

VAPORETTO

EST. 2014



Venetian Bar and Eatery

BUILT ON HUNDREDS OF ISLETS AND ISOLATED FROM THE MAINLAND, VENICE WOULD BECOME A UNIQUE EXAMPLE OF A MULTICULTURAL METROPOLIS. A CROSSROADS OF DIFFERENT PEOPLES AND TRADITIONS THAT HAVE INSPIRED US AT VAPORETTO SINCE

Antipasti

Pane	v	9
Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar		
Pane all'Aglione	v	12
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
Arancini	v	18
Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo		
Caprese con Prosciutto		22
Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto, served with Sliced Prosciutto and Grissini		
Wagyu Carpaccio		26
Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo		
Fegato alla Veneziana		27
Duck Liver and Cherry Pate', toasted Fruit Bread, House Mustard, Pickled Shallots, Zucchini and Cauliflower		
Antipasto		28
Assorted Italian Cheese served with sliced Prosciutto, Preserved Vegetables, Olives & Grissini *Add Arancino +6		
Ostriche		29
Half Dozen of Market Oysters (6), served over Ice with Lemon and Mignonette dressing		
Calamari		24
Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon		
Baccala' e Polenta		19
Crispy Polenta Chips with Whipped Salted Cod Dip infused with Garlic and EV00		
Sarde in Saor		12
Baked Brioche Bread topped with Stracciatella Cheese, Marinated White Anchovies, Sweet and Sour Onions, Pine Nuts, Homemade Raisin Vinaigrette		

Contorni

Patatine	v	13
Thin-Cut Fries served with Aioli and Parmesan Herb Salt		
Insalata	v	14
Cos Hearts, Pickled Celery, Chives, Toasted Walnuts, Gorgonzola Cheese, Apple Vinaigrette		
Verdure		15
Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli		
Caprese Salad	v	16
Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto		

Primi

Tortiglioni alla Vodka	v	29
Fresh Tortiglioni Pasta in a creamy Tomato and Vodka Sugo topped with Parmesan Cheese *Add Prawn Cutlets +8		
Ravioli di Zucca	v	32
Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan Cheese and Vincotto		
Gnocchi al Ragu' d'Agnello		36
Fresh Potato Gnocchi with slow-braised Lamb Shoulder Ragu' and Pecorino Romano Cheese		
Linguine Busara		39
Fresh Squid-Ink Linguine Pasta, Mussels, Vongole, Calamari, Scallops and Prawns in Garlic, Chilli and Tomato Sugo		
Ravioli della Laguna		38
Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese		
Risotto della Serenissima		34
Creamy Risotto with Diced Bannockburn Chicken, Confit Leek and Smoked Provolone Cheese		

ARAGOSTA del CAPITANO

99

Sharing plate of Fresh Linguine Pasta with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

Secondi

Spigola alla Vicentina		39
Pan-Seared Barramundi Fillet with Prosciutto wrapped Asparagus served over Soft Polenta & Creamy Vicentina Sauce with Toasted Almonds		
Controfiletto		45
300g Angus Striploin Char-grilled and served "Tagliata" style with Mushroom Trifolata and Jus		
Ossobuco alla Veneziana		42
Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata		

Kids Options (up to 12yo)

Kids eat free every day from 12pm to 5.45pm	
offer is for 1 kids main each child limited to 1 child each accompanying adult	
Pasta (Napoli, Ragù or Butter & Parmesan)	12
Calamari & Fries with Tomato sauce	12
Fried Chicken & Fries	12
Kids Gelato	9

Dolci

Tiramisù		16
Classic Traditional Tiramisù		
Pannacotta		17
Pannacotta, Lemon Curd, Meringue, Blueberry Compôte		
Mousse al Cioccolato		18
Chocolate Mousse with Hazelnut Crumble		
Formaggi		21
Assorted Italian Cheese served with Quince Paste, Muscatel, Honey and Crackers		
Affogato		19
Artisan Vanilla Gelato with Espresso, Frangelico and Almond Biscotti		



