

R I S T O R A N T E

V A S A R E L L I

E N T R E E

Per Cominciare

Pane al Aglio 10 (V)

Three slices of garlic or herb bread

Pane al Forno 14 (V)

Wood-oven bread, local Willunga olives, Diana olive oil & balsamic reduction

Bruschetta Bocconcini 16 (V)

Toasted wood-oven bread, cherry tomatoes, bocconcini, basil walnut pesto & balsamic reduction (two per serve)

Arancini (3 per serve) 16 (V)

House-made arancini of the day. Ask our friendly staff for todays special.

Polpette di Nonna (4 per serve) 16

Nonna Vicky's housemade Veal/Pork meatballs, pecorino cheese, basil & toasted wood oven bread in a Napolitano sauce

Pepata di Cozze 22

Steamed black Kinkawooka mussels, chilli, garlic, tomato, white wine & toasted herb bread

Spontini Platter 42

Selection of cured meats, local cheeses, Vicky's pickled vegetables, lavosh, fruit, nuts, local Willunga olives & wood-oven bread

R I S T O R A N T E

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P A S T A

La Pasta

GF Pasta - \$3.00

Puttanesca al Vegetale 28 (V)

Penne, spanish onion, zucchini, asparagus, sundried tomato, kalamata olives finished with Napoli sauce & baby spinach

Wine Suggestion: 2023 Vasarelli Prosecco

Gnocchi al Funghi 32

Gnocchi, button, portobello, enoki and porcini mushrooms with a white wine cream mascarpone sauce & spinach, finished with pecorino cheese

Wine Suggestion: 2019 Vasarelli GSM

Spalla di Agnello Ragu 32

Penoni, slow-braised lamb shoulder, button mushrooms, pecorino in a seasonal tomato and shiraz sauce

Wine Suggestion: 2018 Vasarelli Cabernet Sauvignon

Pappardelle Anatra e Zaffereno 32

Pappardelle, slow-cooked duck, pancetta, artichokes, chilli, garlic, saffron cream & pecorino

Wine Suggestion: 2023 Vasarelli Chardonnay

Taglierini al Granchio e gamberi 34

Taglierini, SA crab meat, prawns, leek, garlic, chilli, flamed brandy & napoletana sauce

Wine Suggestion: 2022 Vasarelli Rose

Spaghetti al Frutti di Mare 36

Spaghetti pasta, black mussels, prawns, scallops, fish, cherry tomatoes, garlic, chilli, white wine, parsley

& a dash of napolitana sauce

Wine Suggestion: 2018 Vasarelli Semillon Sauvignon Blanc

R I S T O R A N T E

VASARELLI

M A I N S

Secondi Piatti

Pesce del Giorno

38

GF

Northern Territory salt-water barramundi fillet, pan-seared then oven baked, served on a bed of cous lettuce, sliced nectarines, cherry tomatoes, goats cheese, croutons & pomegranate

Wine Suggestion: 2023 Vasarelli Chardonnay

Pollo Ripieno

36

GF

Chicken breast on the bone, pan-seared then oven-baked, stuffed with ricotta & spinach, roasted carrots & potatoes, finished with a creamy white wine & sundried tomato sauce

Wine Suggestion: 2022 Vasarelli Rose

Braciola di Maiale

37

GF option

300g pork cutlet, pan-seared then oven-baked, served with broccolini, vegetable pearl couscous, finished with a fennel & peppercorn cream sauce

Wine Suggestion: 2022 Vasarelli GSM

Bistecca con funghi e patate

45

GF

300g Ellis Butcher's chargrilled pinnacle sirloin fillet, Tuscan potatoes (with sundried tomatoes, broccolini, portobello mushroom, puttanesca butter which is optional (capers, olives, chilli, anchovies) & finished with a beef glaze

Wine Suggestion: 2019 Vasarelli Shiraz

Sides

12

Walnut, pear, rocket & pecorino salad with balsamic reduction

Seasonal greens, toasted almonds & olive oil

Crunchy potatoes in fennel seeds & sea salt

Bambini (For kids 12 & under)

Pasta with napoletana sauce

10

Pasta with bolognese

12

Chicken schnitzel & chips

12