

RISTORANTE  
VASSARELLI  
ENTREE

Per Cominciare

<b>Pane al Aglio</b>	<b>10 (V)</b>
Three slices of garlic or herb bread	
<b>Pane al Forno</b>	<b>14 (V)</b>
Wood-oven bread, local Willunga olives, Diana olive oil & balsamic reduction	
<b>Bruschetta Bocconcini</b>	<b>16 (V)</b>
Toasted wood-oven bread, cherry tomatoes, bocconcini, basil walnut pesto & balsamic reduction (two per serve)	
<b>Arancini (3 per serve)</b>	<b>16 (V)</b>
House-made arancini of the day. Ask our friendly staff for todays special.	
<b>Polpette di Nonna (4 per serve)</b>	<b>16</b>
Nonna Vicky's housemade Veal/Pork meatballs, pecorino cheese, basil & toasted wood oven bread in a Napolitano sauce	
<b>Pepata di Cozze</b>	<b>22</b>
Steamed black Kinkawooka mussels, chilli, garlic, tomato, white wine & toasted herb bread	
<b>Spontini Platter</b>	<b>42</b>
Selection of cured meats, local cheeses, Vicky's pickled vegetables, lavosh, fruit, nuts, local Willunga olives & wood-oven bread	

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PASTA

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 Zafferano 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 napoletana sauce

*Wine Suggestion: 2018 Vasarelli Semillon Sauvignon Blanc*

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MAINS

## Secondi Piatti

### **Pesce del Giorno**

**38**

GF

Northern Territory salt-water barramundi fillet, pan-seared then oven baked, served on a bed of cos 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**