

## 2 COURSE TEASER MENU

### PIATTI PRINCIPALI – MAIN COURSE

#### **Gnocchi con Ragù di Manzo – vegetarian option also available**

housemade potato gnocchi in a slow cooked Sicilian beef sugo or mushroom, spinach and thyme finished with olive tapenade (vegetarian)

#### **Marinara**

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

#### **Pollo alla Scallopini (gf)**

chicken breast sauteed in a creamy mushrooms, caper and lemon sauce, potato & pumpkin gratin, seasonal greens

#### **Salmon con Capperi al limone a aneto (gf)**

oven baked Atlantic salmon, topped with a creamy lemon, caper & dill sauce, potato & pumpkin gratin, seasonal greens

#### **Maiale Croccante**

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

#### **Barramundi al Miele (gf)**

oven baked barramundi, honey mustard sauce, sundried tomatoes, English spinach, potato & pumpkin gratin, seasonal greens

### DOLCI – DESSERTS

#### **Meringata alle Fragole (gf)**

strawberries marinated in a sweet balsamic sauce, layered with meringue & cream

#### **Crostata al Caramello e Cioccolato**

salted caramel & chocolate ganache tart, gelato

#### **Panna Cotta al Rabarbaro e Fragole (gf)**

vanilla bean panna cotta, strawberry & rhubarb compote, gelato

#### **Crema di Limone - Lemon Posset (gf)**

delicate lemon curd, meringue crumb topping

#### **Cannoli Siciliani**

crisp pastry shells filled with a chocolate & hazelnut creme patissiere, gelato

#### **Affogato (gf) - please request gluten free option if required**

espresso coffee, Frangelico liqueur, gelato

### TRIO DI GELATI E SORBETTI

**Caramellino** - creme caramel, chocolate & hazelnut gelati

**Moca** - espresso coffee, vanilla bean & chocolate gelati

**Caraibico** - coconut, strawberry & chocolate gelati

**Fruttato** - mango, wild berry & lemon sorbetti

**Agrodolce** - green apple, lemon & mango sorbetti

