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ANTIPASTI – ENTREES

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Calamari Fritti - flash fried squid pieces, citrus aioli

Suppli di Riso - flash fried spiced Sicilian rice croquettes with baby bocconcini, arrabbiata sauce

Maiale Croccante - pork belly pieces, crispy crackling, spicy sticky sauce

Fungho Ripieno

oven baked field mushroom filled with marinated capsicum, sundried tomato, basil & pumpkin seed pesto, & fetta

Fiori in Tempura - zucchini flowers stuffed with 3 cheeses & flash fried, roasted capsicum coulis

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PIATTI PRINCIPALI – MAIN COURSE

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Marinara

rigatoni pasta with pan fried prawns, scallops & squid, a hint of chilli; tomato, basil & garlic sauce

Melanzane Ripiene (gf)

eggplant stuffed with wild rice, arborio rice, mushrooms & marinated capsicum, tomato sugo, walnut crumble, Mediterranean salad

Salmone con Salsa Piccante (gf)

oven baked Atlantic salmon, spicy puttanesca sauce, polenta, seasonal greens

Saltinbocca di Pollo (gf)

oven baked chicken, prosciutto, sage & lemon burnt butter sauce, polenta, seasonal greens

Maiale Croccante

pork belly pieces, crispy crackling, spicy sticky sauce, rosemary & sage duck fat vegetables, seasonal greens

Scaloppine di Vitello ai Funghi (gf)

pan fried veal sautéed with mushrooms in a creamy mushroom thyme sauce, polenta, seasonal greens

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DOLCI – DESSERTS

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Cannoli Siciliani - crisp fried pastry shells filled with creamy liqueur custard, gelato

Delizia al Caramello e Cioccolato (gf)

salted caramel & chocolate ganache, peanut butter crunch, gelato

Crema di Limone - lemon myrtle curd, meringue crumb, gelato

Panna Cotta al Miele (gf) - almond & honey panna cotta, almond praline, gelato

Affogato - espresso coffee, Frangelico liqueur, gelato

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TRIO di GELATI e SORBETTI

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Nutella - creme caramel, hazelnut & vanilla bean gelati

Napoletano - choc ripple, berry ripple & strawberry gelati

Malaga - pistacchio, rum raisin & espresso gelati

Moca - espresso, choc ripple & vanilla bean gelati

Mint Slice - choc mint, choc ripple & vanilla bean gelati

Piccante - mango, wild berry & lemon sorbetti