食物菜单

FOLLOW US ON INSTAGRAM @VAPORETTOMELB2014
FUNCTION ENQUIRIES AT INFO@VAPORETTO.COM.AU

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99%
10% SERVICE SURCHARGE ON SUNDAYS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

VAPORETTO BAR & EATERY - 7/681 GLENFERRIE RD, HAWTHORN



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SCAN FOR UPDATED WINELIST

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EST. 2014



Venetian Bar and Eatery



Australia's Wine List of the Year Awards
'Two Glasses' 2020, 2021, 2022
'One Glass' 2023, 2024

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Please note that we reprint our wine list quarterly to reduce waste and respect the environment. To view updated vintages, please scan the QR Code in the top left corner.

Signature Cocktails

Sangria del Vaporetto 23

Cognac, Light Rum, Lychee & Elderflower,
Fresh Lime Juice, Apple Juice,
Mixed Fruits, Sangiovese

Bella Luna 23

Ink Gin, Rose & Peach Syrup,
Fresh Lime Juice, Prosecco

Lady Marmalade 23

Gin, Apricot Jam, Red Vermouth,
Passionfruit, Fresh Lemon Juice

Wild Citrus 23

Bourbon Whiskey, Homemade Ginger Orange Syrup,
Fresh Lime Juice, Fizz Water, Sangiovese

Dolce Amore 23

Amaretto, Kahlua, Cacao White, Freshly Brewed Espresso,
Chocolate Herbs Bitter

Vaporetto Special 23

Special Cocktail of the Day

Classic Cocktails

Spritz	18
Choice of Aperol, Campari, Select or Limoncello, Soda Water & Prosecco	
Hugo	18
Elderflower Syrup, Soda & Prosecco	
Bellini	18
White Peach Purée & Prosecco	
Campari Soda	18
Bitter Campari & Soda Water	
Negroni	21
Red Vermouth, Bitter Campari, London Dry Gin	
Amaretto Sour	21
Amaretto, Lemon Juice	
French Martini	21
Vodka, Chambord Liqueur, Pineapple Juice	
Espresso Martini	21
Espresso, Vodka, Coffee Liqueur	
Martini	21
Gin or Vodka; Dry, Wet or Dirty; Lemon Twist or Olives	
Margarita	21
Tequila, Cointreau, Lime Juice, Salt	

Alcohol-Free Cocktails

Peach Perfect 18

Peach Puree, Jasmine Cold Brew, Green Tea,
Rose, Fresh Lemon Juice

Mango Shades of Grey 18

Mango Puree, Earl Grey Tea,
Fresh Lemon Juice, Simple Syrup

Late Harvest 18

Homemade Ginger Orange Syrup, Lime Juice,
Soda Water, Cold Brew Hibiscus Tea

Spritz Libero 16

Lyre's Italian Spritz, Alcohol-Free Sparkling Wine, Soda

Amaretto Libero 16

Lyre's Amaretto, Lemon Juice, Maraschino Cherry

Espresso Libero 16

Lyre's Coffee Originale, Espresso

Spirits

Pimms No 1 Cup	Aperitif	England	16
Poli Marconi 46	Gin	Italy	16
Four Pillars Rare Dry	Gin	Australia	16
Tanqueray	Gin	Scotland	16
Hendricks	Gin	Scotland	16
Bombay Sapphire	Gin	England	16
Nuvé	Vodka	Australia	15
Grey Goose	Vodka	France	16
Belvedere	Vodka	Poland	16
Jose' Cuervo Blanca Especial	Tequila	Mexico	14
1800 Tequila Reserva Reposado	Tequila	Mexico	18
Puni Nero	Whisky	Italy	18
Johnnie Walker Black Label	Whisky	Scotland	16
Lagavulin 16yo Single Malt	Whiskey	Scotland	18
Jameson	Whiskey	Ireland	16
Jack Daniel's	Whiskey	USA	14
Maker's Mark	Bourbon	USA	16
Chateau Chantelle Superior	Brandy	Australia	16
Bacardi Rum Blanco	Rum	Trinidad	14
Kraken Spiced Rum	Rum	Trinidad	16
Diplomatico Reserva Exclusiva	Rum	Venezuela	18

