

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

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
Margarita (Tequila, Triple Sec)	\$18
Rum and Coke	\$16

Wine by the Glass

White

Sparkling Prosecco	\$16
Moscato	\$16
Chardonnay Tormaresca	\$17
Sauvignon Blanc Saint Claire	\$17
Pinot Grigio Santa Margherita	\$17

Red

Riparosso Montepulciano	\$17
Primitivo	\$18
Chianti Classico	\$18
Ripassa	\$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	\$8
Acqua Panna	\$8
Limonata San Pellegrino	\$7
Aranciata San Pellegrino	\$7

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 \$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, 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 (+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

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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 +10\$)

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 with Toasted Ciabatta Bread \$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	\$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 +10\$) (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 and Asparagus	\$35

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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	\$30
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 Beef Fillet with Roasted Potatoes and Salad \$39

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 Rocket 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, Strawberries and Vanilla Gelato \$31

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 Santa Margherita Veneto; 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>16</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') Mirabeau En Provence 2021 Francia; Shiraz, Syrah, Grenache</i>		<i>82</i>

PROSECCO & CHAMPAGNE

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

Wine year vintage may change based on availability

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VINI ROSSI Red wine

	<i>Gls</i>	<i>Bottle</i>
MONTEPULCIANO <i>Illuminati</i> <i>Abruzzo; Montepulciano d'Abruzzo</i>	17	82
PRIMITIVO <i>Borgo del mandorlo</i> <i>Puglia; Primitivo</i>	18	92
CHIANTI CLASSICO <i>Lamole di Lamole</i> <i>Toscana; Sangiovese</i>	18	92
RIPASSA <i>Zenato 2018</i> <i>Veneto; Valpolicella ripasso</i>	21	105
NERO D'AVOLA <i>Tasca 2020</i> <i>Sicilia; Nero d'Avola</i>		89
BARBERA D'ALBA <i>Renato Ratti 2021</i> <i>Piemonte; Barbera d'alba</i>		92
ROSSO DI MONTALCINO <i>Mastrojanni 2019</i> <i>Toscana; Sangiovese</i>		105
AL PASSO <i>Tolaini 2019</i> <i>Toscana; Merlot, Sangiovese</i>		102
VALPOLICELLA <i>Zenato 2020</i> <i>Veneto; Corvina Veronese, Rondinella, Sangiovese</i>		92
CHIANTI RISERVA <i>Villa Antinori 2017</i> <i>Toscana; Sangiovese, Merlot, Cabernet Sauvignon</i>		128

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<i>BRUNELLO DI MONTALCINO Argiano 2017</i>	<i>139</i>
<i>Toscana; Sangiovese</i>	
<i>PRIMITIVO di MANDURIA Leggenda 2019</i>	<i>155</i>
<i>Puglia; Primitivo</i>	
<i>AMARONE Farina 2019</i>	<i>145</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 2016</i>	<i>160</i>
<i>Toscana; Sangiovese</i>	
<i>BAROLO Renato Ratti 2018</i>	<i>180</i>
<i>Piemonte; Nebbiolo</i>	

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HALF BOTTLES RED 375ml

CHIANTI CLASSICO Terre di Prenzano 2018 55
Toscana; Sangiovese

BUNELLO DI MONTALCINO Mastro Janni 2015 92
Toscana; Sangiovese

AMARONE Villa Girardi 2016 92
Veneto; Corvina; Rondinella

GRANDI VINI Rare Vintage

TIGNANELLO Antinori 2018 330
Toscana; Sangiovese, Cabernet Franc, Cabernet Sauvignon

GUADO AL TASSO Antinori 2013 350
Toscana; Merlot, Syrah, Cabernet

SASSICAIA Bolgheri 2010 950
Toscana; Cabernet Sauvignon, Cabernet Franc

**Please ask our staff recommendation and availability*

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