

## **At Home Dining for Couples and the Family** **‘Vaporetto Style’** *(4 menu options)*

### **Vegetarian Dinner for Two from the Land** **with matched wine**

**Price:** 120

Have you ever imagined or experienced dining on the edge of the Grand Canal in Venice with the person that you truly appreciate; eating the most exquisite local produce with the foraged herbs & leaves from nearby gardens, whilst drinking elegant hand-selected wine from the historic Vineyards of the Veneto region?

Well here at Vaporetto, our crew can offer you that dream or recreate that amazing memory for you, all in the comfort of your own home.

**Wine:** 2018 Corte Giacobbe 'S' Soave DOC          Soave, Veneto  
*Garganega*

#### **Starter**

Arancini – (4) Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavour).

All sorts of Autumnal mushrooms with black truffle, Taleggio cheese & thyme  
Served with black garlic aioli

#### **Main Course**

‘Tagliatelle Busara’ (a staple sauce from Ca’ D Oro alla Vedova in Venice) of San Marzano tomato, capers, ginger and basil

*And*

Risotto of organic baby beetroots and their leaves, goat’s cheese & lemon mascarpone mousse, rye & white sesame pangrattato and gremolata oil

#### **Side**

Tray-baked cauliflower ‘fioretto’, baby heirloom carrots & crispy parsnips,  
Carrot top yoghurt with savoury granola and salted ricotta (GF)

*Add a bowl of crunchy fries with rosemary & Parmesan salt and aioli 9*

#### **Dessert**

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

*Add ‘Fritole Veneziane’ – vanilla custard filled cinnamon doughnuts 4 each*

## **Pescatarian Dinner for Two from the Lagoon with matched wine**

**Price:** 120

Have you ever imagined or experienced dining on the edge of the Grand Canal in Venice with the person that you truly appreciate; eating the most exquisite locally caught seafood from its lagoon and foraged herbs & leaves from nearby gardens, whilst drinking elegant hand-selected wine from the historic Vineyards of the Veneto region?

Well here at Vaporetto, our crew can offer you that dream or recreate that amazing memory for you, all in the comfort of your own home.

**Wine:** 2018 Corte Giacobbe 'S' Soave DOC  
*Garganega* Soave, Veneto

### **Starter**

Arancini (4) – Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavor).

Baccala (dried salted cod) in mace scented milk with preserved lemon & wild garlic  
Served with black garlic aioli

### **Pasta**

Spaghetti 'Vongole' – Cloudy Bay Petite Diamond Clams with Soave, chilli, garlic, parsley and Cape Schanck extra virgin olive oil (P)

*And*

'Tagliatelle Busara' (a staple sauce from Ca' D Oro alla Vedova in Venice)  
of San Marzano tomato, capers, ginger, basil with chopped tiger prawns

*Add a bowl of crunchy fries with rosemary & Parmesan salt and aioli 8*

### **Side**

'The Garden of Venice' – Treviso style salad of Radicchio & other bitter leaves with raspberry & chamomile vinegar

### **Dessert**

Tiramisu – our 'pick me up' served 'old world' with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

*Add 'Fritole Veneziane' – vanilla custard filled cinnamon doughnuts 4 each*

## **Carnivore Dinner for Two from the Farm with matched wine**

**Price:** 120

Have you ever imagined or experienced dining on the edge of the Grand Canal in Venice with the person that you truly appreciate; eating the most exquisite local produce from the farm and land with foraged herbs & leaves from nearby gardens, whilst drinking elegant hand-selected wine from the historic Vineyards of the Veneto region?

Well here at Vaporetto, our crew can offer you that dream or recreate that amazing memory for you, all in the comfort of your own home.

**Wine:** 2018 Le Morette Bardolino, Veneto, Italy  
*Corvina / Rondinella DOC*

### **Starter**

Arancini (4) – Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavour).

All sorts of Autumnal mushrooms with black truffle, Taleggio cheese & thyme  
Served with black garlic aioli

### **Pasta**

Potato Gnocchi, lamb shoulder ragu, ‘sacchetti veneti’ (a spice pouch of cloves & bay) leeks, Porcini mushrooms, parsley and truffled Pecorino

*And*

Rigatoni with ‘scarti di macellaio’ (from Josh, our local butcher at Glenferrie Gourmet) 6 hour braised beef with, star anise, Sangiovese wine and Parmesan

### **Side**

‘The Garden of Venice’ – Treviso style salad of Radicchio & other bitter leaves with raspberry & chamomile vinegar (GF)

*Add a bowl of crunchy fries with rosemary & Parmesan salt and aioli 8*

### **Dessert**

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

*Add ‘Fritole Veneziane’ – vanilla custard filled cinnamon doughnuts 4 each*

## Vaporetto's 'Family Feast'

**Price:** 55pp (Min 4)

Picture yourself as a family, sitting on the edge of the Grand Canal in Venice eating the most exquisite local produce from the Lagoon, Farm and Land served with foraged herbs & leaves from nearby gardens. Well here at Vaporetto, our crew can create that feeling for you all in the comfort of your own home.

### A little something to start

Arancini (1pp)- Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavour)

All sorts of Autumnal mushrooms with black truffle, Taleggio cheese & thyme (V)  
*Or*

Baccala (dried salted cod) in mace scented milk with preserved lemon & wild garlic (P)  
(Both Arancini are 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 (V)(GF)

*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 (P)

*And*

Rigatoni with 'scarti di macellaio' (from Josh, our local butcher at Glenferrie Gourmet) 6 hour braised beef with, star anise, Sangiovese wine and Parmesan

### Main Course

Chargrilled baby chicken with salt baked celeriac, cima di rapa (sprouting broccoli), purple cauliflower cous cous, glazed chestnuts, baby King Brown mushrooms and Prosciutto chutney (GF)

### Sides

'The Garden of Venice' - Treviso style salad of Radicchio & other bitter leaves with raspberry & chamomile vinegar (V)(GF)

A bowl of crunchy fries with rosemary & Parmesan salt and aioli (V)

### Dessert

Tiramisu - our 'pick me up' served 'old world' with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

'Fritole Veneziane' (1pp) - vanilla custard filled cinnamon doughnuts with pink grapefruit jam