

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

Puglia Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushrooms.
(Pinot Grigio White Wine)

Secondo - Main Course

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

Dolce - Dessert

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala.
(Limoncello Digestive Liqueur)

Set Menu Food \$78++

With Pairing Wine \$118++

VESPETTA RISTORANTE ITALIANO



“Mare”

Degustation Pescatarian Set Menu

Antipasto - Starter

Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing
(Sparkling Prosecco)

Primo - First Course

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

Secondo - Main Course

Breaded Roasted Sea Bass Fillet with Rosemary Roasted Potatoes, and Salad
(Trebbiano White Wine)

Dolce - Dessert

Lemon Sorbet
(Limoncello Digestive Liquor)

Set Menu Food \$78++

With Pairing Wine \$118++

VESPETTA RISTORANTE ITALIANO



“Natura”

Degustation Vegetarian Set Menu

Antipasto - Starter

Caprese of Buffalo Mozzarella, San Marzano Tomatoes,
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

Baked Eggplant with Buffalo Mozzarella and Tomato Sauce
(Montepulciano Red Wine)

Dolce - Dessert

Vanilla Ice Cream Affogato With Espresso Shot
(Sambuca Digestive Liquor)

Set Menu Food \$78++

With Pairing Wine \$118++