



PERUGINO

PRIMI PIATTI / FIRST COURSES

Antipasto	\$22
A selection of seasonal antipasti	
Bocconcini di ricotta	\$24
Spinach and ricotta dumplings poached in a cream sauce and gratinated in the salamander oven	
Crespelle regina	\$24
Mixture of veal, chicken and mushroom rolled in a pancake and baked in the oven with béchamel sauce	
Cannelloni spinaci e ricotta	\$24
Rolls of fresh homemade pasta filled with spinach, ricotta and veal baked in the oven with béchamel and tomato	
Minestrone di verdure	\$22
Chicken broth with homemade pasta and vegetables	
Ravioli con burro e salvia	\$24
Homemade pasta filled with spinach and ricotta and tossed in butter and sage	
Gnocchi al ragu d'anatra	\$25
Potato dumplings tossed with a duck ragu and tomato	
Salmone marinato al sedano bianco	\$26
Tasmanian Salmon cured, finely sliced, served raw on a bed of salad topped with lemon juice, olive oil & white celery	
Calamari ripieni	\$26
Squid filled with bread and prawns served in a tomato sauce	
Fegatini di pollo	\$24
Chicken liver sliced and pan-fried with onion and olive oil	



PERUGINO

SECONDI PIATTI / SECOND COURSES

Fegato alla veneziana Calf liver thinly sliced and pan-fried with onion and olive oil	\$34
Galletto alla griglia Whole spatchcock marinated in herbs and charcoal grilled	\$36
Coniglio alle olive nere Rabbit braised in the oven with black olives and herbs	\$38
Saltimbocca alla romana Thin slices of veal topped with sage and Prosciutto pan-fried with white wine	\$34
Polpette pomodoro e oregano Veal and chicken meatballs baked with tomato and oregano	\$34
Anatra arrosto Roast duck roasted in the oven with rosemary, garlic and served in its own gravy	\$38
Capretto arrosto Baby goat roasted in the oven with rosemary, garlic and served in its own gravy	\$38
Arista di maiale Pork sirloin baked in the oven with rosemary, garlic and served in its own gravy on a bed of cannellini beans	\$36
Pesce del giorno Fish of the day	p.o.r
Verdure di stagione A selection of hot seasonal vegetables	\$8 per person
Insalata	Small \$10 Large \$15
Dolci al carello A selection of freshly prepared sweets from the trolley	\$18
Formaggi A selection of cheeses	\$20

All Inclusive price for entrée, main course with vegetables and dessert is \$54.50