

va tutto

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MENU

— *Autumn* —

226 Upper Heidelberg Rd, Ivanhoe VIC 3079, Australia

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ENTRÉE SPECIALS

- Crumbed Jalapeno filled with goats cheese, served with tomato & avocado salsa **\$21**
- Stir fry mussels with sweet chili, ginger & spring onion **\$24**
- Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise **\$27**
- Hand made prawn ravioli with citrus, saffron sauce **\$29**

MAIN SPECIALS

- Calzone filled with spicy salami, olives, Mozzarella & Cheddar **\$28**
- Garganelli pasta with Ox tail ragout **\$34**
- Rigatoni with eggplant, tomato, basil & stracciatella cheese **\$34**
- Fish of the day in Thai red curry, assorted shellfish and coconut rice **\$46**
- Two way duck: **\$46**
- Honey glazed roast duck breast
- Twice cooked duck leg in masterstock
- 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

(Sorry, unable to mix varieties).

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

Menu subject to change due to produce availability.



ENTRÉE

- Taiwanese fried spiced chicken ribs with chilli dipping sauce **\$19**
- Pan roasted haloumi on flat bread with tomato & black olive salsa **\$22**
- 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
· Ora King NZ salmon
· Hervey bay scallops
- WA scallops with pancetta & sweet and sour dressing **\$33**
- Baccala fritters (salted cod), beetroot mayonnaise **\$22**
- Crumbed artichoke with french goats cheese **\$20**
- Spiced 3 piece lamb croquette with yoghurt dipping sauce **\$24**
- 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**
- Salt & Pepper calamari with rocket salad *GF* on request **\$33**
- Baked fig with Shaw River buffalo mozzarella, pomegranate dressing & mint **\$28**
- Chargrilled octopus served on fermented red chilli & balsamic reduction *GF* **\$25**

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 sausage, braised fennel & Parmesan **\$34**
- Gnocchi gratin in 4 cheese sauce **\$35**
- Hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan **\$34**
- Hand made beef lasagna with parmesan bechamel (25mins) **\$36**
- Potato gnocchi with lamb ragu & tomato passata **\$34**
- Spaghetti tossed with assorted seafood, garlic olive oil & parsley **\$46**
- Baked cannelloni filled with Ricotta & spinach with tomato passata & Parmesan bechamel **\$36**

PIZZA

- Pizza margherita with buffalo mozzarella, basil & tomato **\$24**
- Pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola **\$26**
- Pizza with anchovies, kalamata olives, semi dried tomatoes & chilli **\$26**
- Pizza with goat cheese, bocconcini dried cherry tomato & chilli **\$26**
- Pizza with hot salami, cevapcici sausage & green olives **\$26**
- Pizza with prosciutto, tomato & mozzarella **\$26**
- Pizza with cheese, figs & prosciutto **\$26**
- Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese **\$26**
- Pizza with prawns, tomato, mozzarella & garlic **\$32**

FROM THE GRILL

- 3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g) *GF* **\$52**
- 5+ score Chargrilled scotch fillet Wagyu with potato pave & garlic butter (350g) *GF* **\$70**
- No variations. We do not mix and match sauces.

SEAFOOD

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

- Pan roasted fish of the day, on mash potato, 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 **\$49**



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* **\$42**
- Very spicy thai basil chicken with steamed jasmine rice **\$35**
- Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus **\$45**

SIDES

- Steamed jasmine rice **\$9**
- Roasted cauliflower with crème fraiche & 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 fraiche *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**
- Sesame broccoli salad with pickled carrot *GF* **\$14**
- Roasted eggplant with miso sauce **\$14**
- Salad of pearl bocconcini, tomato, onion & cos lettuce with vinaigrette dressing **\$19**

15% surcharge applicable on Public Holiday

5% surcharge on Sunday

Vatutto makes every attempt to identify ingredients that may cause an allergic reaction for those with foods 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.