

VESPETTA RISTORANTE ITALIANO

ANTIPASTO - STARTER

Pane Casereccio

Fresh Home-Made Puglia Bread with Olives and Rosemary \$5

Bruschetta al Pomodoro (V)

Toasted Ciabatta Bread with Garlic, Cherry Tomatoes and Fresh Basil \$16

Focaccia al Rosmarino (V)

Flat Garlic Pizza Focaccia Bread with Rosemary \$18

Carpaccio Di Manzo

Angus Beef Carpaccio with Rocket, Aged Parmesan Cheese and Lemon Dressing \$27

Cozze Alla Tarantina

Taranto's Style Black Mussels with Spicy Tomato Sauce and Toasted Ciabatta \$26

Insalata di Rucola Parmigiano e Pomodorini (V)

Rocket Salad with Cherry Tomatoes, Aged Parmesan Cheese and Lemon Dressing \$16

Insalata Panzanella (V)

Tomatoes Salad, With cucumber, Olives, Red Onions, Basil,
With Aged Balsamic Vinegar and EVOO \$18

Insalata Mista (V)

Mix Seasonal Leaves with Cherry Tomatoes, Aged Balsamic Winegar and EVOO \$16

Calamari Fritti

Crispy Fried Squid with Marinara Sauce \$24

Parmigiana di Melanzane (V)

Baked Eggplant with Buffalo Mozzarella and Tomato Sauce \$23

Burrata 300gr / 150gr (V)

Authentic Puglia Creamy Burrata Cheese with Grilled Vegetables \$38 / \$28

Prosciutto e Mozzarella di Bufala

Italian Parma Ham with Buffalo Mozzarella \$29

Insalata Caprese

Buffalo Mozzarella with Marinated Tomatoes and Wild Rocket \$27

Salmone Affumicato

Norway Smoked Salmon with Red Onion, Rocket, and Lemon Dressing \$26

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PASTA

Linguine Alle Vongole (Check Availability)

Linguine Pasta with White Clams, Garlic, Chili and Pinot Grigio Wine Sauce And Cherry Tomatoes \$31

Wagyu Lasagna

Authentic Baked Lasagna with Wagyu Beef Bolognese, Mozzarella and Parmesan \$29

Tagliatelle Bolognese

Egg Tagliatelle Pasta with Beef Bolognese Ragout \$28

Orecchiette Pomodoro e Burrata (V)

Authentic Orecchiette Pasta with San Marzano Tomato Sauce and Burrata Cheese \$31

Orecchiette Salsiccia e Broccolini

Authentic Orecchiette pasta Aglio e Olio, With Pork Italian Sausage and Broccolini \$33

Orecchiette Salsiccia e Porcini

Authentic Orecchiette Pasta with Pork Sausages Ragout and Porcini Mushroom \$34

Ravioli Ai Porcini (V)

Porcini Mushroom Ravioli with Black Truffle Cream Sauce \$32

Risotto Allo Scoglio

Carnaroli Risotto Rice, with Prawns, Squid, Mussels, Clams, Asparagus \$35

Tagliatelle al Salmone

Egg Tagliatelle Pasta with Smoked Norway Salmon, in White Cream Sauce and Italian Parsley \$32

Pappardelle al Brasato di Agnello

Egg Pappardelle Pasta, with Slowed Cooked Lamb braised in Tomato base. \$36

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PIZZA

Margherita (V)

San Marzano Tomatoes, Mozzarella and Fresh Basil \$26

Margherita con Bufala(V)

San Marzano Tomatoes, Mozzarella, Fresh Basil
and Buffalo Mozzarella \$31

Diavola

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili \$28

Diavola con Bufala

San Marzano Tomatoes, Mozzarella, Pork Salami, Chili, Fresh Basil
and Buffalo Mozzarella \$34

Prosciutto e Funghi

San Marzano Tomatoes, Mozzarella, Cooked Ham and Mushrooms \$29

Ai Formaggi (V)

Tomatoes, Fontina Cheese, Mozzarella, Gorgonzola Cheese, Provolone Cheese,
and Grana \$29

Capricciosa

San Marzano Tomatoes, Mozzarella, Cooked Ham, Mushrooms, Spicy Pork Salami,
Artichokes and Olives \$31

Prosciutto di Parma

San Marzano Tomatoes, Mozzarella, Parma Ham and Rocket \$32

Vespetta

San Marzano Tomatoes, Burrata Cheese, Parma Ham and Rocket \$33

Ortolana (V)

San Marzano Tomatoes, Mozzarella, Zucchini, Bell Peppers, Eggplant \$30

Don Angelo

San Marzano Tomatoes, Mozzarella, Mushroom, Spicy Pork salami, Cooked Ham,
Red Onion, Olives and chilli \$30

Carpaccio

San Marzano Tomatoes, Mozzarella, Beef Tenderloin Carpaccio, Rocket,
Grana Cheese and Lemon Edge \$35

Super Calzone

Folded Baked Pizza with Tomatoes, Mozzarella, Salami, Cooked Ham,
Mushroom, and Oregano \$32

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SECONDI – MAIN COURSE

Polipo Arrosto

Grilled Octopus with Rocket Salad, Rosemary Potatoes and Cherry Tomatoes \$40

Zuppa di Pesce alla Barese

Seafood Soup with Prawns, Squid, Sea Bass, Clams, Mussels, Chili in Tomato Broth \$37

Galetto al Forno

Roasted Boneless Chicken Leg with Rosemary Potatoes and Salad \$38

Branzino Alla Mediterranea

Baked Seabass Filet with Olives, Capers, Cherry Tomatoes, Garlic, Parsley
in Tomato base Sauce. Comes With Roasted Potatoes \$35

Milanese

Milanese Style Breaded Veal chop with Roasted Potatoes and Salad \$55

150 Days Black Angus Rib Eye

Roasted Angus Beef Rib Eye with Roasted Potatoes, Rocket Salad and
Cherry Tomatoes \$42

Agnello alla Pugliese

Roasted Puglia Style Lamb Chop with Roasted Potatoes and Mix salad \$44

Fiorentina Bistecca

1Kg black Angus Beef Porterhouse T-Bone Steak “Fiorentina” (2-3 people) \$159

CONTORNI - SIDES

Patate al Forno al Rosmarino

Slow Cooked Roasted Potatoes with Rosemary. \$13

Verdure Grigliate

Grilled Zucchini, Eggplant, Green Asparagus and Capsicum, Marinated with Evoo and
Balsamic Dressing. \$13

Broccolini

Sauteed Baby Broccolini with Garlic and Chilli. \$13

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DOLCI – DESSERT

Vespetta Tiramisu

Home-made Tiramisu with Mascarpone Cream, Espresso Coffee and Marsala \$16

Pannacotta ai Frutti di Bosco

Authentic Italian Cream Pudding with Vanilla and Forest Berries Sauce \$16

Gelato Affogato

Chocolate or Vanilla Gelato with Espresso Shot \$16

Torta di Mele

Italian Apple Tart with Vanilla Gelato \$18

I Gelati di Vespetta

Italian Ice Cream per scoop (ask for our selection) \$6

Calzone alla Nutella (for 2)

Baked Folded Pizza Dough with Nutella, Vanilla Gelato and Forest Berries Sauce \$35