

# 3 COURSE TANTALIZER MENU

COMES WITH A COMPLIMENTARY BOTTLE OF SPARKLING WINE

## ANTIPASTI – ENTREÉS

### **Calamari Fritti**

crispy squid pieces dusted with Bellata Gold semolina & flash fried, black garlic aioli

### **Arancini ai Funghi (v)**

rice croquettes with mushrooms, porcini dust, black garlic aoli & capsicum sugo

### **Maiale Croccante**

pork belly pieces, crispy crackling, spicy sticky sauce

### **Fungho Ripieno (gf) (v) vegan option also available**

oven baked field mushroom filled with marinated capsicum, sundried tomato, basil pumpkin seed pesto & Danish fetta

### **Fiori di zucca ripieni**

flash fried zucchini flowers stuffed with a creamy cheese filling served with capsicum coulis

## PIATTI PRINCIPALI – MAIN COURSE

### **Gnocchi con Ragù di Manzo – vegetarian option also available**

housemade potato gnocchi in a slow cooked Sicilian beef sugo or mushroom, spinach and thyme finished with olive tapenade (vegetarian)

### **Marinara**

rigatoni pasta with pan fried prawns, scallops & squid, a hint of chilli, tomato & basil sugo

### **Pollo alla Scallopini (gf)**

chicken breast sauteed in a creamy mushroom, caper and lemon sauce, potato & pumpkin gratin, seasonal greens

### **Salmone con Capperi al limone a aneto (gf)**

oven baked Atlantic salmon, topped with a creamy lemon, caper & dill sauce, potato & pumpkin gratin, seasonal greens

### **Maiale Croccante**

pork belly pieces, crispy crackling, spicy sticky sauce, rosemary & sage vegetables, seasonal greens

### **Barramundi al Miele (gf)**

oven baked barramundi, honey mustard sauce, sundried tomatoes, English spinach, potato & pumpkin gratin, seasonal greens

## DOLCI – DESSERTS

### **Meringata alle Fragole (gf)**

strawberries marinated in a sweet balsamic sauce, layered with meringue & cream

### **Crostata al Caramello e Cioccolato**

salted caramel & chocolate ganache tart, gelato

### **Panna Cotta al Rabarbaro e Fragole (gf)**

vanilla bean panna cotta, strawberry & rhubarb compote, gelato

### **Crema di Limone - Lemon Posset (gf)**

delicate lemon curd, meringue crumb topping

### **Cannoli Siciliani**

crisp pastry shells filled with a chocolate & hazelnut creme patissiere, gelato

### **Affogato (gf) - please request gluten free option if required**

espresso coffee, Frangelico liqueur, gelato

## TRIO DI GELATI E SORBETTI

**Caramellino** - creme caramel, chocolate & hazelnut gelati

**Moca** - espresso coffee, vanilla bean & chocolate gelati

**Caraibico** - coconut, strawberry & chocolate gelati

**Fruttato** - mango, wild berry & lemon sorbetti

**Agrodolce** - green apple, lemon & mango sorbetti

