

# VESPETTA RISTORANTE ITALIANO

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## Aperitif

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

## Cocktails

Vodka Tonic	\$14
Whiskey and Coke	\$14
Margarita (Tequila, Triple Sec)	\$18
Don Papa Rum and Coke	\$18

## Wine by the Glass

### White

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

### Red

Riparosso Montepulciano	\$15
Primitivo	\$16
Chianti Classico	\$16
Ripassa	\$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	\$6
Double Espresso	\$6
Americano	\$6

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## VESPETTA SET LUNCH (Monday to Friday, Not Valid on Eve and PH)

**2 Courses at \$35**

**3 Courses at \$39**

### 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

Caprese Salad with Buffalo Mozzarella, Tomatoes and Fresh Basil

### MAIN COURSE

Egg Tagliatelle Pasta with Beef Bolognese Ragout, and Parmesan Cheese

Spaghetti Scoglio with Black Mussels, Squid, Crab, Tomato and Wine (+4\$)

Roasted Boneless Chicken Leg with Rosemary Potatoes and Salad

Roasted Roman Style Pork Belly with Rosemary Potatoes and Salad

Breaded Roasted Sea Bass Filet with Rosemary Potatoes and Salad (+6\$)

Grilled Angus Beef Rib Eye with Rosemary Potatoes and Rocket Salad (+8\$)

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

### DESSERT

Chocolate or Vanilla Gelato

Tahitian Vanilla Panna cotta with Forest Berries

Home-Made Tiramisu with Espresso Coffee, Mascarpone Cream and Marsala

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## ANTIPASTO - STARTER

<b>Bruschetta al Pomodoro (V)</b>	
Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil	\$14
<b>Focaccia al Rosmarino (V)</b>	
Flat Garlic Pizza Focaccia Bread with Rosemary	\$14
<b>Carpaccio Di Manzo Angus e Tartufo</b>	
Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Truffle Dressing	\$26
<b>Cozze Alla Tarantina</b>	
Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta	\$25
<b>Insalata di Rucola Parmigiano e Pomodorini (V)</b>	
Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing	\$16
<b>Mix Salad (V)</b>	
Mix Seasonal Leaves with Cherry Tomatoes and Aged Balsamic Winegar	\$16
<b>Calamari Fritti</b>	
Crispy Fried Squid with Marinara Sauce	\$22
<b>Parmigiana di Melanzane (V)</b>	
Baked Eggplant with Buffalo Mozzarella and Tomato Sauce	\$22
<b>Affettati Misti</b>	
House Selection of Italian Cold Cuts with Toasted Ciabatta Bread	\$26
<b>Burrata 300gr / 150gr (V)</b>	
Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables	\$36 / \$25
<b>Prosciutto e Mozzarella di Bufala</b>	
Italian Parma Ham with Buffalo Mozzarella	\$26
<b>Salmone Affumicato</b>	
Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing	\$24

