

VESPETTA RISTORANTE ITALIANO



VESPETTA SET LUNCH

(Monday to Friday)

2 Courses at \$32

3 Courses at \$38

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
24 Months Cured Parma Ham with Rock Melon

MAIN COURSE

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
Egg Tagliatelle Pasta with Beef Bolognese Ragout, and Parmesan Cheese
Spaghetti allo Scoglio with Mussels, Squid, Crab, Tomatoes and Wine (+4)
Roasted Boneless Chicken Leg with Rosemary Potatoes and Rocket Salad
Roasted Sea Bass Fillet with Potatoes and Rocket Salad (+6)
Roasted Roman Style Pork Belly with Potatoes and Rocket Salad (+4)
Grilled Angus Beef Rib Eye with Rosemary Roasted Potatoes and Rocket (+8)

DESSERT

Chocolate or Vanilla Gelato
Tahitian Vanilla Pannacotta with Forest Berries
Venetian Tiramisu with Espresso Coffee and Mascarpone Cream

Available Monday to Friday / Not valid on Eve of PH and Public holiday

All prices are subject to 10% service charge and 7% GST

VESPETTA RISTORANTE ITALIANO



VESPETTA SET DINNER

4 Courses at \$58

4 Courses with (pairing wine) at \$88

STARTER

Fresh Puglia's Creamy Burrata with 24 Months Cured Parma Ham and
Wild Rocket with Aged Balsamico

(Sparkling Prosecco)

FIRST COURSE

Adriatic Seafood Spaghetti with Squid, Prawns, Mussels and Dory Fish,
Sweet Cherry Tomatoes Sauce and Basil

(White Wine Falosco)

MAIN COURSE

Grilled Angus Beef Rib Eye with Rosemary Roasted Potatoes and Rocket

(Red Wine Riparosso Montepulciano)

DESSERT

Venetian Tiramisu with Espresso Coffee and Mascarpone Cream

(Limoncello Liquor Digestive)

VESPETTA RISTORANTE ITALIANO



Aperitif

Italian Aperol Spritz	\$14
Campari and Prosecco	\$14
Campari and Soda	\$14
Mimosa (Orange J., Prosecco)	\$14
Signature Vespetta Cocktail	\$14
Negroni (Campari, Gin, Vermouth)	\$15
American (Campari, Vermouth)	\$15

Cocktails

Gin Tonic	\$14
Vodka Tonic	\$14
Whiskey and Coke	\$14
Margherita (Tequila, Triple Sec)	\$14
Cuba Libre (Rhum, Coke, Lime)	\$15

Wine by the Glass

White

Sparkling Prosecco	\$13
Chardonnay Farnese	\$13
Sauvignon Blanc Saint Claire	\$14
Pinot Grigio Farnese	\$14

Red

Riparosso Montepulciano	\$15
Primitivo	\$16
Chianti Classico	\$16
Ripassa	\$19

Beer Draft

Singapore Tiger draft ½ Pint	\$9
Italian Peroni Draft ½ Pint	\$10
Singapore Tiger Draft 1 Pint	\$14
Italian Peroni Draft 1 Pint	\$16

Beer Bottle

Peroni	\$12
Peroni Bucket 5 bottles	\$49

Soft Drinks

Coke – Coke Zero	\$5
Sprite – Tonic – Soda	\$5
Orange J. – Pineapple J.	\$5
Cranberry J. – Lime J.	\$6
San Pellegrino	\$8
Acqua Panna	\$8
Limonata San Pellegrino	\$6
Aranciata San Pellegrino	\$6

Coffee

Espresso – Hot Tea	\$4
Cappuccino – Latte	\$5
Double Espresso	\$6
American	\$6

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ANTIPASTO - STARTER

Bruschetta al Pomodoro (V)

Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil \$12

Focaccia al Rosmarino (V)

Flat Garlic Pizza Focaccia Bread with Rosemary \$12

Carpaccio Di Manzo Angus e Tartufo

Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Truffle Dressing \$25

Cozze Alla Tarantina

Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta \$24

Insalata di Rucola Parmigiano e Pomodorini (V)

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

Insalatona (V)

Big Seasonal Leaves with Artichokes, Tomatoes, Red Onion and Mozzarella \$20

Calamari Fritti

Crispy Fried Squid with Marinara Sauce \$20

Parmigiana di Melanzane

Baked Eggplant with Buffalo Mozzarella and Tomato Sauce \$21

Affettati Misti

House Selection of Italian Cold Cuts with Toasted Ciabatta Bread \$25

Burratina 300gr / 150gr

Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables \$35 / \$24

Prosciutto e Mozzarella di Bufala

Italian Parma Ham with Buffalo Mozzarella \$24

Salmone Affumicato

Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing \$23

Insalata di Polipo

Mediterranean Octopus Salad with Wild Rocket and Lemon Dressing \$24

Carpaccio di Tonno

Yellow Fin Tuna Carpaccio, with Rocket and Fennel Salad, Amalfi Lemon Dressing \$28

