

VENETO CLUB MELBOURNE
BISTRO
MENU



CICCHETTI

BRUSCHETTA – ALL 13

FIOR DI LATTE E POMODORO ^v

TOMATO, BASIL & FRESH MOZZARELLA CHEESE

PROSCIUTTO E PEPERONI

MARINATED PEPPERS & PROSCIUTTO

CARCIOFI E PARMIGIANO ^v

ARTICHOKE PUREÈ & SHAVED PARMESAN CHEESE

TRIO BRUSCHETTA

A SELECTION OF BRUSCHETTA
DESIGNED TO SHARE

ANTIPASTI

PROSCIUTTO E BURRATA

SAN DANIELE PROSCIUTTO, BURRATA, WILD
ROCKET & HOUSE-MADE FLAT BREAD
DRIZZLED WITH TRUFFLE OIL

CALAMARI SALE E PEPE

SALT & PEPPER SQUID SERVED WITH MIXED
SALAD & LEMON AIOLI

POLENTINA CROCCANTE ^v GFO

HOUSE-MADE CRISPY

POLENTA CHIPS DUSTED WITH
ROSEMARY SALT & AIOLI

FOCACCIA CON AGLIO E FORMAGGIO ^v

HOUSE-MADE FLAT BREAD WITH GARLIC,
MOZZARELLA CHEESE & FRESH BASIL

OLIVE ASCOLANE

A MIXTURE OF GREEN OLIVES FILLED WITH
N'DUJA, TRUFFLE & VEAL, CRUMBED &
LIGHTLY FILLED

POLPETTE DELLA NONNA

BEEF MEATBALLS SLOW COOKED IN NAPOLI
SAUCE, SHAVED PARMESAN & OLIVE BREAD

PRIMI

MINISTRONE ^v GFO

TRADITIONAL HOUSE-MADE
MIXED VEGETABLE SOUP

COZZE PROVENZALE

LOCAL MUSSELS POACHED IN A RICH
TOMATO SEAFOOD BROTH, FRESH HERBS &
CHAR-GRILLED BREAD

POLENTA FRESCA

SOFT POLENTA SERVED WITH YOUR CHOICE OF...

SALSICCIA GFO

PORK SAUSAGE, ROASTED ONION
& NAPOLI SAUCE

POLLO GFO

PAN FRIED CHICKEN, RADICCHIO
& TALEGGIO CHEESE

TRIO FORMAGGI ^v GFO

CHUNKY PIECES OF GORGONZOLA,
TALEGGIO & GRANA PADANO CHEESES

PASTA E RISOTTO

SPAGHETTI MARINARA AL CARTOCCIO

FRESH LOCAL SEAFOOD BAKED IN A BAG,
WITH EITHER NAPOLI SAUCE OR A GARLIC,
OIL & CHILLI SAUCE

GNOCCHI PRIMAVERA ^v

HOUSE-MADE POTATO GNOCCHI, THYME
ROASTED ONIONS, CHERRY TOMATOES,
LIGHT NAPOLI SAUCE & SALTED RICOTTA

RISOTTO CON CREMA ^v GFO

DI CARCIOFI

CARNAROLI RICE WITH ARTICHOKE CREAM,
BABY SPINACH, TALEGGIO CHEESE
DRIZZLED WITH WHITE TRUFFLE OIL

RICOTTA GNOCCHI AI GAMBERI

HOUSE-MADE RICOTTA GNOCCHI, COGNAC
PRAWN TAILS, FRESH TOMATO, ROASTED
ONION & FRESH HERBS

A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

^v VEGETARIAN OPTION

GFO GLUTEN FRIENDLY OPTION



VENETO REGIONAL DISH

(PLEASE SPECIFY WHEN ORDERING)

RIGATONI PASTICCIATI

HOUSE-MADE **RIGATONI & MEATBALLS** PASTA BAKE, WITH FRESH **MOZZARELLA** CHEESE & **BASIL**

BIGOLI PESCATORE

HOUSE-MADE **VENETO** PASTA TOSSED WITH **LOCAL SEAFOOD**, **NAPOLI**, **THYME** ROASTED ONIONS, FRESH **HERBS & CHERRY** TOMATOES

RISOTTO AI GAMBERI

CARNAROLI RICE WITH **PRAWN TAILS**, **SAFFRON** BUTTER & **CHERRY** TOMATOES

ORECCHIETTE CON SALSICCIA

LITTLE EAR PASTA, **PORK SAUSAGE**, ROAST ONIONS & **CHERRY** TOMATO RAGU

TAGLIATELLE BOLOGNESE

HOUSE-MADE **FLAT PASTA**, TRADITIONAL MEAT RAGU, WILD MUSHROOMS & SHAVED **PARMESAN** CHEESE

SECONDI

CARNE

INSALATA DI POLLO

GRILLED **CHICKEN TENDERLOINS** WITH WILD BLACK RICE, **GORGONZOLA** CHEESE, **AVOCADO** FLAN, SMASHED **PUMPKIN**, **WALNUTS** & **BABY** CHARD

