24
<b>Salmone Affumicato</b>	
Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing	\$23
<b>Insalata di Polipo</b>	
Mediterranean Octopus Salad with Wild Rocket and Lemon Dressing	\$24
<b>Carpaccio di Tonno</b>	
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

### **Salame al Cioccolato**

Sweet Italian Chocolate Salami with Vanilla Gelato \$14

### **Torta di Mele**

Baked Apple Tart with Vanilla Gelato \$14

### **Calzone alla Nutella (for 2)**

Baked Pizza Dough with Nutella, Strawberries and Vanilla Gelato \$25