

VAPORETTO

EST. 2014



Spring Prix-Fixe Menu 2021

Your Choice of 3 courses – 79 per person

"A tavola non si invecchia." - Italian proverb.

(At the table with good friends and family you do not become old.)

'Bentornato'- Welcome back, **Greg Feck, Chef, The Kitchen of Vaporetto**

To Start – Cicchetti

'Ostriche del Giorno' – hand-selected oysters, shucked to order and served natural with lemon (6) 27 / (12) 48

Arancini – Una piccolo palla ma piena di sapore, (a small ball, but so rich in flavour) – flavour changes daily 5

1st Course – Primi

Snapper 'crudo', Granny Smith apple gel, celery hearts, buttermilk with kaffir lime leaf oil, pickled green grapes, apple mint, pistachio and shrimp Kewpie

Seared scallops with its floss, sweetcorn with calamansi, watermelon, Prosciutto, Stracciatella cheese, black sesame, avocado cream and mizuna

'Insalata di Zucchine', all sorts of Spring's zucchinis with lemon & pine nuts, Mozzarella 'trecce' (platted), peaches with good aged balsamic vinegar and basil

'Fegato alla Veneziana' – duck liver & onion pate 'our way' with pomegranate, Macadamia, ginger 'pane', preserved cherries with sherry and seeded crostini

2nd Course – Secondi

Saffron Pappardelle 'Al Gatto Nero' with Blue Swimmer crab, Datterini tomatoes, basil, aromatic fish sauce, fennel seed and smoked Caciocavallo cheese

'Agnolotti del Plin' – hand folded filled pasta with ricotta, goat's curd & truffled Pecorino Chanterelle mushrooms, peas & tarragon, black truffle and tomato

2nd Course Cont: – Secondi

'Risotto alla Giudecca' – Prosecco & Parmesan rice 'cremoso' with lemon Mascarpone, chives, lemon extra virgin olive oil, pistachio nibs and wild dill pollen (add butter poached lobster with spicy prawn oil 15 .. price TBC ?)

Squid-ink Casarecce with chopped Tiger prawns in Venetian XO, zucchini, capers, green olives, marjoram and crispy garlic

Potato Gnocchi, lamb shoulder ragu with 'sacchetti Veneti', leeks & carrots, green goddess salsa and truffled Pecorino

'Frutti di Mare' – Fillet of market fish, fregola salad with shellfish cooked in a crustacean 'sughetto', grilled Romaine and pea 'spuma'

'Macellai Tagliata di Manzo' – different cuts of beef, sourced from Josh our local butcher at Glenferrie Gourmet

Optional – Contorni

A bowl of crunchy fries with rosemary & Parmesan salt and aioli 9

Crisp insalata of baby Cos & Iceberg, vinaigrette, crème fraiche & chive dressing, salty ewe's milk cheese 10

From the tiny Island of Capri – 'Carpaccio' of heirloom tomatoes with apple vinegar, Mozzarella di bufala, delicate herbs and extra virgin olive oil 17

Sauteed Spring beans, lemon & caper butter, wild garlic, broad beans, Cashew nut cream and pangrattato 13

3rd Course – Dolci

Chocolate & cardamon mousse, local figs with caramel, honey brittle and gingerbread

Pavlova, flavours of a Victorian Spring garden – plums, berries & apricots with saffron Chantilly

'Tiramisu' – our pick me up 'served old world meets new world' with espresso, Mascarpone, spiced rum, malted milk, mulberries, bee pollen and honeycomb

'Formaggio' – Taleggio from Lombardia (soft washed rind), Collina from Veneto (semi-hard) served with 'pane di musica' and fig & quince 'preserva'

NB: A 10% surcharge applies on all Sundays & Public Holidays.