

Mother's Day

Ciabatta al forno con burro cremoso - Oven baked ciabatta w creamy butter

Primi

Pecorino Cheese flan (v)

Crispy filo pastry with set creamed pecorino & caramelised onion compote

Spaghetti con Gamberi

Freshly cooked pasta w prawns cooked in chili, garlic & pomodoro

Fusilli Duck Ragu

Hand rolled pasta with duck leg ragu & truffle oil

Arancini con Funghi (v)

Golden crunchy mushroom risotto balls with spicy pomodoro & fresh rocket

Caslinga antipasto plate

Insalata caprese, San Danielle prosciutto, house olives & sweet bell pepper bruschetta

*Optional Extra : Dozen Fresh Natural oysters served with lemon drizzle, rock salt and rocket 31
Dozen Oysters Kilpatrick, gently grilled with bacon, barbeque & Worcestershire 32*

Secondi

Pesce San Pietro Panzanella

John Dory marinated in lemon olive oil, gently grilled w traditional fresh panzanella salad (g/v)

Saltimbocca e patate arrosto

Tender veal fillet pan-fried w crisp prosciutto, garden sage & jus on roast potatoes

Pollo pesto e Formaggio da capra

Free range chicken breast stuffed with fresh basil, sun dried tomato & goats cheese pesto on a bed of potato puree & cherry tomato

Scamone di Agnello brasato

Braised lamb rump with mushrooms, jus & buttered beans

Capsicum Ripieni (v)

Whole capsicum stuffed w a pomodoro risotto, peas & paprika

Dolci

Sfinci

Light fluffy Sicilian doughnuts with creamy custard centres, chocolate drizzle & chantilly cream

Bigne alla crema

Profiteroles, sweet choux pastry shells with vanilla Sicilian custard & almond chocolate ganache

Pear & Almond Tart

Sweet pear almond tart w raspberry glaze & chantilly cream

Tiramisu

Sponge finger biscuits, espresso café, mascarpone cream (v)

Crepes Suzette

Sweet, thin crepes, served in a hot flavoured Grand Marnier orange sauce