

VESPETTA

Set Lunch

38\$++

MONDAY TO FRIDAY
NOT VALID ON EVE AND PUBLIC HOLIDAYS

ANTIPASTI - STARTERS

PAPPA AL POMODORO

PUGLIA STYLE TOMATO SOUP WITH CREAM, CROUTONS AND BASIL

BRUSCHETTA AL POMODORO

TOASTED CIABATTA BREAD WITH GARLIC, CHERRY TOMATOES AND FRESH BASIL

INSALATA MISTA

SEASONAL LEAVES WITH ROMAINE, ICEBERG, CHERRY TOMATOES, AGED BALSAMIC, VINEGAR AND EVOO

CARPACCIO DI SALMONE +5.00\$

NORWAY SMOKED SALMON WITH ROCKET, RED ONION AND LEMON DRESSING

INSALATA CAPRESE +5.00\$

BUFFALO MOZZARELLA WITH MARINATED TOMATOES AND WILD ROCKET

SECONDI - MAIN COURSES

TAGLIATELLE BOLOGNESE

EGG TAGLIATELLE PASTA WITH BEEF BOLOGNESE RAGOUT

LINGUINI CON ZUCCHINE E GAMBERI +5.00\$

LINGUINI PASTA WITH GARLIC, CHERRY TOMATOES, ZUCCHINI, FRESH CHILLI PADI,
SLICED TIGER PRAWNS AND ITALIAN PARSLEY IN WHITE WINE SAUCE

ORECCHIETTE BROCCOLINI

AUTHENTIC PUGLIA ORECCHIETTE PASTA AGLIO E OLIO STYLE WITH BROCCOLINI

POLLO ALLA GRIGLIA

ROASTED BONELESS CHICKEN LEG WITH ROSEMARY, POTATOES AND MIX SALAD

FILETTO DI BRANZINO ALLA GRIGLIA +6.00\$

GRILLED TALIAN SEABASS FILET N WITH ROSEMARY POTATOES AND MIX SALAD

MANZO ALLA GRIGLIA +10.00\$

GRILLED ANGUS BEEF RIB EYE WITH ROSEMARY POTATOES AND ROCKET SALAD

PIZZA MARGHERITA

PIZZA MARGHERITA WITH SAN MARZANO TOMATOES, MOZZARELLA AND FRESH BASIL

DOLCI - DESSERTS

TIRAMISU +5.00\$

LADY FINGERS WITH MASCARPONE
CREAM, ESPRESSO SHOT AND MARSALA

PANNA COTTA +5.00\$

CREAM VANILLA PUDDING WITH
MIXED BERRIES

AFFOGATO +5.00\$

VANILLA ICE CREAM WITH
ESPRESSO SHOT

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING OF GST