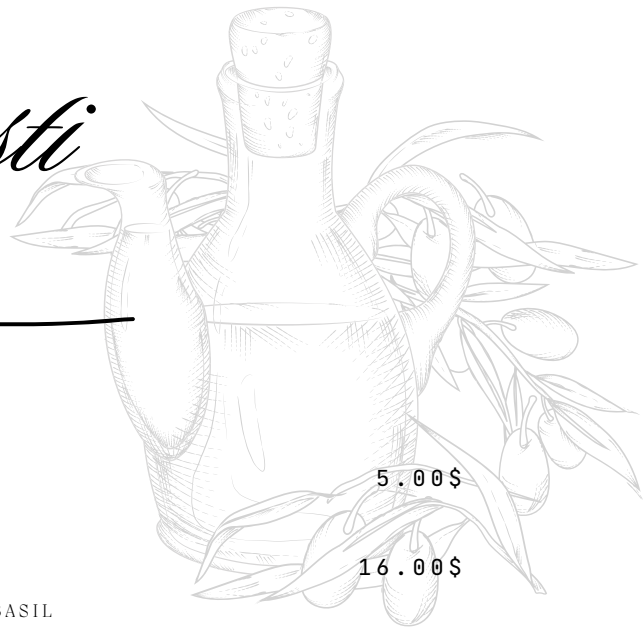


# VESPETTA

## Antipasti

### STARTERS



<b>PANE CASERECCIO</b>	5.00\$
FRESH HOME-MADE PUGLIA BREAD WITH LECCINE OLIVES AND ROSEMARY	
<b>BRUSCHETTA AL POMODORO</b> 	16.00\$
TOASTED CIABATTA BREAD WITH GARLIC, CHERRY TOMATOES AND FRESH BASIL	
<b>FOCACCIA AL ROSMARINO</b> 	18.00\$
FLAT GARLIC FOCACCIA BREAD WITH ROSEMARY	
<b>CARPACCIO DI MANZO</b>	27.00\$
ANGUS BEEF CARPACCIO WITH ROCKET, AGED PARMESAN CHEESE AND LEMON DRESSING	
<b>INSALATA DI RUCOLA PARMIGIANO E POMODORINI</b> 	16.00\$
ROCKET SALAD WITH CHERRY TOMATOES, AGED PARMESAN CHEESE, EVOO AND BALSAMIC DRESSING	
<b>INSALATA MISTA</b> 	16.00\$
MIX SEASONAL LEAVES WITH CHERRY TOMATOES, EVOO AND AGED BALSAMIC VINEGAR	
<b>INSALATA CAPRESE</b> 	27.00\$
BUFFALO MOZZARELLA WITH MARINATED TOMATOES AND WILD ROCKET	
<b>CALAMARI FRITTI</b>	24.00\$
CRISPY FRIED SQUID WITH MARINARA SAUCE	
<b>BACCALA' FRITTO</b>	26.00\$
DEEP-FRIED COD FILET IN TEMPURA WITH ROCKET SALAD AND CHERRY TOMATOES	
<b>PARMIGIANA PUGLIESE</b> 	23.00\$
BAKED EGGPLANT IN TEMPURA WITH BUFFALO MOZZARELLA, AGED PARMESAN AND TOMATO SAUCE	
<b>PROSCIUTTO E MOZZARELLA DI BUFALA</b>	29.00\$
BUFFALO MOZZARELLA WITH 24 MONTHS CURED PARMA HAM	
<b>BURRATA 300GR / 150 GR</b>  (ADD PARMA HAM +10.00\$)	38.00\$/28.00\$
AUTHENTIC CREAMY BURRATA CHEESE WITH MIX GRILLED VEGETABLES, EVOO AND BALSAMIC DRESSING	



