

VESPETTA RISTORANTE ITALIANO



VESPETTA SET LUNCH

2 Courses at \$31

3 Courses at \$35

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

Special Pasta of the Day from the Chef

Egg Tagliatelle Pasta with Beef Bolognese Ragout, and Parmesan Cheese
Spaghetti allo Scoglio with Black Mussels, Crab, Tomatoes and White Wine

Roasted Boneless Chicken Leg with Rosemary Potatoes and Rocket Salad

Roasted Roman Style Pork Belly with Rosemary Potatoes and Rocket Salad

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

8 Hours Braised Angus Beef Cheek with Rosemary Roasted Potatoes

DESSERT

Chocolate or Vanilla Gelato

Tahitian Vanilla Pannacotta with Forest Berries

Venetian Tiramisu with Espresso Coffee and Mascarpone Cream

Available Monday to Friday 12pm - 2pm
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

Authentic Orecchiette Pasta with Black Mussels, King Crab, Squid, Cherry
Tomatoes and Pepperoncino Sauce

(Pinot Grigio White Wine)

MAIN COURSE

8 Hours Braised Angus Beef Cheek with Rosemary Roasted Potatoes

(Riparosso Montepulciano)

DESSERT

Sicilian Cannoli with Sweet Ricotta, Dry Fruit and Chocolate Chips

(Limoncello Digestive)

Aperitif

Italian Aperol Spritz

\$14

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

VESPETTA RISTORANTE ITALIANO

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
Caipirinha (Cachaca, Fresh Lime)	\$15
Strawberries Caipiroska	\$15
Mojito (Rhum, Lime, Mint)	\$15
Cuba Libre (Rhum, Coke, Lime)	\$15

Wine by the Glass

White

Sparkling Prosecco	\$13
Chardonnay Tormaresca	\$15
Le Poggere Falesco	\$14
Savignon Blanc saint claire	\$15

Red

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

Italian Peroni Draft ½ Pint	\$10
Italian Peroni Draft 1 Pint	\$16

Beer Bottle

Peroni	\$12
Menabrea	\$13
Heineken	\$13
Tiger	\$13

Beer Bucket 5 Bottle

Peroni	\$49
Menabrea	\$55
Heineken	\$55
Tiger	\$55

Soft Drinks

Coke – Coke Zero	\$5
Sprite – Tonic – Soda	\$5
Orange J. – Pineapple J.	\$5
Cranberry J. – Lime J.	\$6
Limonata	\$6
Aranciata	\$6
San pellegrino	\$7
Acqua Panna	\$7

Coffee

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

Beer Draft

VESPETTA RISTORANTE ITALIANO

ANTIPASTO - STARTER

Bruschetta al Pomodoro

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

Focaccia al Rosmarino

Flat Garlic Pizza Focaccia Bread with Rosemary \$12

Carpaccio di Angus e Tartufo

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

Sautee di Vongole

Garlic and Chili Sautéed White Clams with Pinot Grigio Wine and Toasted Ciabatta \$23

Cozze Alla Tarantina

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

Insalata Mista di Stagione

Assorted Seasonal Leaves with Lettuce, Rocket, Cherry Tomatoes and Aged Balsamico \$15

Insalata di Rucola Parmigiano e Pomodorini

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

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 \$34 / \$22

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

Puccia Vespetta

Italian Rustic Bread Stuffed with Parma Ham, Rocket, Tomatoes and Mozzarella \$24

Vitello Tonnato

Roasted and Chilled Veal Loin with Anchovy and Tuna Sauce \$29

VESPETTA RISTORANTE ITALIANO



PASTA

Linguine Alle Vongole (check availability)

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce \$26

Trofiette di Mare con Pesto

Trofiette Pasta with Prawns, Squid, Clams, Crab, Mussels and Basil Pesto \$28

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

Tagliatelle Al Nero con Gamberi e Zucchine

Egg Tagliatelle Pasta with Squid Ink Sauce, Tiger Prawns and Zucchini \$29

Orecchiette Pomodoro e Burrata

Authentic Orecchiette Pasta with San Marzano Tomato Sauce and Burrata Cheese \$31

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 \$29

Gnocchi Al Gorgonzola

Home-made Spinach Dumpling with Gorgonzola Cream and Roasted Walnuts \$30

Risotto Porcini Tartufo e Fegato Grasso

Porcini Mushroom Risotto, Black Truffle and Roasted Foie Gras \$32

Tagliolini Aragosta

Fresh Tagliolini Pasta with Fresh Lobster, Tomato and Chardonnay Wine Sauce \$48

VESPETTA RISTORANTE ITALIANO



PIZZA

Margherita

San Marzano Tomatoes, Mozzarella and Fresh Basil \$24

Diavola

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$25

Prosciutto e Funghi

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$25

Ai Formaggi

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese \$26

Capricciosa

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Pork Salami, Artichokes and Olives \$26

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 \$31

Scoglio

San Marzano Tomatoes, Mozzarella, Crab, Prawns, Baby Squid and Mussels \$31

Super Calzone

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

VESPETTA RISTORANTE ITALIANO



SECONDI – MAIN COURSE

Branzino Al Forno

Roasted Sea Bass Filet with Roasted Potatoes and Salad \$32

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 \$29

Zuppa di Pesce alla Barese

Bari Style Seafood Soup with Prawns, Squid, Sea Bass,
Clams, Mussels, Chili in Tomato Broth \$32

Galetto al Forno

Roasted Whole Spring Chicken with Lemon and Rosemary \$31

Porchetta

Crispy Slow Roasted Pork Belly with Roasted Potatoes and Rocket \$31

150 Days Black Angus

Roasted Angus Beef Rib-eye with Roasted Potatoes and Rocket \$38

Agnello alla Pugliese

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Rocket \$38

Grigliata Mista

Mix Grill of Beef Tenderloin, Chicken, Lamb Chop and Vegetables \$48

VESPETTA RISTORANTE ITALIANO



DOLCI – DESSERT

Vespetta Tiramisu

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala \$13

Pannacotta ai Frutti di Bosco

Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce \$13

Tarfufo 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 \$15

Cannoli alla Siciliana

Classic Sicilian Cannoli stuffed with Sweet Ricotta and Dry Fruit \$14

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