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## PASTA

### **Linguine Alle Vongole (Check Availability)**

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

### **Wagyu Lasagna**

Authentic Baked Lasagna with Wagyu Beef Bolognese, Mozzarella and Parmesan \$28

### **Tagliatelle Bolognese**

Egg Tagliatelle Pasta with Beef Bolognese Ragout and Aged Parmesan \$27

### **Orecchiette Pomodoro e Burrata (V)**

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 \$31

### **Ravioli Ai Porcini (V)**

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$31

### **Orecchiette Salsiccia e Porcini**

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$31

### **Risotto Allo Scoglio**

Carnaroli Risotto Rice, with Prawns, Squid, Mussels, Clams and Asparagus \$35

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## PIZZA

<b>Margherita (V)</b>	
San Marzano Tomatoes, Mozzarella and Fresh Basil	\$25
<b>Diavola</b>	
San Marzano Tomatoes, Mozzarella, Pork Salami, Chili	\$28
<b>Diavola con Bufala</b>	
San Marzano Tomatoes, Mozzarella, Pork Salami, Chili and Buffalo Mozzarella	\$33
<b>Prosciutto e Funghi</b>	
San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms	\$28
<b>Ai Formaggi (V)</b>	
Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese	\$28
<b>Capricciosa</b>	
San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Pork Salami, Artichokes and Olives	\$29
<b>Prosciutto di Parma</b>	
San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket	\$30
<b>Vespetta</b>	
San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket	\$33
<b>Ortolana (V)</b>	
San Marzano Tomatoes, Mozzarella, Zucchini, Bell Peppers, Eggplant	\$30
<b>Zucchine e Gamberi</b>	
San Marzano Tomatoes, Mozzarella, Zucchini and Tiger Prawns	\$32
<b>Super Calzone</b>	
Folded Baked Pizza with Tomatoes, Mozzarella, Salami, Cooked Ham, Mushroom, and Oregano	\$32

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## SECONDI – MAIN COURSE

### **Polipo Arrosto**

Grilled Octopus with Rocket Salad, Rosemary Potatoes and Cherry Tomatoes \$38

### **Zuppa di Pesce alla Barese**

Seafood Soup with Prawns, Squid, Sea Bass, Clams, Mussels, Chili in Tomato Broth \$35

### **Galetto al Forno**

Roasted Boneless Chicken Leg with Rosemary Potatoes and Salad \$38

### **Porchetta**

Crispy Slow Roasted Pork Belly with Roasted Potatoes and Salad \$34

### **Milanese**

Milanese Style Breaded Beef Fillet with Roasted Potatoes and Salad \$38

### **150 Days Black Angus Rib Eye**

Roasted Angus Beef Rib Eye with Roasted Potatoes and Rocket Salad \$40

### **Agnello alla Pugliese**

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Rocket Salad \$42

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## DOLCI – DESSERT

### **Vespetta Tiramisu**

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala \$14

### **Pannacotta ai Frutti di Bosco**

Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce \$14

### **Gelato Affogato**

Chocolate or Vanilla Gelato with Espresso Shot \$14

### **Salame al Cioccolato**

Home-made Sweet Italian Chocolate Salami with Vanilla Gelato \$16

### **I Gelati di Vespetta**

Italian Ice Cream per scoop (ask for our selection) \$6

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

Baked Pizza Dough with Nutella, Strawberries and Vanilla Gelato \$29



# VESPETTA RISTORANTE ITALIANO

## VINI BIANCHI *White Wine*

	<i>Gls</i>	<i>Bottle</i>
<i>CHARDONNAY Tormaresca</i> <i>Puglia; Chardonnay</i>	<b>15.00</b>	<b>75</b>
<i>PINOT GRIGIO Zenato</i> <i>Veneto; Trebbiano blend</i>	<b>15.00</b>	<b>75</b>
<i>SAUVIGNON BLANC Saint Claire</i> <i>New Zeland, Marlborough; Sauvignon</i>	<b>15.00</b>	<b>75</b>
<i>MOSCATO Michele Chiarlo 375ml/750ml</i> <i>Piemonte; Moscato</i>	<b>14.00</b>	<b>44/79</b>
<i>PINOT GRIGIO Collio Pighin 2019</i> <i>Friuli; Pinot Grigio</i>		<b>89</b>
<i>GAVI DI GAVI Michele Chiarlo 2019</i> <i>Piemonte; Cortese</i>		<b>108</b>
<i>CERVARO DELLA SALA Antinori 2018</i> <i>Umbria; Chardonnay , Grechetto</i>		<b>148</b>
<i>ROSATO (Rose') Mirabeau En Provence 2020</i> <i>Francia; Shiraz, Syrah, Grenache</i>		<b>79</b>

## PROSECCO & CHAMPAGNE

<i>PROSECCO EXTRA DRY Zardetto</i>	<b>75</b>
<i>VEUVE CLICQUOT Champagne</i>	<b>150</b>

