

VAPORETTO

EST. 2014



Venetian Bar and Eatery

EXPRESS LUNCH 49PP

STARTERS

(a choice of)

Arancini V

Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo

Caprese con Prosciutto

Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto,
served with Sliced Prosciutto and Grissini

Baccala' e Polenta

Crispy Polenta Chips with Whipped Salted Cod Dip infused with Garlic and EVOO

Calamari

Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon

MAINS

(a choice of)

Ravioli di Zucca V

Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan & Vincotto

Ravioli della Laguna

Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma
Tomato Sugo with Smoked Caciocavallo Cheese

Gnocchi al Ragu' d' Agnello

Fresh Potato Gnocchi with slow braised Lamb Shoulder Ragu' and Pecorino Romano

Risotto della Serenissima

Creamy Risotto with Diced Bannockburn Chicken, Confit Leek and Smoked Provolone Cheese

Spigola alla Vicentina (+IO)

Pan-Seared Barramundi Fillet with Prosciutto wrapped Asparagus served over Soft Polenta &
Creamy Vicentina Sauce with Toasted Almonds

Controfiletto (+IO)

300+g Angus Striploin Char-grilled and served "Tagliata" style
with Mushroom Trifolata and Jus

*Dietary Restrictions and Allergens Notice:

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.