Beers

Peroni Libera	Alcohol-Free 0%	Lazio, IT		12
Peroni Rossa	Premium Lager 4.7%	Lazio, IT		13
Baladin Nazionale	Artisan Blond Ale 6.5%	Piedmont, IT		18
Baladin IPPA	Artisan Indian Pale Ale 6.5%	Piedmont, IT		18
Baladin Isaac	Artisan Wheat Beer 5%	Piedmont, IT		18
Birra Messina	Premium Pale Lager 4.8%	Sicily, IT		13
Birra Viola ON TAP	Artisan Pale Lager 5.3%	Romagna, IT		16

Ciders

The Hills	Premium Apple Cider 5%	Yarra Valley, VIC		13
The Hills	Premium Pear Cider 5%	Yarra Valley, VIC		13

Soft Drinks

Coca Cola	USA	7
Coca Cola Zero	USA	7
Chinotto	Italy	7
Limonata	Italy	7
Aranciata Rossa	Italy	7
Orange Juice	Australia	7
Apple Juice	Australia	7
Pineapple Juice	Australia	7
Cranberry Juice	Australia	7
Tomato Juice	Australia	7
Fever Tree Ginger Beer	England	7

S p a r k l i n g W i n e s

Grape	Dosage	Region	Glass
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Brown Brothers *'Sparkling Moscato Rosé'* 200ml

Moscato	Sweet	Milawa, VIC	16
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Delightfully aromatic with musk and red berry character finished with a delicate sparkle. Delicately sweet and not too dry

TAP Prosecco *by Marsuret*

Glera	Brut	Veneto, IT	17
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Intense aromas of white flowers and green apple. The froth is lively and pleasant, the acidity refreshing. Excellent, persistent finish

Champagne Forget Brimont *'Brut Terroir'*

Pinot Noir, Chardonnay, Pinot Meunier	Brut	Champagne, FR	24
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A stunningly complex Champagne. The nose offers mushroom and truffle, shortbread and stone fruits. Persistent flavour and intensity

Altina *'La Vie En Rose'* 250ml

Alcohol-Free	Sparkling Wine	Canberra, ACT	16
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Non-alcoholic sparkling wine with delicate and crisp rose style bubbles with notes of Hibiscus, native Rosella and Rose petals.

R o s e ' W i n e s

Grape	Region	Glass
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Famiglia Pasqua *'11 Minutes – Odi et Amo'*

Corvina, Trebbiano, Syrah, Carmenère	Veneto, IT	17
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Named after the 11 minutes of skin contact during pressing, the wine has a pale salmon colour; subtle notes of fruit and a slightly herbaceous character. Silky texture and lovely mineral finish

W h i t e W i n e s

Grape	Region	Glass
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TAP Chardonnay *by Rob Hall*

Chardonnay	Yarra Valley, VIC	17
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Really well structured and elegant, with yellow nectarine, cream and floral notes. Long textural palate with saline finish

Mansion House Bay

Sauvignon Blanc	Marlborough, NZ	13
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Intense notes of passionfruit, lemongrass and white peach. Elegantly balanced, with notes of tropical fruit. Long, clean finish

Soave Tamellini

Garganega	Veneto, IT	19
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Intense nose, fragrant and floral with notes of peach and almond. Rich and velvety palate, floral and fruit flavours and a crisp, dry finish

Fantini *'Calalenta – Terre di Chieti IGT'*

Pecorino	Abruzzo, IT	21
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Straw, yellow colour with greenish highlights. Aromas of white pulp fruits, especially pears and balsamic notes.

