

2 COURSE TEASER MENU

PIATTI PRINCIPALI – MAIN COURSE

Gnocchi di Fungo

housemade potato gnocchi sauteed in a creamy mushroom sauce, thyme and spinach

Marinara

casarecce pasta, with pan fried prawns, mussels & squid, tomato basil sugo with a hint of chilli

Brasato di Manzo

prime beef cheeks marinated & braised in a peppered red wine mushroom jus,
potato pumpkin gratin, seasonal greens

Salmone Puttanesca (gf)

oven baked salmon, classic puttanesca sugo with olives, capers, marinated capsicum
and a hint of chilli, potato pumpkin gratin, seasonal greens

Pollo con Crema di Avocado (gf)

oven baked chicken in a creamy bacon and avocado sauce, potato gratin, seasonal greens

Maiale Croccante

pork belly pieces, crispy crackling, spicy sticky sauce, roasted vegetables, seasonal greens

Barramundi ai Miele (gf)

pan fried barramundi, honey mustard sauce, potato pumpkin gratin & seasonal greens

DOLCI – DESSERTS

Torta Appiccicosa di Date

warm sticky date cake with butterscotch sauce, gelato

Cheesecake della Settimana

please ask your waitperson for the cheesecake of the week

Pannacotta e Pere (gf)

vanilla pannacotta, poached pear in a cinnamon and honey syrup, gelato

Morte dal Cioccolato (gf)

salted caramel and chocolate ganache, nutty crunch topping, gelato

Cannoli Siciliani

crisp pastry shells filled with a tiramisu crème patisserie gelato

Affogato (gf) - please request gluten free option

espresso coffee, Frangelico liqueur, gelato

TRIO di GELATI E SORBETTI

Napoletano (gf) - vanilla bean, chocolate & strawberry gelati

Caramellino (gf) - butterscotch, chocolate & hazelnut gelati

Ciocomenta (gf) - choc mint, vanilla bean & chocolate gelati

Moca (gf) - coffee, vanilla bean & chocolate gelati

Ciocabanana (gf) - choc banana, vanilla, chocolate gelati

Biscotto - cookies & cream vanilla bean & butterscotch gelati

Fruttato (gf) (df) - mango, wild berry & lemon sorbetti

Agrodolce (gf) (df) - Mojito, lemon & mango sorbetti

