



va tutto

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 [@vatutto](https://www.instagram.com/vatutto)



Dessert

D E S S E R T		
Flourless chocolate cake with vanilla cream & amarena cherries		\$20.00
Vanilla creme brûlée with honey candied pecans.....		\$20.50
Deconstructed lemon tart, lemon mascarpone, lemon curd, lemon ice cream & biscuit		\$20.00
Nutella tiramisu with dark chocolate		\$20.00
Sticky date& pear pudding with butterscotch sauce & vanilla ice cream		\$20.00
Vanilla mascarpone cheesecake with banana, butterscotch sauce & walnut ice cream		\$20.00
Nougat semi freddo with dark chocolate & caramel sauce		\$20.00
Mille Foglie (buttery puff pastry) layered in vanilla pasticierra, mascarpone, cream, caramelised poached pear, and pistachio praline		\$20.50
Vanilla panna cotta with rose water strawberry jel & fresh mixed berries		\$20.00
Profiteroles with vanilla custard, pistachio praline and dark chocolate ganache		\$20.00
Pavlova with vanilla cream passion fruit coulis & fresh berries		\$20.00
Baked vanilla milk & palm sugar custard with caramelised pear & halva ice cream		\$20.00
Bomboloni with vanilla pasticcera custard and cinnamon sugar		\$12.00
Affogato: vanilla bean ice cream espresso coffee & frangelico		\$20.50
without liqueur		\$17.50
Freshly churned vanilla bean ice cream		\$7.50 per scoop
Pistachio ice cream		\$7.50 per scoop
Chocolate fudge ice cream		\$7.50 per scoop
Sorbets (dairy free)		\$7.50
- Mango		
- Strawberry		

C H E E S E		
Plate of three cheeses: \$37 or each cheese \$13 served with crackers, fruit paste & walnuts		
Gorgonzola Tosi	Gattico Novara Italy	
Auricchio Pecorino al tartufo	Tuscany Italy	
Asiago Auricchio	Veneto Italy	
Six Farms Triple Cream Brie	VIC Australia	
St Andrews Farmhouse cheddar	Fife Scotland	

S M A L L & S W E E T	
Cannoli with ricotta and candied peel	\$8.00
Venetian almond bread (3 piece)	\$5.00
Mini Yoyo biscuits (2 piece)	\$6.50
Macadamia nut & white chocolate cookies (2 piece)	\$5.00
Hazelnut cookie sandwich with nutella (2 piece)	\$5.00

C O F F E E	
Almond milk, soy milk, oat milk.	\$5.50
Honey marshmellow	extra 50c

T E A (P O T O F T E A)	
English breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemongrass & ginger tea	\$5.50

O T H E R B E V E R A G E S	
Hot chocolate	\$5.50
Hot white chocolate	\$5.50
Matcha latte	\$5.50
Chai latte	\$5.50
Iced coffee / iced chocolate (made with vanilla bean ice cream)	\$11.50
Vanilla white chocolate frappe	\$11.50

D E S S E R T W I N E		
2020 Montevercchio Moscato	Heathcote - 750ml by the glass	\$50.00 \$11.00
2019 Rob Dolan Late Harvest Sauvignon Blanc	Yarra Valley VIC - 750ml	\$60.00
2018 Digiorgio Botrytis Semillon	Limestone Coast SA - 375ml by the glass	\$55.00 \$13.00

C O G N A C	
Courvosier VSOP	\$18.00
Meukow XO	\$35.00
Remy Martin XO	\$36.00

F O R T I F I E D W I N E (6 0 m l)		
Penfolds Grandfather Port	Barossa Valley SA	\$16.00
Hanwood Port	South Eastern Australia	\$10.00
Morris Muscat	Rutherglen VIC	\$10.00
Morris Tokay	Rutherglen VIC	\$10.00
Barbadillo Pedro Ximenez	Jerez Spain	\$13.50

 Menu subject to change due to produce availability 

 15% surcharge applicable on Public Holiday
5% on Sunday 

Please notify your waiter of food allergies as not all ingredients are listed.  Menu choice will be charged for if waitstaff are not made aware of allergies. 