

Pasqua

Lunch
2026

\$130
3 courses of your choice
from our menu

va tutto

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📱 @vatutto

Passqua

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

Entree

Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin olive oil.
Prawn, lobster & avocado cocktail
Crumbed artichoke with French goats cheese.
Arancini with smoked mozzarella, pancetta & roasted garlic aioli.
Ravioli of Prawn 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)

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.
Folded pizza with prosciutto, caramelised onion, brie, rocket & truffle oil.
Wagyu beef lasagna with parmesan béchamel.
Baked eggplant parmigiana.
Potato gnocchi in lamb ragout & tomato.
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 & lemon garlic butter.
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts.
Lamb back strap, flat bread, beef jus and tomatoes.
BBQ eye fillet steak, with pepper sauce (Medium rare only + \$10 surcharge)
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus.
Crumbed Pork cutlet with apple and fennel salad.
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.
Flourless chocolate cake, vanilla cream & amarena cherries.
Affogato with Frangelico & espresso coffee *GF*.
Two scoops freshly churned sorbet *GF*.

Sides

Additional charges apply

Watermelon salad with fetta, cos, olives, mint & preserved lemon	\$16
Fetta salad, lettuce, tomato, onion, cucumber, olives, lemon dressing	\$15
Honey glazed dutch carrots with rosemary and crumbled feta	\$15
Kipfler potatoes with mixed spices & sour cream	\$15
Roasted pumpkin with lime yoghurt & pine nuts *GF*	\$15
Sweet potato wedges	\$15
Fries with chipotle & cajun spice	\$15.5
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$16
Potato mash *GF*	\$15
Steamed broccolini, roasted pine nuts & crème fraîche *GF*	\$15
Salad of rocket, parmesan, fresh pear & balsamic dressing *GF*	\$15
Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*	\$15
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF*	\$16
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.