# VESPETTA

## Primi

### FIRST COURSE

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#### PASTA

<b>LINGUINI ALLE VONGOLE (CHECK AVAILABILITY)</b>	31.00\$
LINGUINI PASTA WITH WHITE CLAMS, GARLIC, CHILLI, CHERRY TOMATOS IN PINOT GRIGIO WHITE WINE SAUCE	
<b>WAGYU LASAGNA</b>	29.00\$
AUTHENTIC BAKED LASAGNA WITH WAGYU BEEF BOLOGNESE, MOZZARELLA AND PARMESAN	
<b>TAGLIATELLE BOLOGNESE</b>	28.00\$
EGG TAGLIATELLE PASTA WITH BEED BOLOGNESE RAGOUT	
<b>ORECCHIETTE POMODORO E BURRATA</b> 	31.00\$
AUTHENTIC ORECCHIETTE PASTA WITH SAN MARZANO TOMATO SAUCE AND BURRATA CHEESE	
<b>CALAMARATA MARE E PESTO</b>	34.00\$
CALAMARATA PASTA WITH MUSSELS, WHITE CLAMS, SQUID, PRAWNS AND CHERRY TOMATOES WITH GENOVESE PESTO	
<b>ORECCHIETTE SALSICCIA E PORCINI</b>	34.00\$
AUTHENTIC ORECCHIETTE PASTA WITH PORK RAGOUT AND PORCINI MUSHROOM	
<b>RAVIOLI AI PORCINI</b> 	32.00\$
PORCINI MUSHROOM RAVIOLI WITH BLACK TRUFFLE CREAM SAUCE	
<b>TAGLIATELLE AL SALMONE</b>	32.00\$
EGG TAGLIATELLE PASTA WITH SMOKED NORWAY SALMON IN WHITE CREAM SAUCE AND ITALIAN PARSLEY	
<b>PAPPARDELLE AL BRASATO DI AGNELLO</b>	36.00\$
EGG PAPPARDELLE PASTA WITH 12 HRS SLOW-COOKED LAMB BRAISED IN TOMATO SAUCE	
<b>TONNARELLI GAMBERI E RICCIO</b>	35.00\$
SQUID INK PASTA WITH SEA URCHIN BISQUE, TIGER PRAWNS AND CHERRY TOMATOES	

#### RISOTTI

<b>RISOTTO PORCINI E TARTUFO</b> 	35.00\$
CARNAROLI RISOTTO RICE WITH PORCINI MUSHROOM AND BLACK TRUFFLE SAUCE	
<b>RISOTTO GAMBERI, ASPARAGI, E COZZE</b>	36.00\$
CARNAROLI RISOTTO IN GREEN ASPARAGUS CREAM WITH TIGER PRAWNS AND BLACK MUSSELS FROM TARANTO	

#### ZUPPE - SOUPS

<b>PAPPA AL POMODORO</b> 	18.00\$
PUGLIA STYLE TOMATO SOUP WITH CREAM, CROUTONS AND BASIL	
<b>ZUPPA DI LENTICCHIE</b> 	25.00\$
SLOW-COOKED LENTILS SOUP WITH CARROTS, ONIONS, CELERY, POTATOES, MIX HERBS IN SAN MARZANO TOMATO BASE, SERVED WITH TOASTED CIABATTA BREAD	

# VESPETTA

## Secondi

### MAIN COURSE

#### **POLIPO ARROSTO**

GRILLED OCTOPUS LEGS WITH MASHED POTATOES, ROCKET SALAD AND MARINATED TOMATOES

40.00\$

#### **GALLETTO AL FORNO**

ROASTED BONELESS CHICKEN LEGS WITH ROSEMARY POTATOES AND MIX SALAD

38.00\$

#### **MILANESE**

MILANESE STYLE BREADED VEAL CHOP WITH ROASTED POTATOES AND MIX SALAD

55.00\$

#### **150 DAYS BLACK ANGUS RIB EYE**

ROASTED ANGUS BEEF RIB EYE WITH ROSEMARY POTATOES, ROCKET SALAD AND CHERRY TOMATOES

42.00\$

#### **AGNELLO ALLA PUGLIESE**

ROASTED PUGLIA STYLE LAMB CHOP WITH ROSEMARY POTATOES AND MIX SALAD

44.00\$

#### **BRANZINO ALLA MEDITERRANEA**

BAKED SEABASS FILET IN TOMATO BASE WITH OLIVES, CAPERS, CHERRY TOMATOS, GARLIC AND PARSLEY  
COMES WITH ROASTED POTATOES

35.00\$

#### **BISTECCA FIORENTINA**

1KG ANGUS BEEF PORTERHOUSE T-BONE STEAK "FIORENTINA" (2/3 PEOPLE)