Cusumano *'Shamaris'*

Grillo	Sicilia, IT	23
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Straw, yellow colour. Aromas of sliced green mango, hints of flowers, lemon peel and lavender. Full bodied, bright acidity, long mineral finish

Famiglia Pasqua *'Black Label'*

Pinot Grigio	Veneto, IT	15
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Fruity, intense wine with a strong character. Complex palate with peach, pear and tropical fruit revealing notes of toasting, hazelnut and vanilla

Cyril Gautheron *'Chablis'*

Chardonnay	Chablis, FR	25
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Pale white gold with subtle green highlights. Lively aroma, yet refined, offering a vibrant bouquet of delicate floral notes

Red Wines

Grape	Region	Glass
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TAP Shiraz *by Bart Van Olphen*

Shiraz	Heathcote, VIC	15
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Medium-weight wine with notes of cherry fruit, spices and dried herbs. Refreshing acidity and supple fruit balanced by dusty fine tannins

TAP Pinot Noir *by Rob Hall*

Pinot Noir	Yarra Valley, VIC	17
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Aromas of sour cherry, rhubarb and strawberry with hints of herb and spice. Well balanced palate with moreish acidity and dry, savoury finish

Haan

Merlot, Cabernet Franc	Barossa Valley, SA	19
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Velvety softness, ripe plum and raspberry on the nose, with a floral, violet lift. On the palate strong flavours of cherry, plum and dark chocolate

Balbi Soprani *'Barbaresco'*

Nebbiolo	Piemonte, IT	23
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Ethereal, pleasantly intense, containing hints of fruit, spices and leather. Robust, austere, but velvety and harmonious, with pleasing tannins

Poggio Civetta *'Chianti Classico'*

Sangiovese	Toscana, IT	21
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Fine nose, with scents of wild berry fruits, violets and a nice spicy finish. In the mouth is dry and fresh, with full body and big tannins

De Conti Esploratore *'Appassimento'*

Primitivo, Sangiovese	Puglia, IT	13
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Deep, ruby-red colour. Round and soft palate, with hints of berries jam aroma. Full body and great structure. Long, silky tannin finish

Arnaud Baillet

Pinot Noir	Burgundy, FR	25
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Harmonious, balanced wine with a plump fruitiness and silky texture. Round, gentle tannins with a medium body and elegant structure

Cella del Vaporetto

Vintage	Wine	Grape & Region	Bottle
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CHAMPAGNE

2015	Dom Pérignon 'Champagne Brut'	Pinot Noir, Chardonnay EPERNAY, FR	499
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Complex aromatic flavour profile combining intense roasted and cocoa notes, balanced by delicate floral aromas of lime blossom, jasmine and peony. Bouquet of spices such as aniseed and cardamom, fruity, botanical freshness, with subtle hints of orange and green papaya. Notes of peach, nectarine, citrus and gentian create a harmonious blend, giving the wine a rich texture and a diverse aromatic palate.

WHITE

2022	Antinori 'Cervaro della Sala'	Chardonnay UMBRIA, IT	299
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Light, straw yellow hue with greenish reflections. On the nose, it offers subtle smoky notes of cedar and flint, complemented by floral hints of Spanish broom and mimosa blossoms. The palate is vibrant and fresh, featuring flavours of vanilla, lemon butter, and small pastries. The wine is full-bodied, with bright acidity and savoury nuances, including spicy notes of candied ginger, dried lemons, and bitter citrus peel. It is layered and long, building up on the palate with a creamy texture and citrus notes.

2021	Isole e Olena	Chardonnay TOSCANA, IT	249
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Bright, intense straw yellow with light green nuances. Aromatic with spicy, buttery perfumes. Initial aromas of grapefruit and preserved lemon transition into hints of cinnamon and saffron, reflecting a reductive character. Medium-bodied with a creamy mouthfeel. Flavours of ripe fruit and fresh bread crust are complemented by a hint of spice from oak aging. The wine exhibits richness with salty mineral tones on the finish.

