

VESPETTA RISTORANTE ITALIANO

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

VESPETTA RISTORANTE ITALIANO



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

All prices are subject to service charge and GST

VESPETTA RISTORANTE ITALIANO

“Carne”

Degustation Meat Set Menu

Antipasto - Starter

36 Months Cured Parma Ham with Puglia Burrata Cheese and Aged Balsamico
(Sparkling Prosecco)

Primo - First Course

Fresh Orecchiette Pasta with Pork Sausages, Porcini Mushrooms and Cherry Tomato Sauce
(Pinot Grigio White Wine)

Secondo - Main Course

Char Grilled Angus Beef Rib Eye with Rosemary Roasted Potatoes and Wild Rocket
(Montepulciano Red Wine)

Dolce - Dessert

Vespetta Signature Tiramisu with Fresh Mascarpone Cheese, Savoiardi Biscuit and Espresso
Coffee Cream
(Limoncello Digestive Liquor)

*Set Menu Food S\$68++
With Pairing Wine S\$98++*

VESPETTA RISTORANTE ITALIANO

“Mare”

Degustation Pescatarian Set Menu

Antipasto - Starter

Adriatic Sea Octopus Salad with Fennel, Celery, Cherry Tomatoes and Olives with
Amalfi Lemon Dressing
(Sparkling Prosecco)

Primo - First Course

Squid Ink Spaghetti Pasta with Tiger Prawns and Crispy Zucchini
(Pinot Grigio White Wine)

Secondo - Main Course

Roasted Sea Bass Fillet with Rosemary Roasted Potatoes, and Wild Rocket
(Chardonnay White Wine)

Dolce - Dessert

Lemon Sorbet with Aperol Affogato
(Limoncello Digestive Liquor)

*Set Menu Food S\$68++
With Pairing Wine S\$98++*

VESPETTA RISTORANTE ITALIANO

“Natura”

Degustation Vegetarian Set Menu

Antipasto - Starter

Caprese of Buffalo Mozzarella, San Marzano Tomatoes, Fresh Basil Pesto,
Wild Rocket and Aged Balsamico
(Sparkling Prosecco)

Primo - First Course

Fresh Home-made Ravioli with Baby Spinach, Ricotta Cheese Filling in
Spicy Tomato Arrabbiata Sauce
(Pinot Grigio White Wine)

Secondo - Main Course

Char Grilled Green Asparagus, Forest Wild Mushrooms, Sautéed in
Truffle Butter on Crostone
(Montepulciano Red Wine)

Dolce - Dessert

Vespetta Authentic Pannacotta with Tahitian Vanilla and Wild Berries Sauce
(Limoncello Digestive Liquor)

*Set Menu Food S\$68++
With Pairing Wine S\$98++*

VESPETTA RISTORANTE ITALIANO

ANTIPASTO - STARTER

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

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

Gailetto 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

VESPETTA RISTORANTE ITALIANO



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

PROSECCO & CHAMPAGNE

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

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VINI ROSSI Red wine

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

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<i>BRUNELLO DI MONTALCINO Argiano 2015</i>	<i>135</i>
<i>Toscana; Sangiovese</i>	
<i>PRIMITIVO di MANDURIA Leggenda 2018</i>	<i>155</i>
<i>Puglia; Primitivo</i>	
<i>AMARONE Farina 2018</i>	<i>135</i>
<i>Veneto; Corvina</i>	
<i>AMARONE MASI Costasera 2015</i>	<i>155</i>
<i>Veneto; Corvina, Rondinella, Croatina</i>	
<i>BRUNELLO DI MONTALCINO Antinori 2015</i>	<i>160</i>
<i>Toscana; Sangiovese</i>	
<i>BAROLO Renato Ratti 2017</i>	<i>170</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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Italian Digestive	Shot	Bottle
Limoncello	\$10	
Grappa	\$12	
Grappa Barriques	\$14	
Amaro Lucano	\$10	
Amaro Montenegro	\$10	
Amaro Averna	\$10	
Amaro Ramazzotti	\$10	
 Cognac		
Remy Martin VSOP	\$15	
Martell	\$15	
 Whiskey		
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	
 Rum-Tequila-Vodka		
Rum Don Papa	\$14	
Rum Zacapa	\$16	
Tequila Patron Silver	\$14	
Vodka Absolute Blue	\$10	\$118
Vodka Grey Goose	\$14	