

# VESPETTA RISTORANTE ITALIANO



## **There is No Sincere Love than the Love of Food**

In Italy the people add work and life on the food and wine,  
and with Vespetta our purpose it's transporting here the same mentality  
of Love, for a good dining experience.

Vespetta is an Italian Ristorante, our gastronomy focus on  
the respect for high quality ingredients, genuineness of the recipes and with  
passion, we try to bring Italy to you with our food.

Ensuing the roots of South Italy, but with speciality of various regions.

Buon Appetito!

Singapore  
40 Boat Quay, 049829

# VESPETTA RISTORANTE ITALIANO

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## Aperitif

Italian Aperol Spritz	\$16
Campari and Prosecco	\$16
Campari and Soda	\$16
Mimosa (Orange J., Prosecco)	\$16

## Cocktails

Vodka Tonic	\$16
Whiskey and Coke	\$16
Rum and Coke	\$16

## Wine by the Glass

### White

Sparkling Prosecco	\$16
Chardonnay Tormaresca	\$17
Sauvignon Blanc Saint Claire	\$17
Pinot Grigio Ca'Stele	\$17

### Red

Riparosso Montepulciano	\$17
Primitivo	\$18
Chianti Classico	\$18
Valpollicella	\$21

## Beer Draft

Singapore Tiger draft ½ Pint	\$12
Italian Peroni Draft ½ Pint	\$12
Singapore Tiger Draft 1 Pint	\$16
Italian Peroni Draft 1 Pint	\$16

## Beer Bottle

Peroni	\$13
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## Soft Drinks

Coke – Coke Zero	\$6
Sprite – Tonic – Soda	\$6
Orange J.	\$6
Lime J.	\$6
San Pellegrino	\$9
Acqua Panna	\$9
Limonata San Pellegrino	\$7
Aranciata San Pellegrino	\$7

## Coffee

Espresso – Hot Tea	\$5
Cappuccino – Latte	\$7
Double Espresso	\$7
Americano	\$7

# VESPETTA RISTORANTE ITALIANO



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

**2 Courses at \$37**

**3 Courses at \$41**

### **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  
Caprese Salad with Buffalo Mozzarella, Tomatoes and Rocket

### **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 (+4\$)  
Breaded Roasted Sea Bass Filet with Rosemary Potatoes and Salad (+6\$)  
Grilled Angus Beef Rib Eye with Rosemary Potatoes and Rocket Salad (+10\$)  
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

**Available from 12pm to 2pm**

All prices are subject to service charge and GST

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## ANTIPASTO - STARTER

### **Pane Casereccio**

Fresh Home-Made Puglia Bread with Olives and Rosemary \$4

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

Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil \$15

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

Flat Garlic Pizza Focaccia Bread with Rosemary \$15

### **Carpaccio Di Manzo Angus e Tartufo ( Add Fresh Truffle +20\$)**

Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Truffle 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

### **Mix Salad (V)**

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

### **Calamari Fritti**

Crispy Fried Squid with Marinara Sauce \$23

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

Baked Eggplant with Buffalo Mozzarella and Tomato Sauce \$23

### **Affettati Misti**

House Selection of Italian Cold Cuts \$27

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

Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables \$37 / \$26

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

Italian Parma Ham with Buffalo Mozzarella \$28

### **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 \$29

### **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 \$32

### **Ravioli Ai Porcini (Add Fresh Truffle +20\$) (V)**

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$31

### **Orecchiette Salsiccia e Porcini**

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$32

### **Risotto Allo Scoglio**

Carnaroli Risotto Rice, with Prawns, Squid, Mussels, Clams Asparagus in Light Tomato base \$35

### **Tagliatelle al Salmone**

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

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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 \$33

### **Prosciutto e Funghi**

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$28

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

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese,  
and Grana \$28

### **Capricciosa**

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Spicy Pork Salami,  
Artichokes and Olives \$29

### **Prosciutto di Parma**

San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket \$31

### **Vespetta**

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

### **Ortolana (V)**

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

### **Tonno e Capperi**

San Marzano Tomatoes, Mozzarella, Yellow Fin Tuna, Capers and Red onion \$32

### **Don Angelo**

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

### **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

### **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 Veal chop with Roasted Potatoes and Salad \$53

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

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

### **Agnello alla Pugliese**

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

### **Fiorentina Bistecca**

1Kg black Angus Beef Porterhouse T-Bone Steak “Fiorentina”(2-3 people) \$149

## CONTORNI - SIDES

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

Slow Cooked Roasted Potatoes with Rosemary \$12

### **Verdure Grigliate**

Grilled Zucchini, Eggplant, Green Asparagus and Capsicum, Marinated with Evoo and Balsamic Dressing. \$12

### **Broccoletti**

Sauteed Baby Broccoli with Garlic and Chilli \$12

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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