RED – AUSTRALIA AND NEW ZEALAND

2022	Dry River	Pinot Noir MARTINBOROUGH, NZ	269
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Vibrant bouquet of red cherry, raspberry, and boysenberry, intertwined with floral notes of cherry blossoms and violets. Subtle hints of blackcurrant, crushed dried leaves, and cardamom pod add depth and nuance. Medium-bodied with a creamy mouthfeel. Salty mineral finish

2013	Penfolds 'St Henri'	Shiraz MULTI-REGIONAL, SA	329
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Deep crimson with a purple core. Exotic mulberry, dark cherry, violet, Turkish Delight, herb garden, and chinotto aromas on the nose. Rich, concentrated, and soupy palate with juicy mulberry and kirsch flavours and brambly textures. Firm finish

Cella del Vaporetto

Vintage	Wine	Grape & Region	Bottle
<u>RED – ITALY</u>			
2020	Produttori del Barbaresco 'Asili'	Nebbiolo PIEMONTE, IT	299
<i>Bright ruby red with garnet reflections. Floral notes, rose petals, violet and red fruits. Hints of licorice, tobacco, and spice. Silky tannins and balanced acidity. Long, lingering finish</i>			
2020	Produttori del Barbaresco 'Ovello'	Nebbiolo PIEMONTE, IT	299
<i>Deep ruby red with garnet edges. Robust and expressive with notes of dark red fruits, spice and leather. Full-bodied and powerful. Firm tannins, with a strong backbone and lively acidity</i>			
2020	Produttori del Barbaresco 'Rabajà'	Nebbiolo PIEMONTE, IT	299
<i>Deep garnet with bright ruby reflections. Complex, bold, and layered with hints of red and black fruits, rose petal and violet. Notes of spice and leather. Firm yet polished tannins. Long finish</i>			
2014	Cordero di Montezemolo 'Barolo - Enrico VI'	Nebbiolo PIEMONTE, IT	349
<i>Deep red garnet colour. Complex bouquet with delicate spice notes of eucalyptus, licorice, and menthol are complemented by mature fruit aromas. Powerful palate, firm, linear structure</i>			
2017	Masi 'Costasera' Amarone della Valpolicella Classico Riserva	Corvina, Rondinella, Molinara VENETO, IT	349
<i>Deep, opaque ruby red. Rich and intense nose with super-ripe fruit aromas, cinnamon and vanilla notes. Warm and satisfying on the palate, with hints of baked fruit, spices, cherries, and cloves</i>			
2017	Isole e Olena 'Cepparello'	Sangiovese TOSCANA, IT	349
<i>Vibrant ruby red. Expressive and layered, with notes of dark cherry, red plum, cedar, and licorice. Hints of mint, mocha, and balsamic. Polished tannins, creamy texture and intense, vibrant finish</i>			
2018	Frescobaldi Tenuta Luce 'Brunello di Montalcino'	Sangiovese TOSCANA, IT	429
<i>Deep, rich ruby with a fine garnet sheen. The nose is complex and fragrant with ripe red fruit, blond tobacco, exotic spices, and floral touches. Harmonious and highly structured palate, with silky tannins. Long and persistent finish</i>			
2019	Tenuta San Guido 'Sassicaia'	Cab Sauv, Cab Franc TOSCANA, IT	699
<i>Expressive and layered, featuring notes of blackcurrant, black cherry, and plum with hints of cedar, tobacco, and vanilla. Subtle nuances of lavender, violet, and graphite. Full-bodied and velvety, presenting flavours of dark berries, mocha, spice and leather. Long and polished finish</i>			

