



Antipasti - ENTREES CHOOSE ONE

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

MINISTRONE CON VERDURE FRESCHE V

Traditional soup with fresh grilled seasonal vegetables and organic pasta

Secondi Piatti - MAIN COURSE CHOOSE ONE

TORTELLONI DI MAGRO AL BURRO E SALVIA V

Pasta stuffed with fresh ricotta cheese and sautéed fresh spinach in a butter and sage sauce

FILETTO DI BUE IN TAGLIATA

Scotch fillet Italian style with turnips and roasted potatoes served sliced with balsamic reduction

PESCE FRESCO

Fresh fish of the day with sautéed spinach and baby potatoes

Dolce - DESSERT

DEGUSTAZIONE DI DOLCI DELLA CASA

Degustation Dessert

**\$60 PER PERSON
THREE COURSE DINNER**