

va tutto

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va tutto  
MENU

— Spring —

## ENTRÉE SPECIALS

Pork and potato croquettes  
with rocket salad and apple mostarda  
**\$26**

Carpaccio of King Fish with lemon oil,  
pomegranate Extra Virgin olive oil  
**\$26**

Fried eggplant filled with pork mince,  
served with spiced black vinegar dressing  
**\$26**

## MAIN SPECIALS

Lobster ravioli with saffron, citrus  
& butter sauce (3 piece) ..... **\$42**

Pan roasted Spatchcock with corn  
& chorizos salsa ..... **\$36**

Roasted veal rack stuffed with Fontina  
cheese & prosciutto ..... **\$41**

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 · (8) \$39 · (10) \$51  
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**Steamed chicken & prawn dumpling**  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51  
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**Steamed hand made vegetarian dumplings**  
filled with smoked soya-bean curd, asian  
mushrooms, bok choy, spring onion & coriander  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51  
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**Steamed hand made wagyu beef dumplings**  
(4) \$26 · (6) \$32 · (8) \$39 · (10) \$51  
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**Steamed scallop Sui Mai**  
(4) \$28 · (6) \$34 · (8) \$41 · (10) \$53

## ENTRÉE

Roasted jalapeno filled with cream cheese  
& cheddar, crumbed & fried (2 pieces) ..... **\$14**

Taiwanese fried spiced chicken ribs  
with chilli dipping sauce ..... **\$17**

Pan roasted halloumi on flat bread with  
tomato & black olive salsa ..... **\$21**

Roasted half shell Hervey bay 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**

Baked fresh figs with buffalo mozzarella  
& pomegranate ..... **\$23**

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**

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

Baccala fritters (salted cod),  
beetroot mayonnaise ..... **\$21**

Crumbed artichoke with french goats cheese ..... **\$19**

Spiced 3 piece lamb croquette with yoghurt  
dipping sauce ..... **\$19**

Crumbed mozzarella Bruschetta with  
tomato, basil & olives ..... **\$19**

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)

Tasmanian Oysters Entree served natural  
with Pedro Ximenez and shallot dressing  
(6) \$28 · (9) \$36 · (12) \$50

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## VATUTTO Gift vouchers

Looking for a perfect gift idea?

Vatutto gift vouchers can be purchased  
at front counter.

## PASTA & RISOTTO

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

Risotto of pork & fennel sausage, chilli  
& pork crackling ..... **\$33**

Baked spinach & ricotta cannelloni ..... **\$33**

Gnocchi gratin in 4 cheese sauce ..... **\$33**

Risotto of asparagus & Fontina cheese ..... **\$35**

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**

Spaghetti tossed with assorted seafood,  
garlic olive oil & parsley ..... **\$45**

## PIZZA

Pizza four cheeses: mozzarella, parmesan,  
cheddar & gorgonzola **\$24**

Pizza with prawns, tomato, mozzarella & garlic **\$30**

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 **\$24**

Pizza with prosciutto, tomato & mozzarella **\$24**

Pizza with mushroom, pancetta & mozzarella **\$24**

## 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**

**Nut crusted pan roasted rockling fillet**  
served on sweet spiced eggplant pickle **\$41**

**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**  
**\$45**

**4+ score kobe beef scotch fillet steak**  
with peppercorn sauce  
**\$55**

## SIDES

Roasted cauliflower with crème fraîche  
& 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 fraîche ..... **\$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**

Watermelon & Feta cheese salad ..... **\$13.5**

Steamed jasmine rice ..... **\$8.9**

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.

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

Menu subject to change due  
to produce availability.