Gli Spumanti Del Vaporetto

Wine	Grape & Region	Bottle
Marsuret <i>'Prosecco Superiore di Valdobbiadene D.O.C.G.'</i>	Glera VENETO, IT	85
Baillieu <i>'Brut'</i>	Chardonnay, Pinot Noir MORNINGTON PEN, VIC	89
Elgee Park <i>'Cuvée Brut'</i>	Chardonnay, Pinot Noir MORNINGTON PEN, VIC	115
Champagne Forget-Brimont <i>'Brut Terroir'</i>	Pinot Noir, Pinot Meunier, Chardonnay, CHAMPAGNE, FR	149
Champagne Pol Roger <i>'Champagne Brut'</i>	Pinot Noir, Chardonnay, Pinot Meunier CHAMPAGNE, FR	199
Brown Brothers 200ml <i>'Sparkling Sweet Moscato Rosé'</i>	Moscato MILAWA, VIC	16
Altina <i>'La Vie En Rose'</i> 250ml	Alcohol-Free Sparkling CANBERRA, ACT	16

I Rose' Del Vaporetto

Vintage	Wine	Grape & Region	Bottle
2024	Rouleur <i>'Pinot Gris-Ramato'</i>	Pinot Gris YARRA VALLEY, VIC	75
2023	Famiglia Pasqua <i>'11 Minutes – Odi et Amo'</i>	Corvina, Trebbiano, Syrah, Carmenère VENETO, IT	79
2022	Triennes <i>'Côtes de Provence'</i>	Cinsault, Grenache, Syrah, Merlot PROVENCE, FR	95

I Bianchi Del Vaporetto

Vintage	Wine	Grape & Region	Bottle
2023	Mansion House Bay	Sauvignon Blanc MARLBOROUGH, NZ	65
2022	Astoria <i>'Suade'</i>	Sauvignon Blanc VENETO, IT	69
2023	Famiglia Pasqua <i>'Black Label'</i>	Pinot Grigio VENETO, IT	75
2024	Mt. Difficulty	Pinot Gris BANNOCKBURN, NZ	85
2024	Weathercraft	Pinot Gris BEECHWORTH, VIC	89
2022	Enotria Tellus <i>'Renovatio'</i>	Pinot Blanc VENETO, IT	95
2023	Fallen Giants <i>'Serra Range'</i>	Riesling GRAMPIANS, VIC	69
2022	Sevenhill <i>'27 Miles'</i>	Riesling CLARE VALLEY, SA	79
2024	Elgee Park	Riesling, MORNINGTON PEN, VIC	95
2023	Famiglia Pasqua <i>'Romeo & Juliet - Passimento Bianco'</i>	Garganega VENETO, IT	69
2024	Soave Tamellini	Garganega VENETO, IT	95
2018	Le Mandolare <i>'Monte Sella - Soave Classico Superiore'</i>	Garganega VENETO, IT	115
2021	Le Morette <i>'Lugana Mandolara'</i>	Trebbiano VENETO, IT	89
2020	Bertani <i>'Le Quaiare Lugana'</i>	Trebbiano VENETO, IT	105

I Bianchi Del Vaporetto

Vintage	Wine	Grape & Region	Bottle
2023	Villa Sparina <i>'Gavi'</i>	Cortese, PIEMONTE, IT	119
2022	Bio Vio <i>'Riviera di Ponente - MaRené'</i>	Pigato LIGURIA, IT	115
2023	Fantini <i>'Calalenta'</i>	Pecorino ABRUZZO, IT	105
2021	San Salvatore <i>'Trentennare'</i>	Fiano CAMPANIA, IT	95
2022	Casa d'Ambra <i>'Ischia Bianco'</i>	Biancolella ISCHIA, IT	89
2022	Sella e Mosca <i>'Monteoro - Vermentino di Gallura'</i>	Vermentino SARDEGNA, IT	105
2021	Cusumano <i>'Shamaris'</i>	Grillo SICILIA, IT	115
2022	Astoria <i>'Estrò'</i>	Chardonnay VENETO, IT	85
2023	Tokar <i>'Coldstream' Single Vineyard</i>	Chardonnay YARRA VALLEY, VIC	85
2023	Weathercraft	Chardonnay BEECHWORTH, VIC	95
2021	Rouleur <i>'Issy's'</i>	Chardonnay UPPER YARRA VALLEY, VIC	115
2020	Tarrawarra <i>'Reserve'</i>	Chardonnay YARRA VALLEY, VIC	135
2021	Curly Flat	Chardonnay MACEDON RANGES, VIC	159
2021	Cordero di Montezemolo <i>'Elioro'</i>	Chardonnay PIEMONTE, IT	199
2023	Cyril Gautheron <i>'Chablis'</i>	Chardonnay CHABLIS, FR	125

