

# *il* PIATTO

*Aperitivo* - APPETIZER  
SORBETTO

*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*

*Primi Piatti* - FIRST 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*

**RAVIOLI AL SUGO DI BRACIATO**

*Pasta stuffed with meat and parmesan cheese in Italian 'Braciato' rabbit and meat sauce*

*Secondi Piatti* - MAIN COURSE  
CHOOSE ONE

**FILETTO DI BUE IN TAGLIATA**

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

**TAGLIATA DI PESCE AL POMODORO VERACE**

*Pan tossed fresh barramundi fillet served sliced with roasted tomatoes and oregano Tuscan style*

**PETTO D'ANATRA CON MOSTARDA DI PERE FRESCHE**

*Baked duck breast served sliced with home made pear mustard, baby fennel and orange sauce*

*Dolce* - DESSERT

**DEGUSTAZIONE DI DOLCI DELLA CASA**

*Degustation Dessert*

**\$75 PER PERSON  
THREE COURSE DINNER**

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