

# Vacanza

## *Antipasti & Bufala Bar*

- Green Olives *Homemade marinated Italian olives* 10  
Acciughe *Marinated white anchovies* 13  
Salumi & Formaggi *Chef's selection of cured meats & cheeses* small 24 / large 33  
Arancini Porcini *Bufala mozzarella, truffle paste and porcini mushrooms* 13  
Arancini Bolognese *Bufala mozzarella, Bolognese ragú & peas* 13  
"Mortadella & Stracciatella" *pasta fritta* 24  
100 grams of fresh burrata 16  
125 grams of fresh bufala mozzarella 16  
Prosciutto & fresh burrata 25.50

## *Woodfired Antipasti*

- Focaccia al Rosmarino *Fresh rosemary, sea salt & olive oil* 12  
Focaccia con aglio e mozzarella *Fior di latte & garlic oil* 15  
Bufala Bruschetta *Focaccia, bufala mozzarella, marinated Roma tomatoes & fresh basil dressing* 24.50  
Baked Tomino *cheese and chilli honey* 18  
Meatballs all' Amatriciana 16  
Garlic Prawns *Garlic butter, chilli and white wine sauce* small 22 / large 38

## *Homemade Pastas from Elva*

- Lasagna *Homemade traditional slow cooked beef lasagna* 31  
Gnocchi alla Sorrentina *Stone-baked, with Napolitana sauce, mozzarella and parmesan* 32  
Gnocchi Basil Pesto *Fresh homemade basil pesto & fresh stracciatella cheese* 32  
Pappardelle *12 hour slow cooked Lamb Ragú* 36  
Spaghetti *Saffron garlic prawns, chilli & white wine sauce* 36  
Rigatoni "Cacio e Pepe" 31

## *Insalate*

- Caprese *Marinated heirloom tomatoes, bufala mozzarella or fresh burrata* 20  
Ruculetta *Rocket, cherry tomatoes & Parmesan with balsamic dressing* 14 Add pear \$4  
Mista Vacanza *Mixed leaves, fennel & pomegranate with citrus dressing* 14  
Insalata pere & bresaola *Rocket, pear, wagyu bresaola, walnuts, Parmesan & balsamic glaze* 24

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2010

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## *Pizze Rosse – San Marzano Tomato base*

- I. “Brandi” Bufalina Margherita *Bufala mozzarella & fresh basil* 26.90
- II. “Sorrento” Gamberi *Fior di latte, marinated tiger prawns, cherry tomatoes & fresh chilli* 29.90
- III. “Da Franco” *Fresh burrata & triple smoked ham* 28.90
- IV. “Il Pizzaiolo” Diavola *Fior di latte, hot soppressa, fresh chilli & Kalamata olives* 28.90
- V. “Sorbillo” Capricciosa *Fior di latte, roasted mushrooms, triple smoked ham, artichokes & olives* 27.90
- VI. “Il Capitano” *Fior di latte, truffle oil, goat cheese, roasted mushrooms & pork & fennel sausage* 29.90

## *Pizze Bianche – Fior di Latte base*

- VII. “Il Saraceno” *Parma prosciutto, cherry tomatoes, rocket & grated parmesan* 27.90
- VIII. “The Vacanza” *Swiss roasted mushrooms, truffle oil & grated pecorino* 27.90 add crispy pancetta \$6

## *Monthly Pizzas Specials*

- “Amatriciana” *Tomato base, caramelised onions, crispy pancetta, grated pecorino & black pepper* 31.90
- “La Montanara” *Fior di latte base, garlic potatoes, wild Italian mushrooms, parsley oil & sea salt* 29.90

Anchovies 6	Prawns 7	Cheeses 5	Gluten Free 6
Pancetta/Prosciutto 6	Ham/Soppressa 6	Chilli Honey 3	Fennel Sausage 6

## *Dolci*

- Nutella & Ricotta Calzone *Served with vanilla bean ice cream* 22
- Tiramisù 15
- Affogato *Vanilla bean ice cream served with espresso & liqueur* 13
- Vacanza Gelato *Vanilla bean* 5.50 per scoop
- Lemon sorbet 2 scoops 11