I Rossi Del Vaporetto

Vintage	Wine	Grape & Region	Bottle
2022	Salatin	Pinot Noir VENETO, IT	69
2021	Bericanto	Pinot Noir VENETO, IT	75
2023	Bellvale	Pinot Noir GIPPSLAND, VIC	79
2024	Baillieu	Pinot Noir MORNINGTON PEN, VIC	95
2024	Rouleur	Pinot Noir YARRA VALLEY, VIC	105
2021	Maculan	Pinot Noir VENETO, IT	135
2020	Tarrawarra <i>'Reserve'</i>	Pinot Noir YARRA VALLEY, VIC	149
2022	Curly Flat	Pinot Noir MACEDON RANGES, VIC	159
2023	Arnaud Baillet	Pinot Noir BURGUNDY, FR	125
2021	Balbi Soprani <i>'Barbaresco'</i>	Nebbiolo PIEMONTE, IT	115
2019	Andrea Oberto <i>'Barolo - La Morra'</i>	Nebbiolo PIEMONTE, IT	199
2021	Famiglia Pasqua <i>'Romeo & Juliet - Passimento Rosso'</i>	Corvina, Rondinella, Molinara VENETO, IT	75
2021	Le Morette <i>'Bardolino Classico'</i>	Corvina, Rondinella, Molinara VENETO, IT	89
2020	Astoria <i>'Ripasso della Valpolicella'</i>	Corvina Veronese, Rondinella VENETO, IT	95
2015	Serego Alighieri <i>'Monte Piazze - Valpolicella Superiore'</i>	Corvina, Rondinella, Molinara VENETO, IT	115
2019	Astoria <i>'Amarone della Valpolicella'</i>	Corvina, Rondinella, Corvinone VENETO, IT	179

I Rossi Del Vaporetto

Vintage	Wine	Grape & Region	Bottle
2021	Enotria Tellus <i>'Ombretta'</i>	Merlot VENETO, IT	95
2018	Haan Estate	Merlot, Cabernet Franc BAROSSA VALLEY, SA	95
2020	Maculan <i>'Brentino'</i>	Merlot, Cabernet Sauvignon VENETO, IT	125
2019	Enotria Tellus <i>'Piradobis – Orange Wine'</i>	Merlot, Raboso Piave VENETO, IT	149
2020	Salatin <i>'Refosco'</i>	Refosco VENETO, IT	65
2022	Astoria <i>'Icona'</i>	Cabernet Sauvignon VENETO, IT	85
2021	Majella	Cabernet Sauvignon COONAWARRA, SA	89
2022	Vasse Felix	Cabernet Sauvignon MARGARET RIVER, WA	105
2020	Flametree <i>'S.R.S. Wilyabrup'</i>	Cabernet Sauvignon MARGARET RIVER, WA	139
2016	Maculan <i>'Palazzotto'</i>	Cabernet Sauvignon VENETO, IT	169
2022	Haan	Shiraz BAROSSA VALLEY, SA	79
2021	Yalumba <i>'Paradox'</i>	Shiraz BAROSSA VALLEY, SA	115
2020	Serafino <i>'Shark Tooth'</i>	Shiraz MCLAREN VALE, SA	149
2023	Poggio Civetta <i>'Chianti Classico'</i>	Sangiovese TOSCANA, IT	95
2019	I Sodi <i>'Chianti Classico Riserva'</i>	Sangiovese TOSCANA, IT	119
2018	Martoccia <i>'Brunello di Montalcino'</i>	Sangiovese TOSCANA, IT	199
2021	De Conti <i>'Appassimento'</i>	Primitivo, Sangiovese PUGLIA, IT	65