



Summer

Menu

va tutto

226 Upper Heidelberg Rd, Ivanhoe VIC 3079, Australia

P +61 9499 7769 | E dine@vatutto.com.au | W vatutto.com.au | [@vatutto](https://www.instagram.com/vatutto)

MENU EXTRAS

ENTRÉE

- Lobster bao buns
\$15 per piece
- Salad of spanner crab, endive, shisho
with jalapeno, citrus dressing
\$32
- Fresh fig, buffalo mozzarella salad,
pomegranate vinaigrette
\$30
- Semolina dusted calamari fritti with
garlic aioli and zucchini fries
\$37

MAINS

- Calzone with chorizo, ricotta, red onion,
capsicum and kalamatta olives
\$29
- Roasted rack of lamb (medium) baked
potatoes, tomato and peppers
\$52

DUMPLINGS



All served with soy and chilli dressing.

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

.....

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

.....

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.

.....

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.

ENTRÉE

- Oysters natural \$5.50 each
- House made sourdough bread with
lescure butter \$8
- Oven roasted cauliflower steak,
with cashew sauce & raisin vinaigrette \$19
- 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 \$27
- Spicy fish cakes with kaffir lime dressing *GF* \$29
- 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 \$23
- Chargrilled octopus served on fermented
red chilli & balsamic reduction *GF* \$31
- Bluefin Tuna carpaccio with anchovies,
capers & tuna mayonnaise \$29
- Hand-made prawn ravioli with
citrus & saffron sauce \$30
- Seared Jumbo scallops
with pancetta & lime dressing (3 pce) \$34

FROM THE GRILL

- Chargrilled pork rib eye
served with mash potato & baby carrots **\$45**
- Chargrilled shaslick of Mayura Station chocolate
fed Wagyu hanger steak, roasted tomatoes,
piquillo peppers and chargrilled flat bread **\$55**
- 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 \$38
- Risotto of spinach with Asiago cheese \$38
- Hand made beef lasagna with parmesan
bechamel (25mins) \$38
- Potato gnocchi with lamb ragu
& tomato passata \$39
- Spaghetti tossed with assorted seafood,
garlic olive oil & parsley \$48
- Pumpkin & ricotta cannelloni
baked with bechamel, butter & sage \$38
- Tortiglioni pasta with spinach,
pine nuts & bechamel \$37
- Penne Rigate pasta alla Sorrentina tomato
passata, buffalo mozzarella, basil \$37

PIZZA

- Pizza margherita with buffalo mozzarella,
basil & tomato \$25
- Pizza with anchovies, kalamata olives,
semi dried tomatoes & chilli \$27
- Pizza with goat cheese, bocconcini dried
cherry tomato & chilli \$27
- Pizza with hot salami,
cevapcici sausage & green olives \$27
- Pizza with prosciutto, tomato & mozzarella \$27
- Pizza with pancetta, mushroom,
bechamel & truffled Pecorino cheese \$27
- Inside out pizza with speck, spicy salami
& mozzarella \$27
- Pizza with Gorgonzola, pear & walnuts
bechamel \$27
- 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 \$48
- 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 \$48
- Crumbed fillet of garfish
served with rocket salad \$47
- Pan roasted Fish of the Day,
served with sauce romesco \$47



MAINS

- Chargrilled lamb loin chops with ratatouille \$36
- Braised duck leg on the bone in yellow curry,
served with steamed rice \$36
- Baked eggplant parmigiana \$35
- Stir fry eggplant in ginger, garlic,
shallots, chilli & tofu \$35
- Very spicy thai basil chicken
with steamed jasmine rice \$39
- Chargrilled spatchcock saltimbocca,
mash potato, pea & pancetta jus \$48

SIDES

- Honey glazed dutch carrots with rosemary and
crumbled feta \$15
- Kipfler potatoes with mixed spices & sour cream \$14
- Salad of grapes, caramelised pecans, creamy
goats cheese and balsamic dressing \$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
- Cold eggplant salad, mint and
pomegranate dressing \$14
- Radicchio, fennel, orange, caciocavallo
cheese salad & citrus dressing *GF* \$15
- Fattoush salad, lettuce, tomato, radish, mint,
parsley, onion, fried bread, pomegranate,
citrus dressing \$14
- 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.

