

## *Primi Piatti / First Courses*

*Bocconcini di ricotta e spinaci*     \$26

*Spinach and ricotta dumplings poached in a parmesan cheese cream sauce and cooked in the oven*

*Caramelle di mozzarella e tartufo nero*     \$30

*Puff pastry filled with mozzarella cheese and black truffle*

*Paffutelli al salmone*     \$30

*Half-moon shaped pasta filled with a mixture of prawns, scallops and Dhufish, served in a smoked salmon and cream sauce*

*Ravioli burro e salvia*     \$26

*Homemade pasta filled with spinach and ricotta tossed with butter, Parmesan cheese and fresh sage*

*Ravioli d'anatra con salsa di carote*     \$29

*Pillows of green pasta filled with roast duck and served in a carrot and onion sauce*

*Gnocchi con rucola e prosciutto*     \$27

*Homemade potato dumplings tossed in a sauce of Parma ham and rocket*

*Risotto con funghi porcini*     \$30

*Risotto with wild porcini mushrooms*

*Gamberi all'aglio*     \$30

*Fresh Tiger prawns pan-fried with garlic, breadcrumbs and herbs*

## *Secondi Piatti / Second Courses*

*Sfogliata ripiena con zucca stracchino e peperoni*      \$35

*Puff pastry filled with pumpkin, capsicum and stracchino cheese. Served with a pesto sauce*

*Gamberoni e scampi alla griglia*      \$70

*Tiger prawns and scampi halved in their shells, marinated and grilled*

*Cuscinetti di pollo con stracchino, menta e miele*      \$38

*Chicken breast filled with stracchino cheese and served with mint and honey*

*Anatra con zafferano e rosmarino*      \$42

*Slow-roasted duck served a saffron and rosemary sauce*

*Coniglio con olive nere e vino bianco*      \$42

*Rabbit braised in the oven with black olives, white wine and herbs*

*Fegato alla veneziana*      \$38

*Calf liver thinly sliced and pan-fried with onions and extra virgin olive oil, served with grilled polenta*

*Costata d'agnello con fichi caramellati*      \$45

*Rack of lamb baked in the oven and served with caramelised figs*

*Filetto in crosta*      \$48

*Eye fillet of beef double crumbed, pan-fried medium rare and served in a bed of exotic mushrooms*

*Pesce del giorno*      p.o.r

*Fish of the day*

*Vegetali di stagione* \$8 per person  
*A selection of hot seasonal vegetables*

*Insalata*  
*Green salad* Small \$10  
Large \$15

*Insalata di radicchio*  
*Radicchio salad* Small \$10  
Large \$15

*Dolci al carello* \$22  
*A selection of freshly prepared sweets from the trolley*

*Formaggi* \$22  
*A selection of cheeses*

*All prices are GST inclusive.*