

# VESPETTA RISTORANTE ITALIANO

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## ANTIPASTO - STARTER

### **Pane Casereccio**

Fresh Home-Made Puglia Bread with Olives and Rosemary \$5

### **Bruschetta al Pomodoro (V)**

Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil \$16

### **Focaccia al Rosmarino (V)**

Flat Garlic Pizza Focaccia Bread with Rosemary \$18

### **Carpaccio Di Manzo**

Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Lemon Dressing \$27

### **Cozze Alla Tarantina**

Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta \$26

### **Insalata di Rucola Parmigiano e Pomodorini (V)**

Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing \$16

### **Insalata Panzanella (V)**

Tomatoes Salad, With cucumber, Olives, Red Onions, Basil,  
With Aged Balsamic Vinegar and EVOO \$18

### **Insalata Mista (V)**

Mix Seasonal Leaves with Cherry Tomatoes, Aged Balsamic Winegar and EVOO \$16

### **Calamari Fritti**

Crispy Fried Squid with Marinara Sauce \$24

### **Parmigiana di Melanzane (V)**

Baked Eggplant with Buffalo Mozzarella and Tomato Sauce \$23

### **Burrata 300gr / 150gr (V)**

Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables \$38 / \$28

### **Prosciutto e Mozzarella di Bufala**

Italian Parma Ham with Buffalo Mozzarella \$29

### **Insalata Caprese**

Buffalo Mozzarella with Marinated Tomatoes and Wild Rocket \$27

### **Salmone Affumicato**

Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing \$26

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## PASTA

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

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce And Cherry Tomatoes \$31

### **Wagyu Lasagna**

Authentic Baked Lasagna with Wagyu Beef Bolognese, Mozzarella and Parmesan \$29

### **Tagliatelle Bolognese**

Egg Tagliatelle Pasta with Beef Bolognese Ragout \$28

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

Authentic Orecchiette Pasta with San Marzano Tomato Sauce and Burrata Cheese \$31

### **Orecchiette Salsiccia e Broccolini**

Authentic Orecchiette pasta Aglio e Olio, With Pork Italian Sausage and Broccolini \$33

### **Orecchiette Salsiccia e Porcini**

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$34

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

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$32

### **Risotto Allo Scoglio**

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

### **Tagliatelle al Salmone**

Egg Tagliatelle Pasta with Smoked Norway Salmon, in White Cream Sauce and Italian Parsley \$32

### **Pappardelle al Brasato di Agnello**

Egg Pappardelle Pasta, with Slowed Cooked Lamb braised in Tomato base. \$36

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## PIZZA

### **Margherita (V)**

San Marzano Tomatoes, Mozzarella and Fresh Basil \$26

### **Margherita con Bufala(V)**

San Marzano Tomatoes, Mozzarella, Fresh Basil  
and Buffalo Mozzarella \$31

### **Diavola**

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$28

### **Diavola con Bufala**

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili, Fresh Basil  
and Buffalo Mozzarella \$34

### **Prosciutto e Funghi**

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$29

### **Ai Formaggi (V)**

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese,  
and Grana \$29

### **Capricciosa**

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Spicy Pork Salami,  
Artichokes and Olives \$31

### **Prosciutto di Parma**

San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket \$32

### **Vespetta**

San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket \$33

### **Ortolana (V)**

San Marzano Tomatoes, Mozzarella, Zucchini, Bell Peppers, Eggplant \$30

### **Don Angelo**

San Marzano Tomatoes, Mozzarella, Mushroom, Spicy Pork salami, Cooked Ham,  
Red Onion, Olives and chilli \$30

### **Carpaccio**

San Marzano Tomatoes, Mozzarella, Beef Tenderloin Carpaccio, Rocket,  
Grana Cheese and Lemon Edge \$35

### **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 \$40

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

Seafood Soup with Prawns, Squid, Sea Bass, Clams, Mussels, Chili in Tomato Broth \$37

### **Galetto al Forno**

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

### **Branzino Alla Mediterranea**

Baked Seabass Filet with Olives, Capers, Cherry Tomatoes, Garlic, Parsley in Tomato base Sauce. Comes With Roasted Potatoes \$35

### **Milanese**

Milanese Style Breaded Veal chop with Roasted Potatoes and Salad \$55

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

Roasted Angus Beef Rib Eye with Roasted Potatoes, Rocket Salad and Cherry Tomatoes \$42

### **Agnello alla Pugliese**

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Mix salad \$44

### **Fiorentina Bistecca**

1Kg black Angus Beef Porterhouse T-Bone Steak “Fiorentina” (2-3 people) \$159

## CONTORNI - SIDES

### **Patate al Forno al Rosmarino**

Slow Cooked Roasted Potatoes with Rosemary. \$13

### **Verdure Grigliate**

Grilled Zucchini, Eggplant, Green Asparagus and Capsicum, Marinated with Evoo and Balsamic Dressing. \$13

### **Broccolini**

Sauteed Baby Broccolini with Garlic and Chilli. \$13

### **Friggitelli Pugliesi**

Apulian Long Green Peppers Pan-Seared in EVOO (Not Spicy). \$15

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## DOLCI – DESSERT

### **Vespetta Tiramisu**

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala \$16

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

Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce \$16

### **Gelato Affogato**

Chocolate or Vanilla Gelato with Espresso Shot \$16

### **Torta di Mele**

Italian Apple Tart with Vanilla Gelato \$18

### **I Gelati di Vespetta**

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

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

Baked Folded Pizza Dough with Nutella, Vanilla Gelato and Forest Berries Sauce \$35