



*Choose 2 courses from the following selection*

## *Choice of Entree*

### **DEGUSTAZIONE DI AFFETTATI DELLA CASA**

*Alliance of Prosciutto San Daniele di Parma, Salame Siciliano, Assassina (homemade Veal ham), Bresaola, Salame maturato and Mortadella di Bologna served with bread and pickles*

### **SALMONE IN INSALATA DI MELOGRANO**

*Australian prime smoked salmon, wild rocket, fresh baby spinach, goat cheese and pomegranate*

### **GNOCCHI ALLA SORRENTINA V**

*Homemade potato pasta baked with fresh acid free tomato sauce and Scamorza cheese*

## *Choice of Main*

### **MALTAGLIATI FRESCHI AL RAGU**

*Traditional fresh egg pasta with delicious Italian ragout in Bolognese style*

### **RISOTTO AI PORCINI V**

*Aged acquerello rice with porcini mushrooms*

### **SCALOPPINE DI VITELLO AL MARSALA**

*Slices of tender Veal rump with Sicilian Marsala red wine sauce, served with seasonal organic greens, celeriac puree and organic baby beetroot*

## *Choice of Dessert*

### **TIRAMISU**

*Mascarpone cheese and egg cream on a base of Italian 'Savoiard' sponge biscuits covered with cacao powder*

### **IL NOSTRO GELATO**

*Choice of 3 flavours of the day, served with fresh fruit and chocolate art*

### **TORTA GIANDUIA AL MASCARPONE**

*Chocolate cake filled with mascarpone cream cheese*

**\$29.95 PER PERSON**

WHEREVER POSSIBLE WE USE ORGANIC PRODUCTS IN OUR RECIPES AND ALL OUR PASTA, PIZZAS, FOCCACIAS AND BREADS ARE HOME MADE EVERYDAY