COTOLETTA DI VITELLO O POLLO

TRADITIONAL **VEAL** OR **CHICKEN** **SCHNITZEL** SERVED WITH **CHIPS** OR **SALAD** OR **VEGETABLES**

PARMIGIANA DI VITELLO

TRADITIONAL **VEAL** OR **CHICKEN** **SCHNITZEL** TOPPED WITH **NAPOLI** SAUCE & **MOZZARELLA** CHEESE, SERVED WITH **CHIPS** OR **SALAD** OR **VEGETABLES**

TAGLIATA DI MANZO

CHAR-GRILLED & SLICED **VC DRY AGED** **PORTERHOUSE STEAK** ON WILD ROCKET, ROASTED **RED PEPPERS** & **WALNUT** SALAD, DRIZZLED WITH **VINCOTTO** & **SALTED** RICOTTA

32 SALTIMBOCCA

VEAL SCALOPPINI TOPPED WITH **PROSCIUTTO** & **SAGE**, LIGHTLY POACHED IN **WHITE WINE**, SERVED WITH **CHIPS** OR **SALAD** OR **VEGETABLES**

37

BISTECCA DI MANZO ALLA BRACE

CHAR-GRILLED **300GM SCOTCH FILLET STEAK** SERVED WITH **BEER BATTERED** STEAK FRIES, **PICKLED** RED CABBAGE & **DIJON** MUSTARD

35 PESCE

CALAMARI SALE E PEPE

SALT & PEPPER **SQUID** SERVED WITH **MIXED** SALAD & **LEMON** AIOLI

30

INSALATA DI GAMBERI

PAN FRIED **PRAWN TAILS** WITH **BRANDY** REDUCTION, **AVOCADO** FLAN, **WALNUTS**, WILD BLACK RICE & **PUMPKIN** SALAD

30

CONTORNI

POLENTA ALLA GRIGLIA

GRILLED **POLENTA** SLICES

PATATINE FRITTE

BOWL OF **HOT** CHIPS

INSALATA MISTA

MIXED LEAF SALAD, **HOUSE-MADE** MUSTARD **VINAIGRETTE**

INSALATA VENETA

RADICCHIO AND **ICEBERG** SALAD WITH **ONION** & **HOUSE-MADE** **BALSAMIC** **VINAIGRETTE**

VERTO DA

L'8 **INSALATA DI RUCOLA E PERE**

WILD **ROCKET** SALAD, **PEAR**, **PARMESAN** CHEESE, **HOUSE-MADE** **BALSAMIC** **VINAIGRETTE**

VERDURE MISTE

GRILLED & ROASTED **MIXED** VEGETABLES

42

PATATE ARROSTO

ROYAL BLUE **POTATOES** WITH **ROSEMARY** SALT

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 **VEGETARIAN** OPTION

 **GLUTEN FRIENDLY** OPTION

 **VENETO** REGIONAL DISH

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BAMBINI

ALL 13.5

GNOCCHI AL POMODORO ^v

HOUSE-MADE GNOCCHI IN A NAPOLI SAUCE

PEPITE DI POLLO

CHICKEN NUGGETS & HOT CHIPS

PESCE DORATO CON PATATINE

CRUMBED FISH FINGERS & HOT CHIPS

PASTA BOLOGNESE

SHORT PASTA WITH BOLOGNESE SAUCE

GELATO / ICE-CREAM

1 SCOOP 3.5

2 SCOOPS 6

CAFFE

CAFFÈ ESPRESSO	4
DOUBLE ESPRESSO	5
SHORT MACCHIATO	4
LONG MACCHIATO	5
PICCOLO LATTE	4
CAFFÈ LATTE (CHAI AVAILABLE)	5
CAPPUCCINO	5
FLAT WHITE	5
LONG BLACK	5
MOCHACCINO	5
HOT CHOCOLATE	5
TEA (FULL RANGE OF ELMSTOCK)	5
ICED COFFEE/CHOCOLATE	7
CORRETTO (WITH GRAPPA, PRUGNA OR SAMBUCA)	9.5

DOLCE

ALL 12

TIRAMISÚ

LAYERED SPONGE FINGERS, MASCARPONE CHEESE, COFFEE, COCOA & ALMOND BISCOTTI

GRAPPA SEMIFREDDO

SEMI FROZEN GRAPPA & WHITE CHOCOLATE MOUSSE, FEUILLETINE BISCUIT CRUMBLE & COULIS

PANNA COTTA ^{GFO}

VANILLA BEAN PANNA COTTA WITH COMPOTE & ALMOND BISCOTTI

TORTA AL CIOCCOLATO

WARM CHOCOLATE LAVA CAKE WITH VANILLA BEAN ICE CREAM & RASPBERRY PUREE

AFFOGATO

SCOOP OF VANILLA ICE-CREAM A SHOT OF ESPRESSO AND YOUR CHOICE OF LIQUEUR

WITHOUT LIQUEUR 8

12.5

DIGESTIVI*

AMARO AVERNA	10
AMARO MONTENEGRO	11
BAILEYS IRISH CREAM	10
COINTREAU	12
FRANGELICO	11
JAGERMEISTER	12
KAHLUA	11
LIMONCELLO	11
BELLANOTTE PRUGNA	11
NARDINI GRAPPA	15
PIAVE GRAPPA	11.5

*MORE SELECTIONS AT THE BAR

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^{GFO} GLUTEN FRIENDLY OPTION

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