



## *Valentine's Menu*

*available lunch & dinner*

### *Primi*

#### *Arancini ai funghi (v)*

*Golden fried wild mushroom risotto balls served w spicy pomodoro*

#### *Gamberi all'aglio e peperoncino (g)*

*Sizzling tiger prawns w garlic, chilli & tomato s/w grilled pane*

#### *Agnolotti con spinaci e ricotta (v)*

*Freshly cooked, moon shaped pasta of spinach & ricotta w sautéed onion, cream & cracked pepper*

#### *Agnello e piselli risotto*

*Risotto w tender lamb & baby peas topped w shaved parmesan*

#### *Antipasti da gustare insieme/love antipasto platter*

*Crispy zucchini flowers / Italian Cured Meats / provolone, olives & ciabatta*

#### *Optional Extra (12 served):*

*Freshly shucked oysters served with lemon drizzle, rock salt and rocket 31  
Oysters Kilpatrick, gently grilled with bacon barbecue & worcestershire 32*

### *Secondi*

#### *Guancia di manzo brasato al vino rosso*

*Braised cheek of beef w vegetables, red wine jus & scalloped potatoes*

#### *Polo Sophia Loren alla Cacciatore*

*Chicken braised with red peppers, garlic, tomatoes and gently fried polenta*

#### *Pesce San Pietro Cartoccio (g)*

*John Dory fillet cooked in a foil bag w cherry tomatoes, garlic butter, capers & lemon*

#### *Cremagliera d'agnello al Rosmarino e Pepe*

*Four point Lamb rack, gently grilled, served on a bed of feta mash puree & jus*

#### *Capsicum Ripieni (v)*

*Whole capsicum stuffed w a pomodoro risotto, peas & paprika*

*All meals served with garlic buttered string beans*

### *Dolci*

#### *Cannoli siciliani alla ricotta*

*Cannoli pastry tubes with lemon insured ricotta*

#### *Lampone pannacotta*

*Raspberry puree/sweet semi set cream*

#### *Torta di biscotti alla crema e caffè*

*Traditional Italian tiramisu*

#### *Bigne alla cream*

*Profiteroles, chocolate dipped choux /vanilla crème patisserie filled*