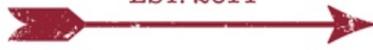


VAPORETTO

EST. 2014



Venetian Bar and Eatery

“Some people will forget what you say, some people will forget what you do, but people will never forget the way you cook and the way it makes them feel”.

These are trying times for us all but we will continue to strive to produce the best ‘Vaporetto Experience’ we possibly can for you. We offer you these two menus with love from our kitchen; featuring signature dishes and fresh pasta you can either pick up and cook yourself or you can just let our team do all the work for you. These are all to be enjoyed in the comfort of your own home. **Greg Feck, Chef & Director**

“Menu 1 - Take Home and Cook”

500gm of fresh pasta (<i>serves 4</i>)	9.5
1 kg fresh pasta (<i>serves 8</i>)	18.5
2 kg fresh pasta (<i>serves 16</i>)	35
<i>(all cooking times shown in brackets)</i>	

Choose from...	Tagliatelle (<i>2 min</i>)
	Spaghetti (<i>2.5 min</i>)
	Bigoli (<i>4 min</i>)
	Rigatoni (<i>2 min</i>)

500gm of fresh Gnocchi - <i>serves 4 (cook until they float)</i>	15
1 kg fresh pasta (<i>serves 8</i>)	29
2 kg fresh pasta (<i>serves 16</i>)	56

Note: *All our pasta is extruded fresh on a daily basis, we recommend freezing, but they can also be refrigerated for 3 days.*

Gluten free Rigatoni & Gnocchi available for \$5.50 extra per 500 grams

300gm Slow-cooked sauce (*serves 2*)

Busara sugo (a staple sauce from Ca' D Oro alla Vedova in Venice) San Marzano tomato, capers, ginger, basil and Cape Schanck extra virgin olive oil (V)	16
Lamb shoulder ragu in umido ‘sacchetti veneti’ (a spice pouch of cloves & bay) Leeks, Porcini mushrooms and truffled Pecorino	24
‘Scarti di macellaio’ (from Josh, our local butcher at Glenferrie Gourmet) 6 hour braised beef with, star anise, Sangiovese wine and parsley	24
Back by popular demand our duck meatballs in their sauce, carrot, mandarin, pancetta, mustard seed and Parmesan	26
<i>Add 50gm of freshly grated Grana Padano cheese (serves 2)</i>	3

Note: *All sauces contain onion & garlic. We recommend you refrigerate them straight away and consume within 7 days as they have been cryovaced.*