



Autumn
Menu

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va tutto

MENU EXTRAS

ENTRÉE

Indonesian style BBQ pork ribs, with sweet soy dipping sauce

\$25

Minestrone soup

\$19

Eggplant, buffalo mozzarella, straciatella and tomato stack with basil oil

\$22

MAINS

Slow braised ox cheeks in red wine, with mashed potato

\$41

Piegatta with tellegio cheese, proscuitto, mozzaella and rocket (filled pizza)

\$26

Boat pizza with haloumi, spinach, olives and lemon

\$26

Penne Rigate pasta alla Sorrentina tomato passata, buffalo mozzarella, basil

\$36

Spaccatelle pasta with wagyu beef bolognese

\$36

Chargrilled shaslick of Mayura Station chocolate fed Wagyu hanger steak, roasted tomatoes, piquillo peppers and chargrilled flat bread

\$75

DUMPLINGS



All served with soy and chilli dressing.

Fried hand made gyoza of prawn
(4) \$28 · (6) \$34

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Steamed hand made vegetarian dumplings filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander
(4) \$27 · (6) \$33

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Steamed hand made wagyu beef dumplings
(4) \$27 · (6) \$33

(Sorry, unable to mix varieties).

Please notify your waiter of food allergies as not all ingredients are listed.

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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.

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Menu subject to change due to produce availability.

ENTRÉE

Oysters natural \$5.50 each

House made sourdough bread with lescure butter \$8

Oven roasted cauliflower steak, with cashew sauce & raisin vinaigrette \$18

Arancini with smoked mozzarella, pancetta & roasted garlic aioli \$19

Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin Olive oil \$27

King fish sashimi with lemon miso dressing, onion & green chilli \$26

Spicy fish cakes with kaffir lime dressing *GF* \$28

Baccala fritters (salted cod), beetroot mayonnaise \$22

Crumbed artichoke with french goats cheese \$20

Piatti di salumi: \$29

Selection of artisan cured salumi cold cuts by Marchetti smallgoods

Meatballs in sugo topped with grated Asiago cheese \$22

Chargrilled octopus served on fermented red chilli & balsamic reduction *GF* \$29

Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise \$29

Hand-made prawn ravioli with citrus & saffron sauce \$29

Baked fresh fig with buffalo mozzarella & pomegranate molasses \$30

Seared Jumbo scallops with pancetta & lime dressing (3 pce) \$33

FROM THE GRILL

Chargrilled pork rib eye served with mash potato & baby carrots **\$41**

3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g) *GF* **\$70**

5+ score Chargrilled scotch fillet Wagyu with potatoes & garlic butter (350g) *GF* **\$87**

No variations. We do not mix and match sauces.

PASTA & RISOTTO

Risotto of sausage, braised fennel & Parmesan \$36

Gnocchi gratin in 4 cheese sauce \$36

Hand made beef lasagna with parmesan bechamel (25mins) \$36

Potato gnocchi with lamb ragu & tomato passata \$36

Spaghetti tossed with assorted seafood, garlic olive oil & parsley \$48

Pumpkin & ricotta cannelloni baked with bechamel, butter & sage \$36

Tortiglioni pasta with spinach, pine nuts & bechamel \$36

PIZZA

Pizza margherita with buffalo mozzarella, basil & tomato \$24

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 proscuitto, tomato & mozzarella \$26

Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese \$26

Inside out pizza with speck, spicy salami & mozzarella \$26

Pizza with Gorgonzola, pear & walnuts bechamel \$27

Pizza mortadella with tomato & buffalo mozzarella \$29

Pizza with prawns, tomato, mozzarella & garlic \$33

SEAFOOD

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

Steamed fillet of Northern Territory barramundi with ginger caramelised soy Asian greens \$47

Chargrilled fillet of tuna on panzanella salad *GF* on request \$45

Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts \$49

Thai red curry of fish, assorted shellfish & coconut rice \$47

Beer battered Fish & Chips with sauce gribiche \$46

Crumbed fillet of the Day served with rocket salad \$46

Pan roasted Fish of the Day, served with sauce romesco \$48



MAINS



Chargrilled lamb loin chops with ratatouille \$33

Braised duck leg on the bone in yellow curry, served with steamed rice \$31

Baked eggplant parmigiana \$34

Stir fry eggplant in ginger, garlic, shallots, chilli & tofu \$34

Very spicy thai basil chicken with steamed jasmine rice \$38

Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus \$47

SIDES

Roasted brussel sprouts with pancetta, honey and sage \$14

Gnocchi gems, with grated truffled pecorino \$15

Kipfler potatoes with mixed spices & sour cream \$14

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

Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF* \$15

Salad of beetroot, herbed goats cheese & walnuts *GF* \$20

Steamed jasmine rice \$9

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 food 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.

