

R I S T O R A N T E

# V A S A R E L L I

P A S T A

## La Pasta

GF Pasta - \$3.00

### **Penne Al Pesto**

**28 (V)**

Penne pasta, walnut and basil pesto, roasted cherry tomatoes & bocconcini cheese

*Wine Suggestion: 2022 Vasarelli Rose*

### **Gnocchi Alla Zucca**

**32**

House made Gnocchi with chorizo, roasted pumpkin and spinach

*Wine Suggestion: 2019 Vasarelli GSM*

### **Spalla di Agnello Ragu**

**32**

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

*Wine Suggestion: 2023 Vasarelli Picpoul*

### **Pappardelle con Salsicce Giallo e Zafferano**

**32**

Pappardelle, pan fried italian sausage, saffron, chilli, cream and broccolini

*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*

RISTORANTE  
**VASARELLI**  
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, served with pumpkin, fetta, green beans & a confit garlic cream sauce

*Wine Suggestion: 2018 Vasarelli Cabernet Sauvignon*

### **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 "Latina"**

**45** GF

300g Ellis Butcher's chargrilled pinnacle sirloin fillet, parmesan oven roasted cauliflower, chorizo crumb & a chimichurri salsa

*Wine Suggestion: 2019 Vasarelli Shiraz*

## **Sides**

Walnut, pear, rocket & pecorino salad with balsamic reduction

Seasonal greens, toasted almonds & olive oil

Crunchy potatoes in fennel seeds & sea salt

**12**

## **Bambini (For kids 12 & under)**

Pasta with napoletana sauce

**14**

Pasta with bolognese

**16**

Chicken schnitzel & chips

**16**