

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Ready to Eat Menu - Autumn

A little something to start

Pacific oysters, Coffin Bay, SA, served natural with lemon (P)(GF)(FF)(DF)	(6) 22 or (12) 39
Arancini – Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavour) <i>All sorts of Autumnal mushrooms with black truffle, Taleggio cheese & thyme (V)</i> <i>Or</i> <i>Baccala (dried salted cod) in mace scented milk with preserved lemon & wild garlic (P)</i> <i>(Both Arancini are served with black garlic aioli)</i>	12
Chargrilled octopus, Fingerling potatoes, spicy salami crumb, sweet corn and squid-ink & tapioca crackers, purple radish and Nasturtium	18
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) <i>Add San Daniele Prosciutto and bruschetta for mopping up.</i>	15 5

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

Gluten free pasta and gnocchi are available.

Spaghetti ‘Vongole’ – Cloudy Bay Petite Diamond Clams with Soave, chilli, garlic, parsley and Cape Schanck extra virgin olive oil (P)	23
Risotto of organic baby beetroots and their leaves, goat’s cheese & lemon Mascarpone mousse, rye & white sesame pangrattato and gremolata oil (V) <i>Add Marchetti’s air-dried Wagyu beef bresaola</i>	21 5
‘Tagliatelle Busara’ (a staple sauce from Ca’ D Oro alla Vedova in Venice) of San Marzano tomato, capers, ginger, basil and Cape Schanck extra virgin olive oil (P)	19
Potato Gnocchi, lamb shoulder ragu, ‘sacchetti veneti’ (a spice pouch of cloves & bay) leeks, Porcini mushrooms, parsley and truffled Pecorino	26
Rigatoni with ‘scarti di macellaio’ (from Josh, our local butcher at Glenferrie Gourmet) 6 hour braised beef with, star anise, Sangiovese wine and Parmesan	22
Back by popular demand, our ‘Bigoli’ pasta, very Venetian – Like thick Spaghetti with duck meatballs in their sauce, carrot, mandarin, pancetta, mustard seed and Parmesan	24

From the Grill

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) ½ 30 (serves 1), whole 55 (serves 2)

Sides

Tray-baked cauliflower 'fioretto', baby heirloom carrots & crispy parsnips,
Carrot top yoghurt with savoury granola and salted ricotta (V)(GF) 10

'The Garden of Venice' – Treviso style salad of Radicchio & other bitter leaves with
raspberry & chamomile vinegar (V)(GF)(DF) 8

A bowl of crunchy fries with rosemary & Parmesan salt and aioli (V) 8

Desserts

Tiramisu – our 'pick me up' served 'old world' with espresso, Mascarpone, spiced rum,
malted milk, bee pollen and honeycomb 12

'Fritole Veneziane' (2) – vanilla custard filled cinnamon doughnuts with
pink grapefruit jam 8
Feel free to order as many fritole as you like, you won't regret it 4 extra per fritole

Autumnal poached pear in Moscato with honey, cinnamon & star anise, fennel seed
meringue, lemon sorbet & gel, basil and olive oil (GF) (DF) 12

Formaggio – a selection of seasonal Italian cheeses served with pane di musica and
fig & quince 'marmellata' (50gm) 8 each
Taleggio
Gorgonzola Piccante
Ubriaco al Prosecco

(V) vegetarian (GF) gluten free (P) pescaterian (FF) fructose free (DF) dairy free