169.00\$

## CONTORNI - SIDES

#### **PATATE AL ROSMARINO**

ROASTED POTATOES WITH ROSEMARY

15.00\$

#### **BROCCOLINI**

SAUTE BABY BROCCOLINI WITH GARLIC AND CHILLI

15.00\$

#### **PATATINE FRITTE**

DEEP-FRIED STEAK POTATOES

15.00\$

#### **PURE'DI PATATE**

MASHED POTATOES WITH BUTTER AND CREAM



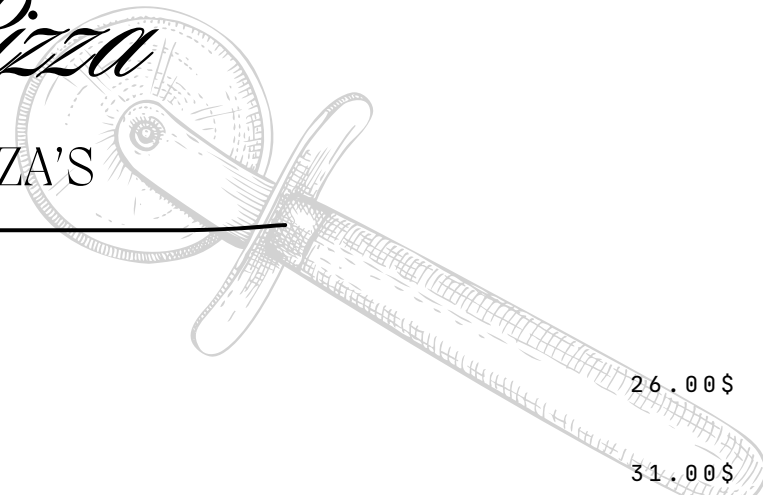
15.00\$









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

# VESPETTA

## Pizza

### PIZZA'S



<b>MARGHERITA</b> 	26.00\$
SAN MARZANO TOMATOES, MOZZARELLA AND FRESH BASIL	
<b>MARGHERITA CON BUFALA</b> 	31.00\$
SAN MARZANO TOMATOES, MOZZARELLA, FRESH BASIL AND BUFFALO MOZZARELLA	
<b>DIAVOLA</b> 	28.00\$
SAN MARZANO TOMATOES, MOZZARELLA, PORK SPIANATA SALAMI AND CHILLI	
<b>DIAVOLA CON BUFALA</b> 	34.00\$
SAN MARZANO TOMATOES, MOZZARELLA, PORK SPIANATA SALAMI, CHILI, BUFFALO MOZZARELLA AND FRESH BASIL	
<b>PROSCIUTTO E FUNGHI</b>	29.00\$
SAN MARZANO TOMATOES, MOZZARELLA, COOKED HAM AND MUSHROOMS	
<b>AI FORMAGGI</b> 	31.00\$
WHITE BASE PIZZA WITH MOZZARELLA, GORGONZOLA CHEESE, PROVOLONE, AGED PARMESAN AND PARSLEY	
<b>PROSCIUTTO DI PARMA</b>	32.00\$
SAN MARZANO TOMATOES, MOZZARELLA, 24 MONTHS CURED PARMA HAM AND WILD ROCKET	
<b>CAPRESE</b> 	32.00\$
WHITE BASE PIZZA, WITH MARINATED CHERRY TOMATOES, ROCKET, AGED PARMESAN AND BALSAMIC CREAM	
<b>VESPETTA</b>	35.00\$
SAN MARZANO TOMATOES, BURRATA CHEESE, PARMA HAM AND ROCKET	
<b>ORTOLANA</b> 	30.00\$
SAN MARZANO TOMATOES, MOZZARELLA, ZUCCHINI, BELL PEPPERS AND EGGPLANT	
<b>DON ANGELO</b> 	31.00\$
SAN MARZANO TOMATOES, MOZZARELLA, MUSHROOM, PORK SPIANATA SALAMI, CHILLI, COOKED HAM, RED ONION AND OLIVES	
<b>CARPACCIO</b>	35.00\$
SAN MARZANO TOMATOES, MOZZARELLA, BEEF TENDERLOIN CARPACCIO, ROCKET, GRANA CHEESE AND LEMON EDGE	
<b>TARTUFO E SALSICCIA</b>	35.00\$
WHITE BASE PIZZA, WITH MOZZARELLA, TRUFFLE CREAM, PORK SAUSAGE, ROCKET AND AGED PARMESAN	
<b>SUPER CALZONE</b>	32.00\$
FOLDED BAKED PIZZA, WITH SAN MARZANO TOMATOES, MOZZARELLA, SPIANATA SALAMI, COOKED HAM AND MUSHROOM	

