

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Cicchetti Menu

Marinated olives, Mt Zero, Vic 6

Rock oysters, Shoalhaven River, Shoalhaven, NSW 4.5 each

or

Pacific oysters, Coffin Bay, SA 4.5 each

‘Acciughe’ – little tin of Italian anchovies, crostini, butter & dried chilli 13

‘Sarde in Saor’ – sweet & sour sardines, pinenuts, fennel, bruschetta 11

‘Fritto Misto’ – a cone of the freshest fried seafood with tarragon aioli and lemon 22

‘Paté di trota affumicata’ – smoked trout paté with warm savoury ‘ciambelle’ (doughnuts) 12

‘Carote Arrostate’ – roasted baby carrots, salted ricotta, cashew nut cream, curried puffed grains, seeds & nuts 12

‘Nduja Veneziana’ - house-made spicy spreadable pork salame, cauliflower ‘Fioretto’ blossoms, bruschetta 10

‘Panino Tostato’ – Jaffle with braised oxtail ragu, lots of Fontina cheese 12

‘Crocchette alla Peverada’ (3) chicken liver, truffled Sopressa, black pepper, aioli, white anchovies 15

‘Affettati Misti’ – Wagyu Bresaola, Prosciutto San Daniele, truffled Sopressa 19

NB: We offer a 3% discount on full cash payments to help avoid those pesky Merchant Fees; also a 10% surcharge applies on all Sundays and Public Holidays.