

Italian Specialty Dinner

Antipasti, choice of one:

Involtini di peperoni e tonno

Roasted sweet Peppers wrapped around Tuna with Chives on a bed of Micro Greens

Carne cruda con carciofi

Hand chopped Beef Tenderloin served raw with Artichokes

Rotolo di quaglia con nocciole

Rolled Quail breast wrapped around Pancetta rolled with crushed Hazelnuts on a bed of Micro Greens and drizzled with Balsamic vinegar reduction

Crostini ai pomodorini

Multi coloured Cherry Tomato, roasted Garlic & fresh Basil bruschetta drizzled with Olive Oil and Balsamic vinegar reduction

Insalata, choice of one:

L'insalata di finocchi e arance

Shaved Fennel marinated in a Lemon and Orange vinaigrette on a bed of Arugula topped with Kalamata Olives, supremed Orange and fresh Italian Parsley

Insalata Panzanella

Multi coloured Cherry Tomatoes and toasted Ciabatta dressed with fresh Basil, Shallot and White Balsamic vinegar vinaigrette

Primi, choice of one:

Gnocchi burro e salvia

Handmade Potato gnocchi with Sage infused brown Butter and Grana Padano

Tortelloni freschi con salsa cremosa di pomodori secchi e spinaci

Large handmade Tortelloni stuffed with Spinach, Ricotta served with Creamy Sun Dried Tomato Sauce and Spinach

Palate Cleanser - Local Sorbetto al limone

Secondi, choice of one:

Piccata di pollo servita con pasta all'orzo

\$65 per guest

Delicate chicken cutlets in a light and luscious lemon sauce with capers served with herb orzo pilaf

Carré d'agnello in crosta di pasta di olive

\$75 per guest

French cut rack of Lamb crusted with Olive tapenade served with Polenta with Herbs and Cheese

Osso Buco

\$75 per guest

A specialty of the Italian Lombard region cuisine of cross-cut beef shanks braised with vegetables, wine and broth & garnished with gremolata, served with risotto alla milanese

Dolci; choice of one:

Torta cioccolato e nocciole con crema al caffè

Chocolate and Italian Hazelnut torte with Coffee cream

Panna Cotta alle Fragole

Panna cotta is a classic Italian pudding made with fresh cream and sugar. Served with a Strawberry Coulis

Tiramisu

Traditional coffee-flavoured Italian dessert. It is made of ladyfingers dipped in espresso, layered with a whipped mixture of cream, sugar, and mascarpone cheese.