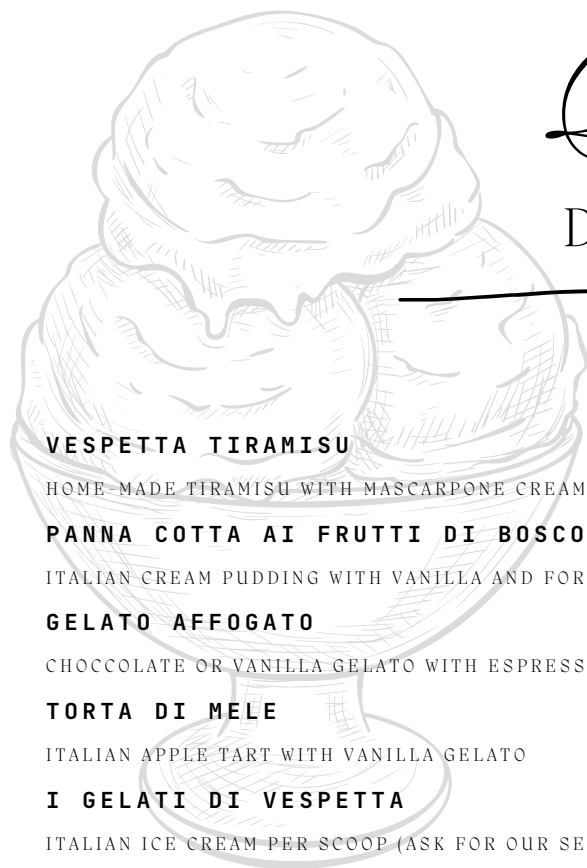
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# VESPETTA

## *Dolci*

### DESSERTS

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**VESPETTA TIRAMISU**

16.00\$

HOME MADE TIRAMISU WITH MASCARPONE CREAM, ESPRESSO COFFEE AND MARSALA

**PANNA COTTA AI FRUTTI DI BOSCO**

16.00\$

ITALIAN CREAM PUDDING WITH VANILLA AND FORREST BERRIES SAUCE.

**GELATO AFFOGATO**

16.00\$

CHOCOLATE OR VANILLA GELATO WITH ESPRESSO SHOT

**TORTA DI MELE**

18.00\$

ITALIAN APPLE TART WITH VANILLA GELATO

**I GELATI DI VESPETTA**

6.00\$

ITALIAN ICE CREAM PER SCOOP (ASK FOR OUR SELECTIONS)

**CALZONE ALLA NUTELLA**

35.00\$

BAKED FOLDED PIZZA WITH NUTELLA, VANILLA GELATO AND FOREST BERRIES SAUCE

