

va tutto
MENU
— Summer —

va tutto

226 Upper Heidelberg Rd, Ivanhoe VIC 3079, Australia

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ENTRÉE SPECIALS

Crispy fried coral trout wings
with sweet chili ginger dipping sauce **\$18**

Crispy battered soft shell crab,
served with avocado & pickled vegetables **\$23**

Chargrilled octopus served on fermented
red chilli & balsamic reduction *GF* **\$25**

Chargrilled Ora King salmon Nicoise style,
served with green beans, kipfler potatoes, olives,
tomato, boiled eggs & capers **\$26**

Mussels cooked in tomato, garlic,
chili & white wine **\$27**

Bluefin Tuna carpaccio
with anchovies, capers & tuna mayonnaise **\$27**

MAIN SPECIALS

Pizza with speck, hot salami, tomato,
green olives & buffalo mozzarella **\$25**

Mussels cooked in tomato, garlic,
chili & white wine **\$36**

Pan roasted spatchcock
with peas & pancetta on mash potato **\$39**

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) \$27 · (6) \$33

Steamed hand made vegetarian dumplings
filled with smoked soya-bean curd, asian
mushrooms, bok choy, spring onion & coriander
(4) \$27 · (6) \$33

Steamed hand made wagyu beef dumplings
(4) \$27 · (6) \$33

Steamed scallop Sui Mai
(4) \$27 · (6) \$33

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

Menu subject to change
due to produce availability.



ENTRÉE

Freshly shucked oysters **\$5.50**
with shallot vinaigrette *GF* **each**

Taiwanese fried spiced chicken ribs
with chilli dipping sauce **\$19**

Pan roasted haloumi on flat bread with
tomato & black olive salsa **\$22**

Roasted half shell WA scallops with sweet &
sour dressing & crispy pork belly **\$28**

Seafood wontons in ginger-infused broth
& vegetables **\$26**

Spicy fish cakes with kaffir lime dressing *GF* **\$28**

Lamb ribs with chilli, cumin, coriander,
eggplant salad **\$26**

Radicchio, fennel, orange, cacciocavallo
cheese salad & citrus dressing *GF* **\$20**

Salad of beetroot, herbed goats cheese
& walnuts *GF* **\$20**

Fried zucchini flowers filled with
goats cheese & pesto **\$28**

Four RAW tastes of the ocean: *GF* **\$30**

· Yellow fin tuna with capers & mayonnaise
· Hiramasa king fish anchovy salsa
· Ama ebi prawn (sweet shrimp)
· Hervey bay scallops

Baccala fritters (salted cod),
beetroot mayonnaise **\$22**

Crumbed artichoke with french goats cheese **\$20**

Spiced 3 piece lamb croquette with yoghurt
dipping sauce **\$20**

Piatti di salumi with olives: **\$29**

· 9+ score wagyu bresaola
· Prosciutto & pistachio salami
· Aged pork salami
· Duck salami
· Prosciutto di parma (30 months old)

Meatballs in sugo topped with grated
Asiago cheese **\$22**

BBQ pork ribs with pickled cabbage **\$23**

Salt & Pepper calamari
with rocket salad *GF* on request **\$33**

Baked fig with Shaw River buffalo mozzarella,
pomegranate dressing & mint **\$28**

VATUTTO
Gift vouchers
Looking for a perfect gift idea?

Vatutto gift vouchers can be purchased at front counter.

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.

PASTA & RISOTTO

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

Risotto of pork & spiced chorizos sausage **\$34**

Mushroom risotto
(porcini & field mushrooms) *GF* **\$34**

Gnocchi gratin in 4 cheese sauce **\$34**

Hand made ravioli of pumpkin, ricotta
& parmesan butter, sage & parmesan **\$34**

Hand made beef lasagna with parmesan
bechamel (25mins) **\$35**

Potato gnocchi with lamb ragu
& tomato passata **\$34**

Hand made tagliatelli, veal meatballs
& tomato passata **\$34**

Lobster ravioli with saffron, citrus
& butter sauce (3 piece) **\$48**

Spaghetti tossed with assorted seafood,
garlic olive oil & parsley **\$46**

PIZZA

Pizza margherita with buffalo mozzarella,
basil & tomato **\$23**

Pizza four cheeses: mozzarella, parmesan,
cheddar & gorgonzola **\$25**

Pizza with anchovies, kalamata olives,
semi dried tomatoes & chilli **\$25**

Pizza with goat cheese, bocconcini dried
cherry tomato & chilli **\$25**

Pizza with hot salami,
cevapcici sausage & green olives **\$25**

Pizza with prosciutto, tomato & mozzarella **\$25**

Pizza with prawns, tomato,
mozzarella & garlic **\$31**

SEAFOOD

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

Nut crusted fillet of rockling
on pickled eggplant **\$41**

Pan roasted fillet of John Dory,
with citrus & caper sauce *GF* **\$45**

Steamed fillet of Northern Territory barramundi
with ginger caramelised soy asian greens **\$44**

Chargrilled fillet of tuna
on panzanella salad *GF* on request **\$44**

Stir fry prawns ginger, garlic,
with sugar snaps & macadamia nuts **\$47**



MAINS

Baked eggplant parmigiana **\$32**

Stir fry eggplant in ginger, garlic, shallots,
chilli & tofu **\$32**

Chargrilled lamb rump paillard with greek fetta,
tomato, cucumber salad, pita bread *GF no bread* **\$35**

Very spicy thai basil chicken
with steamed jasmine rice **\$35**

FROM THE GRILL

Steaks come with peppercorn sauce.

3+ score bbq wagyu eye fillet steak *GF*
\$49

3+ score beef scotch fillet steak
with peppercorn sauce *GF*
\$66

SIDES

Steamed jasmine rice **\$9**

Roasted cauliflower with crème fraîche
& crumbling of nuts *GF* **\$14**

Roasted pumpkin with lime yoghurt
& pine nuts *GF* **\$14**

Sweet potato wedges **\$14**

Fries with chipotle & cajun spice **\$14.5**

Truffle polenta chips with grated Caciocavallo
& yoghurt dipping sauce **\$15.5**

Potato mash *GF* **\$14**

Steamed broccolini, roasted pine nuts
& crème fraîche *GF* **\$14**

Salad of rocket, parmesan, fresh pear
& balsamic dressing *GF* **\$14**

Salad of cos lettuce, avocado & celery
with honey mustard seed dressing *GF* **\$14**

Salad of lettuce, tomato, cucumber,
feta cheese, olives & lemon juice *GF* **\$14**

Waldorf salad with apple, celery, walnuts,
cos lettuce & mayonnaise dressing *GF* **\$14**

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

Vatutto makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products. Diners with food allergies must be aware of this risk. Vatutto will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you, Myrto & Paul.