

Primi Piatti / First Courses

Antipasto \$26

A selection of seasonal antipasti

Bocconcini di ricotta \$28

Spinach and ricotta dumplings poached in a cream sauce and gratinated in the salamander oven

Crespelle regina \$28

Mixture of veal, chicken and mushroom rolled in a pancake and baked in the oven with béchamel sauce

Cannelloni spinaci e ricotta \$28

Rolls of fresh homemade pasta filled with spinach, ricotta and veal baked in the oven with béchamel and tomato

Minestrone di verdure \$28

Chicken broth with homemade pasta and vegetables

Ravioli con burro e salvia \$28

Homemade pasta filled with spinach and ricotta and tossed in butter and sage

Gnocchi al ragu d'anatra \$28

Potato dumplings tossed with a duck ragu and tomato

Salmone marinato al sedano bianco \$28

Tasmanian Salmon cured, finely sliced, served raw on a bed of salad topped with lemon juice, olive oil & white celery

Secondi Piatti / Second Course

Fegato alla veneziana \$36

Calf liver thinly sliced and pan-fried with onion and olive oil

Galletto alla griglia \$38

Whole spatchcock marinated in herbs and charcoal grilled

Coniglio alle olive nere \$40

Rabbit braised in the oven with black olives and herbs

Saltimbocca alla romana \$36

Thin slices of veal topped with sage and Prosciutto pan-fried with white wine

Polpette pomodoro e oregano \$36

Veal and chicken meatballs baked with tomato and oregano

Anatra arrosto \$40

Roast duck roasted in the oven with rosemary, garlic and served in its own gravy

Pesce del giorno p.o.r

Fish of the day

Vegetali di stagione

\$8 per person

A selection of hot seasonal vegetables

Insalata

Small \$10

Large \$15

Dolci al carello \$22

A selection of freshly prepared sweets from the trolley

Formaggi \$22

A selection of cheeses

All Inclusive price for entrée, main course with vegetables and dessert is \$75.