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PASTA

Linguine Alle Vongole

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce \$27

Trofiette di Mare con Pesto

Trofiette Pasta with Prawns, Squid, Clams, Crab, Mussels and Basil Pesto \$30

Wagyu Lasagna

Authentic Baked Lasagna with Wagyu Beef Bolognese, Mozzarella and Parmesan \$27

Tagliatelle Bolognese

Egg Tagliatelle Pasta with Beef Bolognese Ragout and Aged Parmesan \$27

Orecchiette Pomodoro e Burrata

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 \$29

Ravioli Ai Spinaci

Spinach and Ricotta Cheese Ravioli with Taleggio, Pecorino and Parmesan Sauce \$28

Ravioli Ai Porcini

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$29

Orecchiette Salsiccia e Porcini

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$30

Gnocchi di Patate con Salsiccia e Zafferano

Home-made Potato Gnocchi with Pork Sausages, Parmesan Cream and Saffron \$30

Risotto Allo Scoglio

Carnaroli Risotto Rice, with Prawns, Squid, Mussels, Clams and Asparagus \$32

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PIZZA

Margherita

San Marzano Tomatoes, Mozzarella and Fresh Basil \$25

Diavola

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$27

Prosciutto e Funghi

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$27

Ai Formaggi

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese \$27

Capricciosa

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Pork Salami, Artichokes and Olives \$28

Napoletana

San Marzano Tomatoes, Mozzarella, Anchovies, Capers and Oregano \$25

Prosciutto di Parma

San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket \$29

Vespetta

San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket \$32

Salsiccia e Friarelli

San Marzano Tomatoes, Mozzarella, Pork Sausages and Friarelli Mushroom \$29

Ortolana

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

Zucchine e Gamberi

San Marzano Tomatoes, Mozzarella, Zucchini and Tiger Prawns \$30

Mortadella e Pistacchio

Mozzarella Cheese base, Cherry Tomatoes, Mortadella ham and Pistacchio \$31

Genovese

Genovese Basil pesto Base, Dried Tomatoes, Toasted Walnuts and Buffalo Cheese \$29

Super Calzone

Folded Baked Pizza with Tomatoes, Mozzarella, Salami, Cooked Ham, Mushroom, and Oregano \$32

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SECONDI – MAIN COURSE

Branzino Al Forno

Roasted Sea Bass Filet with Roasted Potatoes and Salad \$35

Polipo Arrosto

Grilled Adriatic Octopus with Rocket and Cherry Tomatoes \$38

Fritto Misto

Deep Fried Seafood Including: Prawns, Squid, and John Dory with Marinara Sauce \$31

Zuppa di Pesce alla Barese

Bari Style Seafood Soup with Prawns, Squid, Sea Bass,
Clams, Mussels, Chili in Tomato Broth \$33

Galetto al Forno

Roasted Boneless Chicken Legs with Lemon, Chili and Rosemary \$31

Porchetta

Crispy Slow Roasted Pork Belly with Roasted Potatoes and Rocket \$33

Milanese

Milanese Style Breaded Pork Fillet with Roasted Potatoes and Rocket \$35

150 Days Black Angus Rib Eye

Roasted Angus Beef Rib Eye with Roasted Potatoes and Rocket \$39

Agnello alla Pugliese

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Rocket \$39

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DOLCI – DESSERT

Vespetta Tiramisu

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala \$12

Pannacotta ai Frutti di Bosco

Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce \$12

Gelato Affogato

Chocolate Ice Cream cake with Espresso Shot \$14

Salame al Cioccolato

Sweet Chocolate and Hazelnuts Salami \$13

Torta di Mele

Baked Apple Tart with Vanilla Gelato \$14

Cannoli alla Siciliana

Classic Sicilian Cannoli stuffed with Sweet Ricotta and Dry Fruit \$15

I Gelati di Vespetta

Italian Ice Cream per scoop (ask for our selection) \$5

Calzone alla Nutella (for 2)

