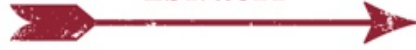


VAPORETTO

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 4.50 ea

'Crostino' (1) of duck liver & onion pate 'our way' with
pomegranate, Macadamia and preserved cherries with sherry 10

Arancini (3) – Una piccolo palla ma piena di sapore,
(a small ball, but so rich in flavour) - flavour changes daily 15

Snapper 'crudo', Granny Smith apple gel, celery hearts,
buttermilk with kaffir lime leaf oil, pickled green grapes,
pistachio and shrimp Kewpie 24

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

Bruschetta (2) of heirloom tomatoes with apple vinegar,
Mozzarella di Bufala, delicate herbs and extra virgin olive oil 17

'Formaggio' – Taleggio (soft washed rind), pane di musica,
fig & quince 'preserva' (50gm) 12

NB: a 10% surcharge applies on all Sundays and Public Holidays.