



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

MINISTRONE CON VERDURE FRESCHE V

Traditional soup with fresh grilled seasonal vegetables and organic pasta

GNOCCHI AL PESTO V

Homemade potato pasta baked with pine nuts and pesto sauce

Choice of Main

RAVIOLI AL SUGO DI BRACIATO

Pasta stuffed with meat and parmesan cheese in Italian Braciato meat sauce

PESCE FRESCO

Fresh fish of the day with sautéed spinach and baby potatoes

FILETTO DI BUE IN TAGLIATA

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

Choice of Dessert

TIRAMISU

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

IL NOSTRO GELATO

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

TORTA ALLA MANTELA

Organic butter cake with raspberry gelato

\$29.95 PER PERSON

TWO COURSE LUNCH

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