Baked Pizza Dough with Nutella, Strawberries and Vanilla Gelato \$25

VESPETTA RISTORANTE ITALIANO

VINI BIANCHI White Wine

	<i>Gls</i>	<i>Bottle</i>
CHARDONNAY <i>Tormaresca</i> <i>Puglia; Chardonnay</i>	15.00	69
PINOT GRIGIO <i>Zenato</i> <i>Veneto; Trebbiano blend</i>	14.00	65
SAUVIGNON BLANC <i>Saint Claire</i> <i>New Zeland, Marlborough; Sauvignon</i>	15.00	69
PINOT GRIGIO <i>Collio Pighin 2018</i> <i>Friuli; Pinot Grigio</i>		89
GAVI DI GAVI <i>Michele Chiarlo 2018</i> <i>Piemonte; Cortese</i>		108
CERVARO DELLA SALA <i>Antinori 2016</i> <i>Umbria; Chardonnay , Grechetto</i>		148
ROSATO (Rose') <i>Rosa del golfo 2018</i> <i>Puglia; Negroamaro</i>		79

PROSECCO & CHAMPAGNE

PROSECCO	13.00	68
PROSECCO EXTRA DRY <i>Zardetto</i>		75
FERRARI <i>Metodo classico Trento</i>		120
VEUVE CLICQUOT <i>Champagne</i>		150
RUINART <i>Blanc de Blancs Champagne</i>		210

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VINI ROSSI Red wine

	Gls	Bottle
MONTEPULCIANO <i>Illuminati 2017</i> <i>Abruzzo; Montepulciano d'Abruzzo</i>	15.00	75
PRIMITIVO <i>Borgo del mandorlo 2018</i> <i>Puglia; Primitivo</i>	16.00	85
CHIANTI CLASSICO <i>Lamole di Lamole 2016</i> <i>Toscana; Sangiovese</i>	16.00	89
RIPASSA <i>Zenato 2015</i> <i>Veneto; Valpolicella ripasso</i>	19.00	97
NERO D'AVOLA <i>Tasca 2017</i> <i>Sicilia; Nero d'Avola</i>		80
BARBERA D'ALBA <i>Renato Ratti 2017</i> <i>Piemonte; Barbera d'alba</i>		85
ROSSO DI MONTALCINO <i>Argiano 2018</i> <i>Toscana; Sangiovese</i>		89
AL PASSO <i>Tolaini 2015</i> <i>Toscana; Merlot, Sangiovese</i>		99
BARBARESCO <i>Bersano 2013</i> <i>Piemonte; Nebbiolo</i>		119
MASSERIA MAIME SALENTO <i>Tormaresca 2012</i> <i>Puglia; Negroamaro</i>		120
BOLGHERI <i>Tenute Rossetti 2017</i> <i>Toscana; Sangiovese, Cabernet Sauvignon, Merlot</i>		128

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CHIANTI RISERVA Villa Antinori 2013 <i>Toscana; Sangiovese, Merlot, Cabernet Sauvignon</i>	128
BAROLO Bersano 2013 <i>Piemonte; Nebbiolo</i>	129
BRUNELLO DI MONTALCINO Argiano 2014 <i>Toscana; Sangiovese</i>	135
PRIMITIVO di MANDURIA Vigne vecchie 2016 <i>Puglia; Primitivo</i>	138
AMARONE Montresor 2015 <i>Veneto; Corvina, Rondinella, Oseleta, Croatina</i>	138
BAROLO Borgogno 2014 <i>Piemonte; Nebbiolo</i>	155
AMARONE MASI Costasera 2012 <i>Veneto; Corvina, Rondinella, Croatina</i>	155
BRUNELLO DI MONTALCINO Antinori 2013 <i>Toscana; Sangiovese</i>	160
BAROLO Renato Ratti 2015 <i>Piemonte; Nebbiolo</i>	170

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HALF BOTTLES RED 375ml

<i>CHIANTI CLASSICO</i> Terre di Prenzano 2016 <i>Toscana; Sangiovese</i>	52
<i>BUNELLO DI MONTALCINO</i> Mastro Janni 2014 <i>Toscana; Sangiovese</i>	92
<i>AMARONE</i> Villa Girardi 2013 <i>Veneto; Corvina; Rondinella</i>	92
<i>BAROLO</i> Michele Chiarlo 2015 <i>Piemonte; Nebbiolo</i>	92

GRANDI VINI Rare Vintage

<i>TIGNANELLO</i> Antinori 2015 <i>Toscana; Sangiovese, Cabernet Franc, Cabernet Sauvignon</i>	248
<i>GUADO AL TASSO</i> Antinori 2013 <i>Toscana; Merlot, Syrah, Cabernet</i>	288
<i>SASSICAIA</i> Bolgheri 2010 <i>Toscana; Cabernet Sauvignon, Cabernet Franc</i>	448

****Please ask our staff recommendation and availability***

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<i>SWEET WINE</i>		<i>gls</i>	<i>btl</i>
<i>MOSCATO</i>		<i>14</i>	
<i>Piemonte;</i>			
<i>375ml</i>			<i>44</i>
<i>750ml</i>			<i>79</i>
<i>PASSITO</i>			
<i>Sicilia</i>		<i>18</i>	<i>99</i>