

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Cicchetti Menu

Marinated olives, Mt Zero, Vic 7

'Ostriche del Giorno' – hand-selected oysters, shucked to order
and served natural with lemon 5 ea

Arancini (3) – una polpetta di riso piccola, ma così grande e ricca di
sapore (a small rice ball, but so big and rich in flavour)
- flavour changes daily 15

Bruschetta (1) of heirloom tomatoes, Mozzarella di Bufala,
basil and extra virgin olive oil 9

Fremantle octopus cooked on the chargrill, smoky peppers &
sunflower seeds, salami, pine nut milk, Fingerling potatoes
and spicy crustacean oil 26

'Crudo di Manzo' – Raw, hand-cut flank of beef 'tartare style' with
pomegranate & Pistachio nib, fermented chilli jam, Zuni pickles
and our potato crisps with lagoon salt 22

Scallop 'acidita' with Stracciatella, local black plums, pickled
red grapes, Davidson plum Powder, barberries,
red vein sorrel and lime leaf 24

Little tin of Italian anchovies with blood orange 'marmellata'
and crostini 17

'Formaggio' – La Saracca from the Adelaide Hills, (semi hard, cave
ripened, raw cow's milk) Fontina in style, pane di musica,
fig & quince 'preserva' (50gm) 12

NB: All card transactions will incur a small fee of 0.8% to 1.2% charged by our
service provider;
also a 10% surcharge applies on all Sundays & Public Holidays.