

va tutto  
MENU

va tutto

— *Summer* —



## ENTRÉE SPECIALS

- Insalata Caprese with Buffalo mozzarella & Heirloom tomatoes **\$17**
- Slow cooked pork shoulder served with Thai style salad **\$19**
- Quail saltimbocca with polenta cake **\$26**
- Blue fin tuna carpaccio with anchovies, capers & shallots **\$26**
- Lobster bisque risotto with seared pearl meat **\$32**

## MAIN SPECIALS

- Fettuccine with fresh tomato, olives, asparagus & stracciatella cheese ..... **\$33**
- Pan roasted Spatchcock with corn & chorizos salsa ..... **\$36**
- Lobster ravioli with saffron, citrus & butter sauce (3 piece) ..... **\$42**
- Red curry assorted seafood with pandan steamed rice ..... **\$44**
- Chargrilled lobster brushed with lemon, olive oil, parsley, served with salad **(market price - Ask waiter)**

## DUMPLINGS

All served with soy and chilli dressing.

**Fried hand made gyoza of prawn**  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51

**Steamed chicken & prawn dumpling**  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51

**Steamed hand made vegetarian dumplings**  
filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51

**Steamed hand made wagyu beef dumplings**  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51

**Steamed scallop Sui Mai**  
(4) \$28 · (6) \$34 · (8) \$41 · (10) \$53

Please notify your waiter of food allergies as not all ingredients are listed.

Meals will be charged for if wait-staff are not made aware of allergies.



## ENTRÉE

- Roasted jalapeno filled with cream cheese & cheddar, crumbed & fried (2 pieces) ..... **\$14**
- Taiwanese fried spiced chicken ribs with chilli dipping sauce ..... **\$17**
- Arborio rice, cinnamon, spinach & parmesan soup ..... **\$17**
- Pan roasted haloumi on flat bread with tomato & black olive salsa ..... **\$21**
- Roasted half shell Hervey bay scallops with sweet & sour dressing & crispy pork belly ..... **\$27**
- Seafood wontons in ginger-infused broth & vegetables ..... **\$25**
- Spicy fish cakes with kaffir lime dressing ..... **\$27**
- Lamb ribs with chilli, cumin, coriander, eggplant salad ..... **\$25**
- Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing ..... **\$19**
- Salad of beetroot, herbed goats cheese & walnuts ..... **\$19**
- Fried zucchini flowers filled with goats cheese & pesto ..... **\$26**
- Baked fig & mozzarella salad ..... **\$28**
- Four RAW tastes of the ocean: ..... **\$29**
- Yellow fin tuna with capers & mayonnaise
  - Hiramasa king fish capsicum & tomato salsa
  - Ama ebi prawn (sweet shrimp)
  - Hervey bay scallops
- Baccala fritters (salted cod), beetroot mayonnaise ..... **\$21**
- Crumbed artichoke with french goats cheese ..... **\$19**
- Spiced 3 piece lamb croquette with yoghurt dipping sauce ..... **\$19**
- Piatti di salumi with olives: ..... **\$28**
- 9+ score wagyu bresaola
  - Prosciutto & pistachio salami
  - Aged pork salami
  - Duck salami
  - Prosciutto di parma (30 months old)

## VATUTTO Gift vouchers

Looking for a perfect gift idea?

Vatutto gift vouchers can be purchased at front counter.

**· VALENTINE'S DAY**  
Sunday 14th February 2021  
**\$110.00 per head**

(full payment required upon reservation)

## PASTA & RISOTTO

All home made pasta is soft egg pasta & CANNOT be *al dente*

- Risotto of pork & fennel sausage, chilli & pork crackling ..... **\$33**
- Risotto of guanciale with peas & Fontina cheese ..... **\$33**
- Baked spinach & ricotta cannelloni ..... **\$33**
- Gnocchi gratin in 4 cheese sauce ..... **\$33**
- Hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan ..... **\$33**
- Hand made beef lasagna with parmesan bechamel (25mins) ..... **\$34**
- Potato gnocchi with lamb ragu & tomato passata ..... **\$33**
- Hand made tagliatelli, veal meatballs & tomato passata ..... **\$33**
- Spaghetti tossed with assorted seafood, garlic olive oil & parsley ..... **\$45**

## PIZZA

- Pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola **\$24**
- Pizza with prawns, tomato, mozzarella & garlic **\$30**
- Pizza margherita with buffalo mozzarella, basil & tomato **\$22**
- Pizza with anchovies, kalamata olives, semi dried tomatoes & chilli **\$24**
- Pizza with goat cheese, bocconcini dried cherry tomato & chilli **\$24**
- Pizza with hot salami, cevapcici sausage & green olives **\$24**
- Pizza with prosciutto, tomato & mozzarella **\$24**
- Pizza with stracciatella cheese, tomato passata & rocket **\$24**

## SEAFOOD

PLEASE NOTE: some fillets of fish may still have bones.

**Beer battered fish of the day (ask waitstaff)**  
with chips **\$43**

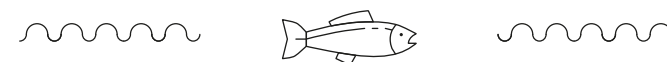
**Pan roasted fillet of John Dory,**  
on mash potato with citrus caper butter **\$43**

**Nut crusted pan roasted rockling fillet**  
served on sweet spiced eggplant pickle **\$41**

**Steamed fillet of Northern Territory barramundi**  
with ginger caramelised soy asian greens **\$39**

**Chargrilled fillet of tuna**  
on panzanella salad **\$43**

**Stir fry prawns ginger, garlic,**  
with sugar snaps & macadamia nuts **\$45**



All our seafood and shell fish is premium grade sourced from Australia waters.

## MAINS

- Baked eggplant parmigiana ..... **\$26**
- Stir fry eggplant in ginger, garlic, shallots, chilli & tofu ..... **\$26**
- Chargrilled hanger steak (served m/rare) with anchovy and garlic butter ..... **\$29**
- Chargrilled lamb rump paillard with greek fetta, tomato, cucumber salad ..... **\$34**
- Very spicy thai basil chicken with steamed jasmine rice ..... **\$34**
- Spicy yellow curry of duck leg with steamed asian greens & jasmine rice ..... **\$34**

## FROM THE GRILL

Steaks come with peppercorn sauce.

**4+ score bbq wagyu eye fillet steak**  
**\$47**

**4+ score kobe beef scotch fillet steak**  
with peppercorn sauce  
**\$55**

## SIDES

- Roasted cauliflower with crème fraiche & crumbling of nuts ..... **\$13.5**
- Roasted pumpkin with lime yoghurt & pine nuts ..... **\$13.5**
- Sweet potato wedges ..... **\$13.5**
- Fries with chipotle & cajun spice ..... **\$14.5**
- Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce ..... **\$13.5**
- Potato mash ..... **\$13.5**
- Steamed broccolini, roasted pine nuts & crème fraiche ..... **\$13.5**
- Salad of rocket, parmesan, fresh pear & balsamic dressing ..... **\$13.5**
- Salad of cos lettuce, avocado & celery with honey mustard seed dressing ..... **\$13.5**
- Salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice ..... **\$13.5**
- Watermelon & Feta cheese salad ..... **\$13.5**
- Steamed jasmine rice ..... **\$8.9**

**15% surcharge applicable**  
on Public Holiday  
.....  
**5% on Sunday**

Due to our extensive menu, we are unable to accommodate variations.

Menu subject to change due to produce availability.