

PIATTI PRINCIPALI – MAIN COURSE

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

DOLCI – DESSERTS

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

TRIO di GELATI e SORBETTI

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