Wine year vintage may change based on availability

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## *VINI ROSSI Red wine*

	<i>Gls</i>	<i>Bottle</i>
<b>MONTEPULCIANO</b> <i>Illuminati</i> <i>Abruzzo; Montepulciano d'Abruzzo</i>	<b>15.00</b>	<b>79</b>
<b>PRIMITIVO</b> <i>Borgo del mandorlo</i> <i>Puglia; Primitivo</i>	<b>16.00</b>	<b>89</b>
<b>CHIANTI CLASSICO</b> <i>Lamole di Lamole</i> <i>Toscana; Sangiovese</i>	<b>16.00</b>	<b>89</b>
<b>RIPASSA</b> <i>Zenato 2017</i> <i>Veneto; Valpolicella ripasso</i>	<b>19.00</b>	<b>99</b>
<b>NERO D'AVOLA</b> <i>Tasca 2018</i> <i>Sicilia; Nero d'Avola</i>		<b>85</b>
<b>BARBERA D'ALBA</b> <i>Renato Ratti 2019</i> <i>Piemonte; Barbera d'alba</i>		<b>88</b>
<b>ROSSO DI MONTALCINO</b> <i>Mastrojanni 2018</i> <i>Toscana; Sangiovese</i>		<b>99</b>
<b>AL PASSO</b> <i>Tolaini 2017</i> <i>Toscana; Merlot, Sangiovese</i>		<b>99</b>
<b>VALPOLICELLA</b> <i>Zenato 2018</i> <i>Veneto; Corvina Veronese, Rondinella, Sangiovese</i>		<b>89</b>
<b>CHIANTI RISERVA</b> <i>Villa Antinori 2016</i> <i>Toscana; Sangiovese, Merlot, Cabernet Sauvignon</i>		<b>128</b>

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<i><b>BRUNELLO DI MONTALCINO</b> Argiano 2015</i>	<i><b>135</b></i>
<i>Toscana; Sangiovese</i>	
<i><b>PRIMITIVO di MANDURIA</b> Leggenda 2018</i>	<i><b>155</b></i>
<i>Puglia; Primitivo</i>	
<i><b>AMARONE</b> Farina 2018</i>	<i><b>135</b></i>
<i>Veneto; Corvina</i>	
<i><b>AMARONE MASI</b> Costasera 2015</i>	<i><b>155</b></i>
<i>Veneto; Corvina, Rondinella, Croatina</i>	
<i><b>BRUNELLO DI MONTALCINO</b> Antinori 2015</i>	<i><b>160</b></i>
<i>Toscana; Sangiovese</i>	
<i><b>BAROLO</b> Renato Ratti 2017</i>	<i><b>170</b></i>
<i>Piemonte; Nebbiolo</i>	

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## *HALF BOTTLES RED 375ml*

***CHIANTI CLASSICO Terre di Prenzano 2016*** 52  
*Toscana; Sangiovese*

***BUNELLO DI MONTALCINO Mastro Janni 2014*** 92  
*Toscana; Sangiovese*

***AMARONE Villa Girardi 2016*** 92  
*Veneto; Corvina; Rondinella*

## *GRANDI VINI Rare Vintage*

***TIGNANELLO Antinori 2015*** 248  
*Toscana; Sangiovese, Cabernet Franc, Cabernet Sauvignon*

***GUADO AL TASSO Antinori 2013*** 288  
*Toscana; Merlot, Syrah, Cabernet*

***SASSICAIA Bolgheri 2010*** 499  
*Toscana; Cabernet Sauvignon, Cabernet Franc*

***\*Please ask our staff recommendation and availability***

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<b>Italian Digestive</b>	<b>Shot</b>	<b>Bottle</b>
Limoncello	\$10	
Grappa	\$12	
Grappa Barriques	\$14	
Amaro Lucano	\$10	
Amaro Montenegro	\$10	
Amaro Averna	\$10	
Amaro Ramazzotti	\$10	
<b>Cognac</b>		
Remy Martin VSOP	\$15	
Martell	\$15	
<b>Whiskey</b>		
Glenlivet 12 yrs	\$16	\$198
Macallan 12 yrs	\$18	\$228
Laphroaig 10 yrs	\$16	
Oban 14yrs	\$18	\$228
Lagavulin 16yrs	\$20	
Hibiki 12 yrs	\$22	
<b>Rum-Tequila-Vodka</b>		
Rum Don Papa	\$14	
Rum Zacapa	\$16	
Tequila Patron Silver	\$14	
Vodka Absolute Blue	\$10	\$118
Vodka Grey Goose	\$14	