

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Dessert & Cheese

Tiramisu – our ‘pick me up’ served ‘old world meets new world’ with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb 15

Match: N.V. Stanton & Killeen ‘Classic’ Tokay, Rutherglen, VIC (60ml) 12

‘Fritole Veneziane’ (2) – vanilla custard filled doughnuts with pink grapefruit jam, ginger & oatmeal crumble, fig & Mascarpone gelato, fig leaf powder 13

Match: 2017 Carlo Pellegrino Passito DOCG, Pantelleria, Italy (90ml) 14

Chocolate ganache with navel orange, freeze-dried mandarin, tangerine pearls, chocolate mousse, broken cacao and yoghurt 14

Match: N.V. Lustau Pedro Ximenez Sherry, Jerez, Spain (60ml) 14

‘Oops! we also dropped the lemon tart..... again’ – inspired by Massimo Bottura; lemon curd & sorbet, meringue, blueberry, ginger & oatmeal crumble and long pepper 14

Match: 2018 Bera Moscato D’asti DOCG, Piedmont, Italy (120ml) 12

A selection of Lina’s handmade ‘Burano style’ biscuits (3) 5

Formaggio – a selection of seasonal Italian cheese served with pane di musica and fig & quince ‘marmellata’ (50gm each)

One 12 / Two 21 / Three 29

Liquid Dessert

Cavalletta (Italian Grasshopper) – liqueurs of chocolate and mint are blended with vanilla bean gelato for a refreshing pick me up 16

The Nutty Professor – a house blend of spiced amaro, infused with peanut butter. Rich, textural and the perfect after dinner drink 18

Sgropresso – coffee liqueur, coffee gelato and Campos espresso 14

Amari Flight – explore the world of Italian digestivi and allow our staff to choose a selection of 3 Amari for a custom tasting board 18

Caffé Corretto – Campos espresso spiked with a little booze 9

NB: We offer a 3% discount on full cash payments to help avoid those pesky Merchant Fees; also a 10% surcharge applies on all Sundays and Public Holidays.