### **Salame al Cioccolato**

Home-made Sweet Italian Chocolate Salami with Vanilla Gelato \$18

### **I Gelati di Vespetta**

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

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

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



# VESPETTA RISTORANTE ITALIANO

## *VINI BIANCHI White Wine*

	<i>Gls</i>	<i>Bottle</i>
<i>CHARDONNAY Tormaresca Puglia; Chardonnay</i>	<i>17</i>	<i>79</i>
<i>PINOT GRIGIO Ca'Stele Friuli; Pinot Grigio</i>	<i>17</i>	<i>81</i>
<i>SAUVIGNON BLANC Saint Claire New Zeland, Marlborough; Sauvignon</i>	<i>17</i>	<i>79</i>
<i>MOSCATO Michele Chiarlo 375ml/750ml Piemonte; Moscato</i>		<i>48/80</i>
<i>PINOT GRIGIO Collio Pighin 2020 Friuli; Pinot Grigio</i>		<i>92</i>
<i>GAVI DI GAVI Michele Chiarlo 2020 Piemonte; Cortese</i>		<i>111</i>
<i>CERVARO DELLA SALA Antinori 2019 Umbria; Chardonnay , Grechetto</i>		<i>149</i>
<i>ROSATO (Rose')Les Sardines 2021 Francia; Shiraz,Syrah,Grenache,Merlot</i>		<i>82</i>

## *PROSECCO & CHAMPAGNE*

<i>PROSECCO EXTRA DRY Zardetto</i>	<i>16/ 79</i>
<i>VEUVE CLICQUOT Champagne</i>	<i>160</i>

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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>17</b>	<b>82</b>
<b>PRIMITIVO</b> <i>Borgo del mandorlo</i> <i>Puglia; Primitivo</i>	<b>18</b>	<b>92</b>
<b>CHIANTI</b> <i>Tenimenti Mancini</i> <i>Toscana; Sangiovese, Merlot</i>	<b>18</b>	<b>92</b>
<b>VALPOLICELLA</b> <i>Masi 2021</i> <i>Veneto; Corvina, Rondinella, Molinara</i>	<b>21</b>	<b>98</b>
<b>NERO D'AVOLA</b> <i>Tareni 2021</i> <i>Sicilia; Nero d'Avola</i>		<b>89</b>
<b>BARBERA D'ALBA</b> <i>Renato Ratti 2021</i> <i>Piemonte; Barbera d'alba</i>		<b>92</b>
<b>ROSSO DI MONTALCINO</b> <i>Mastrojanni 2019</i> <i>Toscana; Sangiovese</i>		<b>105</b>
<b>AL PASSO</b> <i>Tolaini 2019</i> <i>Toscana; Merlot, Sangiovese</i>		<b>102</b>
<b>BROLO CAMPOFIORI</b> <i>Masi 2019</i> <i>Veneto; Corvina, Rondinella, Cabernet Sauvignon</i>		<b>112</b>
<b>PRIMITIVO</b> <i>Masseria borgo dei Trulli 2020</i> <i>Puglia; Primitivo, Zinfandel, Negroamaro</i>		<b>110</b>

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<b>CHIANTI RISERVA Villa Antinori 2018</b> <i>Toscana; Sangiovese, Merlot, Cabernet Sauvignon</i>	<b>135</b>
<b>BRUNELLO DI MONTALCINO Argiano 2017</b> <i>Toscana; Sangiovese</i>	<b>149</b>
<b>BRUNELLO DI MONTALCINO Antinori 2016</b> <i>Toscana; Sangiovese</i>	<b>165</b>
<b>AMARONE DELLA VALPOLICELLA Begali 2017</b> <i>Veneto; Corvina, Rondinella, Molinara</i>	<b>165</b>
<b>AMARONE MASI Costasera 2016</b> <i>Veneto; Corvina, Rondinella, Croatina</i>	<b>180</b>
<b>BAROLO Renato Ratti 2018</b> <i>Piemonte; Nebbiolo</i>	<b>180</b>

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## *HALF BOTTLES RED 375ml*

<i>CHIANTI CLASSICO Terre di Prenzano 2019</i>	<b>55</b>
<i>Toscana; Sangiovese</i>	
<i>BUNELLO DI MONTALCINO Mastro Janni 2016</i>	<b>92</b>
<i>Toscana; Sangiovese</i>	
<i>AMARONE Villa Girardi 2016</i>	<b>92</b>
<i>Veneto; Corvina; Rondinella</i>	

## *GRANDI VINI Rare Vintage*

<i>TIGNANELLO Antinori 2018</i>	<b>330</b>
<i>Toscana; Sangiovese, Cabernet Franc, Cabernet Sauvignon</i>	
<i>GUADO AL TASSO Antinori 2013</i>	<b>350</b>
<i>Toscana; Merlot, Syrah, Cabernet</i>	
<i>SASSICAIA Bolgheri 2010</i>	<b>1,050</b>
<i>Toscana; Cabernet Sauvignon, Cabernet Franc</i>	

*\*Please ask our staff recommendation and availability*

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<b>Italian Digestive</b>	<b>Shot</b>	<b>Bottle</b>
Limoncello	\$10	\$90
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 Zacapa	\$16	
Tequila Patron Silver	\$14	
Vodka Absolute Blue	\$10	\$118
Vodka Grey Goose	\$14	

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