

VAPORETTO

EST. 2014



Venetian Bar and Eatery

“Happy Mother’s Day”

Sunday May 12th, 2019

On arrival...

N. V. TAP. Prosecco, Veneto, Italy

‘Tortino d’autunno’ – Autumn tartlet of goat’s curd, quince, fig vincotto & lemon thyme

Optional additional starter...

Rock oysters, natural with lemon, Shoalhaven River, Shoalhaven, NSW

½ dozen 27 dozen 48

Entrée...

Bonito ‘Crudo’; thinly sliced with white nectarine, pistachio, baby fennel, avocado, black sesame and breakfast radish

or

‘Piadina Aperta’ – open-style grilled flat bread with King prawns, roasted shellfish mayonnaise, stracchino cheese, spring onion and wild fennel pollen

or

‘Rotolo’ pasta filled with wild Pine forest mushrooms, ricotta & nettles, sage butter, Parmesan and good aged balsamic vinegar

or

Risotto ‘Cabonara’ with smoked pork hock and ‘brodo’, peppered Pecorino, a soft poached hen’s egg and chives

Add shaved fresh black truffles from Manjimup, Western Australia (5gm) 20

Main Course...

‘Maltagliati di Pane’ – rough-cut breadcrumb pasta with a roasted heirloom tomato sugo, green tomatoes & artichokes, kale pesto and Mozzarella di Bufala

Add sautéed Moreton Bay bugs (60gm) in brown butter, lemon and white wine 15

or

Sea Bream ‘in cartoccio’, steamed in a paper bag with shaved fennel & mustard greens, fregola pasta, sea urchin butter, Soave and lemon

or

Leg of duck, slow-cooked in duck fat with roasted, pickled & pureed Butternut pumpkin, baby spinach, quince and chestnuts

or

Beef cheek, braised in Marsala on soft Parmesan polenta with roasted brussel sprouts, pancetta and almonds

Dessert...

Tiramisu ‘old world meets new world’ – espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

or

‘Supa Piazentina’ – a Venetian Trifle of vanilla ‘zabaglione’ and Prosecco with poached pears in saffron & cardamom and a hazelnut crumble

or

White chocolate and buttermilk panna cotta, rhubarb cooked in rosewater, broken cacao and pistachio nibs

or

Formaggio (3) – cheese wrapped in Barolo grape must, cave-ripened Taleggio and Gorgonzola dolce with a fig & quince ‘preserva’ and ‘pane di musica’