226 Upper Heidelberg Rd, Ivanhoe VIC 3079, Australia

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



MENU EXTRAS

ENTRÉE

Bite size filo basket with tuna tartare, wasabi mayonnaise and fish roe
$8 per piece

Deep fried halloumi, drizzled with hot honey and pistachio
$12 per piece

Pan roasted cauliflower, garlic cream, salsa verde & crispy pangrattato
$23

Lobster bao bun, with sauce gribiche and lettuce
$17 per piece

Pan-seared pearl meat Lemon Risotto
$36 GF

Salad of beetroot, goats cheese, candied walnut, balsamic glaze dressing
$25

Lobster bisque risotto with prawns
$36 GF

MAINS

Pan seared veal scallopini with potato mash and black peppercorn sauce
$46

Pressed lamb shoulder, parsnip puree, pea mint salad and red wine jus
$48

Penne with lamb ragout, black olives and mild chilli
$39

Mushroom risotto with fontina & parmesan cheese
$39

Four cheese pizza with Brie, Fontina, Parmesan & fior di latte
$30 GF

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)

ENTRÈE

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 $36

Seared Jumbo scallops with pancetta & lime dressing (3 pce) ..... GF $36

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

3+ score bbq Wagyu eye fillet steak with peppercorn and brandy sauce or horseraddish butter (220g) ..... GF $88

Chargrilled Tasmanian pork rack with apple, fennel salad & pork jus ..... GF $47

PASTA & RISOTTO

Hand made beef lasagna with parmesan bechamel (25mins) $40

Potato gnocchi with wagyu beef bolognaise $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 mozzerella, 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

Risotto of Salami, nduja, tomato and green olives $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

Pizza with proscuitto, tomato & mozzarella $29

Pizza prawns, tomato, garlic, mozzarella $35

Folded pizza with prosciutto, caramalised 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

Gluten free pizza bases available ..... +$6

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.

SEAFOOD

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

Steamed fillet of Northern Territory barramundi with ginger caramalised soy and Asian greens .. $50

Chargrilled fillet of Tuna on panzanella salad *GF* on request $49

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

Kipfler potatoes with mixed spices & sour cream GF $16

Roasted pumpkin with lime yoghurt & pine nuts ..... GF $16

Fries with chipotle & cajun spice ..... GF $16.5

Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce $17

Potato mash ..... GF $16

Steamed broccolini, roasted pine nuts & crème fraîche ..... GF $16

Salad of rocket, parmesan, fresh pear & balsamic dressing ..... GF $16

Salad of cos lettuce, avocado & celery with honey mustard seed dressing ..... GF $16

Radicchio salad with orange, fennel, caciocavallo & balsamic glaze dressing ..... GF $17

Steamed jasmine rice ..... GF $10

15% surcharge applicable on Public Holiday

5% surcharge on Sunday

va tutto

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.