



Autumn

va tutto

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MENU EXTRAS

ENTRÉE

- Risotto of lobster bisque and seafood
\$37
- Roasted Pumpkin and rice soup scented with parmesan and cinnamon
\$17 GF
- Bite size filo basket with parmesan curd, chorizos & pea
\$8 per piece
- Bite size filo basket with tuna tartare, wasabi mayonnaise and fish roe
\$8 per piece
- Crispy salt and pepper fried prawns in their jacket
\$27
- Slow braised pork ribs, sweet and sour with jasmine rice
\$22
- Ham hock croquette, prune jam and apple puree
\$8.50 per piece
- Bruschetta with marinated sardine, agro dolce onion confit
\$8.50 per piece

MAINS

- Spaghetti puttanesca, anchovies, olives, capers, tomato passata, chilli
\$39
- Silky pasta rotolo filled with spinach and buffalo ricotta, nutmeg béchamel and pecorino cheese
\$39

DUMPLINGS



All served with soy and chilli dressing.

Fried hand made gyoza of prawn
(4) \$30 · (6) \$36

Steamed hand made vegetarian dumplings filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander
(4) \$29 · (6) \$35

Steamed hand made wagyu beef dumplings
(4) \$29 · (6) \$35
(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 (Minimum 4 pce)..... \$6.50 ea
- House made sourdough bread with Lescure butter \$9
- Arancini with smoked mozzarella, smoked pancetta & roasted garlic aioli \$22
- Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin Olive oil..... GF \$29
- King fish sashimi with lemon miso dressing, onion & green chilli GF \$32
- Spicy fish and prawn cakes with kaffir lime dressing GF \$31
- Baccala fritters (salted cod), beetroot mayonnaise \$25
- Crumbed artichoke with french goats cheese \$22
- Piatti di salumi:
Selection of artisan cured salumi cold cuts \$33
- Meatballs in sugo topped with grated Asiago cheese \$26
- Chargrilled octopus served on fermented red chilli & balsamic reduction GF \$34
- Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise GF \$32
- Seared Jumbo scallops with pancetta & lime dressing (3 pce) GF \$36
- Semolina dusted calamari fritti with garlic aioli and zucchini fries \$39
- Prawn and Avocado Cocktail GF \$33
- Baked fresh fig with mozzarella, pomegranate, mint and olive oil GF \$26

MAINS

- Braised duck leg on the bone in yellow curry, served with steamed rice \$39
- Baked eggplant parmigiana \$37
- Stir fry eggplant in ginger, garlic, shallots, chilli & tofu \$37
- Very spicy thai basil chicken with steamed jasmine rice \$41
- Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus GF \$50
- Two way duck, served with bok choy, pan roasted honey glazed duck breast (medium), slow cooked and fried duck leg..... \$53
- Slow braised, pressed lamb shoulder with red wine jus, parsnip puree, peas and mint salad..... GF \$43
- 3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g)..... GF \$88
- Crumbed pork cutlet, with salad of apple, fennel and radicchio..... \$47
- Chargrilled Tasmanian pork rack with apple, fennel salad & pork jus GF \$47

PASTA & RISOTTO

- Risotto of sausage, braised fennel & Parmesan \$40
- Hand made beef lasagna with parmesan bechamel (25mins) \$40
- Potato gnocchi with wagyu beef bolognese..... \$42
- Spaghetti tossed with assorted seafood, garlic olive oil & parsley \$58
- Rigatoni pasta with spinach, pine nuts & bechamel \$39
- Penne Rigate pasta alla Sorrentina tomato passata, buffalo mozzarella, basil..... \$39
- Hand-made prawn ravioli with citrus & saffron sauce \$43.5
- Ravioli filled with pumpkin & ricotta, in burnt butter, sage and saffron sauce..... \$40
- Mushroom Risotto with Pecorino cheese GF \$40

PIZZA

- Pizza margherita, buffalo mozzarella, basil tomato \$27
- Pizza goats cheese, bocconcini, chilli \$29
- Pizza hot salami, tomato, sausage & green olives \$30
- Pizza smoked pancetta, mushroom, bechamel & truffled pecorino cheese \$29
- Inside out pizza, speck, hot salami & mozzarella \$29
- Pizza gorgonzola, pear, bechamel & walnuts \$30
- Pizza with prosciutto, tomato & mozzarella \$29
- Pizza prawns, tomato, garlic, mozzarella \$35
- Folded pizza with prosciutto, caramelised onion, brie cheese, rocket & truffle oil \$32
- Spicy Calabrese pizza with Napoli sauce, piquillo peppers, hot salami, nduja, black olives & mozzarella \$30
- Pizza with hot salami, jalapeño, buffalo mozzarella, chilli pecorino, honey..... \$29
- Pizza with haloumi, spinach, tomato, fior di latte cheese and lemon..... \$32
- Pizza with wagyu bresaola, buffalo mozzarella and rocket salad..... \$29
- Pizza with chorizo sausage, tomato pasta, fior di latte..... \$30
- Gluten free pizza bases available +\$6

Vatutto makes every attempt to identify ingredients that may cause an allergic reaction for those with foods 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.

SEAFOOD

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

- Steamed fillet of Northern Territory barramundi with ginger caramelised soy and Asian greens \$50
- Chargrilled fillet of Tuna on panzanella salad *GF* on request \$47
- Stir fry prawns, ginger, garlic with sugar snaps & macadamia nuts \$50
- Roasted Rockling on parsnip puree, with garlic, capers, lemon, and anchovies GF \$50

SIDES

- Fattoush Salad, cos lettuce, radish, zucchini, pomegranate, cucumber and crispy pita bread \$18
- Fetta salad, lettuce, tomato, onion, cucumber, olives, lemon dressing GF \$16
- Kipfler potatoes with mixed spices & sour cream GF \$16
- Roasted pumpkin with lime yoghurt & pine nuts *GF* GF \$16
- Sweet potato wedges GF \$16
- Fries with chipotle & cajun spice GF \$16.5
- Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce \$17
- Potato mash *GF* GF \$16
- Steamed broccolini, roasted pine nuts & crème fraîche *GF* GF \$16
- Salad of rocket, parmesan, fresh pear & balsamic dressing *GF* GF \$16
- Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*..... GF \$16
- Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF* GF \$17
- Pan roasted cabbage with sesame mayo..... GF \$17
- Stir fried eggplant & green beans with ginger and garlic \$17
- Steamed jasmine rice GF \$10

15% surcharge applicable on Public Holiday

5% surcharge on Sunday

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