



va tutto

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MENU

— *Autumn* —

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ENTRÉE SPECIALS

- Crispy breaded oysters with pickled veg salad & citrus mayonnaise **\$4,90 each**
- Smoked ham hock & lentil soup **\$18**
- Crumbled lamb brains with citrus caper sauce **\$21**
- Meatballs in sugo topped with grated Asiago cheese **\$21**
- Chargrilled octopus served on fermented red chilli & balsamic reduction **\$24**
- Blue fin tuna carpaccio with anchovies, capers & shallots **\$26**
- King fish carpaccio with pomegranate, shallot & lemon oil **\$26**
- Queensland shelled king prawns marinated in lime, ginger, coriander, crushed avocado & habanero chilli dressing **\$29**
- Salt & Pepper calamari with rocket salad **\$31**
- Risotto baby prawns with saffron, spinach & lemon **\$38**

MAIN SPECIALS

- Rigatoni with eggplant, ricotta & tomato **\$33**
- Pan roasted spatchcock with chimichurri salsa **\$36**
- Slow cooked volcano lamb shank on parsnip puree (30 mins) **\$38**
- Veal rack Milanese (crumbed & shallow fried in olive oil) **\$46**
- 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

Steamed chicken & prawn dumpling
(4) \$26 · (6) \$32

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

Steamed hand made wagyu beef dumplings
(4) \$26 · (6) \$32

Steamed scallop Sui Mai
(4) \$28 · (6) \$34

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

- Freshly shucked oysters with shallot vinaigrette **\$4.50 each**
- Roasted jalapeno filled with cream cheese & cheddar, crumbed & fried (2 pieces) **\$18**
- Pan roasted haloumi on flat bread with tomato & black olive salsa **\$21**
- Roasted half shell WA 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 anchovy 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.

· MOTHER'S DAY · Sunday 9th May 2021

\$120.00 per head - 3 course menu
(full payment required upon reservation)

PASTA & RISOTTO

- All home made pasta is soft egg pasta & CANNOT be *al dente*
- Risotto of pork & spiced chorizos sausage **\$33**
- Mushroom risotto (porcini & field mushrooms) **\$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**
- Lobster ravioli with saffron, citrus & butter sauce (3 piece) **\$42**
- Spaghetti tossed with assorted seafood, garlic olive oil & parsley **\$45**

PIZZA

- Pizza margherita with buffalo mozzarella, basil & tomato **\$22**
- Pizza with mortadella, soignon, black olives & rocket **\$24**
- Pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola **\$24**
- 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**
- Mushroom & pancetta pizza bianca **\$26**
- Pizza with prawns, tomato, mozzarella & garlic **\$30**

SEAFOOD

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

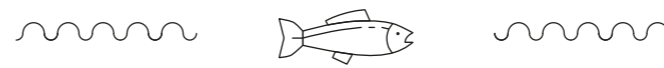
Beer battered fish of the day (ask waitstaff)
with chips **\$43**

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

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 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 beef scotch fillet steak
with peppercorn sauce
\$65

SIDES

- Steamed jasmine rice **\$8.9**
- 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**
- Sauteed brussels sprouts with honey & speck **\$13.5**

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

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

Menu subject to change due to produce availability.