

Valentine's Day 2025



\$120_{pp}
Full payment required
upon reservation

vatutto

226 Upper Heidelberg Rd, Ivanhoe VIC 3079, Australia

P +61 9499 7769 | E dine@vatutto.com.au | W vatutto.com.au | @vatutto

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Please, select your entrée, main & dessert. Sorry no variations.

Entrée

Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin olive oil.
Crumbed artichoke with French goats cheese.
Arancini with smoked mozzarella, pancetta & roasted garlic aioli.
Ravioli of lobster with saffron butter sauce (may contain traces of shell).
Meatballs with Asiago cheese and tomato sugo.
Steamed wagyu 4 piece beef dumplings with chilli soy dipping sauce.
Fried fresh calamari with rocket salad.
Roasted half shell scallops, sweet & sour dressing, crispy pork belly.
King Fish sashimi with lemon miso dressing, onion & green chilli.
Coconut prawns - Pan fried King prawns with a coconut and kaffir lime leaf dressing.
Chargrilled octopus served on fermented red chilli & balsamic reduction.
Thai style fish & prawn cakes with asian herb kaffir lime leaf dressing.
1/2 dozen natural oysters (Tasmanian)
Oven roasted cauliflower steak, cashew sauce, raisin vinaigrette

Main

Pizza margherita with buffalo mozzarella, basil & tomato.
Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese.
Pizza with prawns, tomato, mozzarella & garlic.
Pizza with hot salami, cevapcici sausage & green olives.
Wagyu beef lasagna with parmesan béchamel.
Baked eggplant parmigiana.
Potato gnocchi in lamb ragout & tomato.
Gnocchi gratin in 4 cheese sauce.
Tortiglioni pasta alfredo, with spinach and pinenuts.
Pumpkin & Ricotta cannelloni baked with bechamel, butter & sage.
Risotto of pork & fennel sausage, chilli.
Steamed fillet of Barramundi with Asian greens, soy & ginger.
Pan roasted rockling fillet with romesco sauce.
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts.
Crumbed fish of the day with rocket salad.
Mayura Station beef shaslik, flat bread, beef jus and tomatoes.
Chargrilled lamb chops with ratatouille.
BBQ eye fillet steak, with pepper sauce (only served medium rare).
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus.
Chargrilled pork rib eye serve with mash.
Stir fried eggplant, with ginger, chilli, coriander & steamed tofu.
Very spicy Thai chicken served with steamed rice.

Sweet & Cheese

Pavlova with vanilla cream, passionfruit coulis & fresh berries *GF*.
Nutella tiramisu.
Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries.
Nougat semi freddo with caramel sauce & chocolate ganache *GF*.
Baked vanilla, milk & palm sugar custard with caramelised pear & pistachio halva *GF*.
Vanilla mascarpone cheesecake with banana & butterscotch sauce.
Sticky date & pear pudding with butterscotch sauce & vanilla ice-cream.
Cheese plate.
Chocolate mousse on orange cake base with honeycomb, orange curd & vanilla bean ice cream *GF*.
Affogato with Frangelico & espresso coffee *GF*.
Two scoops freshly churned sorbet *GF*.

Sides

Additional charges apply

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

Menu is subject to change closer to the date due to produce availability.

All our seafood and shell fish is premium grade sourced from Australia waters.

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

Menu will be charged for if waitstaff are not made aware of allergies.