

TAKEAWAY

Cocktail

LIST

Espresso Martini

Vodka
Kahlua
Crème de cacao
Espresso coffee

\$15

Negroni

Gin
Campari
Rosso Antico

\$15

Old Fashioned

Bourbon
Angostura bitters
Sugar syrup

\$15

Long Island Iced Tea

Bacardi
Vodka
Gin
Tequila
Cointreau
Coke

\$15

Salted Caramel Martini

Vodka
Baileys
Cream
Salted caramel syrup

\$15

Champagne Cocktail

Champagne
Brandy
Grand Marnier,
Sugar and bitters

\$15

Cosmopolitan

Vodka
Cointreau
Cranberry juice
Lime juice

\$15

Japanese Slipper

Midori
Cointreau
Lemon juice

\$15

Passionfruit Mojito

Bacardi
Lime
Mint
Passionfruit

\$15

Dark and Stormy

Jamaican Spiced Rum
Ginger beer
Fresh lime

\$15

Peach Punch

Peach schnapps
Vodka
Lime juice
Orange juice

\$15

Aperol Spritz

Aperol
Prosecco
Soda

\$15



OCT-NOV-DEC
2021

va tutto

TAKEAWAY MENU

9499 7769

LUNCH · Tuesday - Sunday
From 12:00 pm

DINNER · Tuesday - Sunday
From 5:00 pm

Closed all day Monday and lunch Saturday

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**OCT · NOV · DEC
TAKEAWAY MENU**

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TAKEAWAY MENU

CASH OR CARD PAYMENT ACCEPTED

SMALLER MEALS SNACKS

Crumbed artichoke with french goats cheese	\$20
Taiwanese fried spiced chicken ribs with chilli dipping sauce	\$19
Spiced 3 piece lamb croquette with yoghurt dipping sauce	\$20
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing	\$20
Salad of beetroot, herbed goats cheese & walnuts	\$20
Baccala fritters (salted cod), beetroot mayonnaise	\$22
Lamb ribs with chilli, cumin, coriander, eggplant salad	\$26
Seafood wontons in ginger-infused broth & vegetables	\$26
Spicy fish cakes with kaffir lime dressing	\$28
Fried zucchini flowers filled with goats cheese & pesto	\$28
Piatti di salumi - with grissini & olives:	\$29
· 9+ score wagyu bresaola · Prosciutto & pistachio salami · Aged pork salami · Duck salami · Prosciutto di parma (30 months old)	
Four RAW tastes of the ocean:	\$30
· Yellow fin tuna with capers & mayonnaise · Hiramasa king fish capsicum & tomato salsa · Ama ebi prawn (sweet shrimp) · Hervey bay scallops	

FROM
THE GRILL

3+ score bbq eye fillet steak
with chips and peppercorn sauce **\$49**
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3+ score kobe beef scotch fillet steak
with chips and peppercorn sauce **\$66**

PASTA & RISOTTO

Risotto of sausage, fennel & chilli	\$34
Mushroom risotto (porcini & field mushrooms)	\$34
Hand made beef lasagna with parmesan bechamel	\$35
Hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan	\$34
Potato gnocchi with lamb ragu & tomato passata	\$34
Gnocchi Napoli	\$28
Home made tagliatelli with veal meatballs & tomato sugo	\$34
Spaghetti Marinara with assorted seafood, olive oil & garlic	\$46
Rigatoni Amatriciana with bacon, onion & spring onion	\$33
Lobster ravioli with saffron, citrus & butter sauce (3 piece)	\$45

PIZZA

Herb & Mozzarella pizza	\$21
Garlic sea salt parmesan & Rosemary pizza	\$21
Pizza margherita with buffalo mozzarella, basil & tomato	\$23
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 & buffalo mozzarella	\$25
Pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola	\$25
Pizza with prawns, tomato & mozzarella	\$31

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	

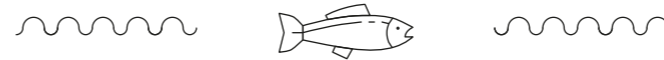
MAINS

Baked eggplant parmigiana	\$32
Stir fry eggplant in ginger, garlic, shallots, chilli & tofu	\$32
Chargrilled lamb rump paillard with greek fetta, tomato, cucumber salad	\$35
Very spicy thai basil chicken with steamed jasmine rice	\$35
Chicken schnitzel with chips	\$29

SEAFOOD

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

Chargrilled fillet of tuna on mash potato	\$44
Steamed fillet of Barramundi with Asian greens & caramelised soy	\$44
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts	\$47
Chargrilled lobster brushed with lemon, olive oil, parsley, served with salad (market price - Ask waiter)	



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

DESSERT

Vanilla mascarpone cheesecake
with banana & butterscotch sauce
\$13
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Baked vanilla milk custard
with caramelized pear
\$13
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Pavlova with vanilla cream passion fruit coulis
& fresh berries (gluten free)
\$15
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Sticky date & pear pudding with
butterscotch sauce whipped cream
\$15
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Nougat semi freddo
with dark chocolate & caramel
\$15

