

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

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



SEPTEMBER
MENU!

va tutto

COVID-19
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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COVID-19 TAKEAWAY MENU SEPTEMBER

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TAKEAWAY MENU

CASH OR CARD PAYMENT ACCEPTED

SMALLER MEALS SNACKS

Roasted jalapeno filled with cream cheese & cheddar, crumbed & fried (2 pieces)	\$14
Crumbed artichoke with french goats cheese	\$15
Taiwanese fried spiced chicken ribs with chilli dipping sauce	\$17
Spiced 3 piece lamb croquette with yoghurt dipping sauce	\$19
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing	\$19
Salad of beetroot, herbed goats cheese & walnuts	\$19
Crumbed mozzarella Bruschetta with tomato, basil & olives	\$19
Baccala fritters (salted cod), beetroot mayonnaise	\$21
Lamb ribs with chilli, cumin, coriander, eggplant salad	\$22
Cold pressed pork shoulder served with Asian salad	\$24
Seafood wontons in ginger-infused broth & vegetables	\$25
Spicy fish cakes with kaffir lime dressing	\$25
Fried zucchini flowers filled with goats cheese & pesto	\$26
Piatti di salumi - with grissini & olives:	\$28
· 9+ score wagyu bresaola	
· Prosciutto & pistachio salami	
· Aged pork salami	
· Duck salami	
· Prosciutto di parma (30 months old)	
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	
Tasmanian Oysters Entree served natural with Pedro Ximenez and shallot dressing (6) \$28 · (9) \$36 · (12) \$50	

FROM THE GRILL

4+ score bbq eye fillet steak with chips and peppercorn sauce \$42

5+ score kobe beef scotch fillet steak with chips and peppercorn sauce \$47

PASTA & RISOTTO

Risotto of sausage, fennel & chilli	\$29
Mushroom risotto (porcini & field mushrooms)	\$31
Hand made beef lasagna with parmesan bechamel	\$31
Baked spinach & ricotta cannelloni	\$29
Hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan	\$31
Potato gnocchi with lamb ragu & tomato passata	\$29
Gnocchi Napoli	\$24
Home made tagliatelli with veal meatballs & tomato sugo	\$29
Spaghetti Marinara with assorted seafood, olive oil & garlic	\$45
Penne Amatriciana with bacon, onion & spring onion	\$26
Lobster ravioli with saffron, citrus & butter sauce (3 piece)	\$42
Pappadelle with braised beef rib & mushroom	\$31

PIZZA

Herb & Mozzarella pizza	\$20
Garlic sea salt parmesan & Rosemary pizza	\$20
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 & buffalo mozzarella	\$24
Pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola	\$24
Pizza with Fontina cheese, red onions, olives & radicchio	\$24
Pizza with mushroom, pancetta & mozzarella	\$24
Pizza with prawns, tomato & mozzarella	\$30

DUMPLINGS

All served with soy and chilli dressing.

Steamed hand made wagyu beef dumplings (6 pce)	\$28	(12 pce)	\$56
Steamed scallop Sui Mai (6 pce)	\$28	(12 pce)	\$56
Steamed chicken & prawn dumpling (6 pce)	\$28	(12 pce)	\$56
Steamed vegetarian dumpling (6 pce)	\$28	(12 pce)	\$56
Fried gyoza of prawn (6 pce)	\$28	(12 pce)	\$56
Steamed spanner crab dumpling · (6 pce)	\$32		



MAINS

Baked eggplant parmigiana	\$26
Stir fry eggplant in ginger, garlic, shallots, chilli & tofu	\$26
Chargrilled lamb rump paillard with greek feta, tomato, cucumber salad	\$29
Very spicy thai basil chicken with steamed jasmine rice	\$29
Spicy yellow curry of duck leg with steamed asian greens & jasmine rice	\$34
Chicken schnitzel with chips	\$27
Braised lamb shank with mash potato & root vegetables	\$36

SEAFOOD

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

Battered King George Whiting with chips	\$38
Steamed fillet of Barramundi with Asian greens & caramelised soy	\$39
Pan roasted, nut crusted fillet of Rockling with pickled eggplant	\$35
Spicy red curry of Rockling with Jasmine rice	\$35
Chargrilled fillet of tuna on mash potato	\$35
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts	\$39
Chargrilled lobster brushed with lemon, olive oil, parsley, served with salad (market price - Ask waiter)	



SIDES

Steamed jasmine rice	\$4
Sweet potato wedges	\$10
Fries with chipotle	\$10
Potato mash	\$10
Steamed broccolini, roasted pine nuts & crème fraîche	\$10
Salad of rocket, parmesan, fresh pear & balsamic dressing	\$10
Salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$10
Salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice	\$10
Roasted pumpkin with lime yoghurt & pine nuts	\$10
Roasted cauliflower with crème fraîche & crumbling of nuts	\$10
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$12



DESSERT

Nutella tiramisu with roasted hazelnut and dark chocolate	\$12
Vanilla panna cotta with pistachio raspberry & white chocolate (gluten free)	\$12
Baked vanilla milk custard with caramelized pear	\$12
Baked quince with vanilla mascarpone and almond meringue	\$12
Pavlova with vanilla cream passion fruit coulis & fresh berries (gluten free)	\$13
Sticky date & pear pudding with butterscotch sauce whipped cream	\$13
Nougat semi freddo with dark chocolate & caramel	\$13
Vanilla mascarpone cheesecake with banana and butterscotch sauce	\$13
Crème brûlée flavoured with coconut and pandan	\$13

ALL WINES 25% OFF