

# VAPORETTO

EST. 2014



*Venetian Bar and Eatery*

## **Sunday Roast Family Feast** **\$65pp (minimum 4)**

### **Something to Start**

Arancini (2 per person) – All sorts of Autumnal mushrooms with black truffle, Taleggio cheese & thyme, served with black garlic aioli

Insalata of fresh local black figs, ‘That’s Amore’ Stracciatella cheese, radicchio & basil leaf, Toasted hazelnuts, salted soybeans and a drop of good aged balsamic vinegar

Add San Daniele Prosciutto and bruschetta for mopping up 5

### **Something Comforting – All our pasta is made fresh in-house daily**

*Gluten free pasta is available*

Spaghetti ‘Vongole’ – Cloudy Bay Petite Diamond Clams with Soave, chilli, garlic, parsley and Cape Schanck extra virgin olive oil

*And*

Rigatoni with ‘scarti di macellaio’, 6-hour braised beef with, star anise, Sangiovese wine and Parmesan

### **Main Course**

Whole roasted lamb studded with rosemary and garlic (200gm pp), from Josh at Glenferrie Gourmet Butcher Shop, served with gravy

### **Side**

Roasted Hasselback potatoes with rosemary & garlic and Parmesan salt

Braised seasonal Autumnal greens with lemon zest, dried chilli & capers

Tray-baked cauliflower, baby heirloom carrots, parsnips and pumpkin

Option:

Braised lettuce with minted peas, green beans and pancetta 12

### **Dessert**

Tiramisu – our ‘pick me up’ with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

‘Fritole Veneziane’ (2 per person) – vanilla custard filled cinnamon doughnuts with pink grapefruit jam

Option:

Feel free to order as many extra fritole as you like, you won’t regret it (\$4 extra per fritole)