

VALENTINES DAY MENU

\$60.00 per person | With your choice of an entrée, main meal and dessert & Complimentary glass of Prosecco per person

Entrees

Gamberoni con Aglio Oglio

a blend of prawns, garlic and chilli cooked to sizzling perfection in olive oil

Fritteli di Zucchine

Zucchini fritters drizzled with a balsamic aioli

Prosciutto con buratta

Mozzarella filled with cream and stracciatella with marinated San Danielle prosciutto

Mains

Cannelloni

Homemade cannelloni tubes filled with fresh spinach and ricotta baked in a napoletana sauce

Fish fillet of the day

Fresh fish fillets of the day served with a salsa verde

Spatchcock alla Diavola

marinated baby chicken spatchcocked, oven baked and served in a classic flavour of garlic, lemon, wine and chilli sauce

Filetto con Funghi al Vino Bianco

Tender veal fillet with fresh mushrooms in a creamy white wine sauce

Desserts

Semifreddo

Passionfruit and coconut semifreddo topped with passionfruit sauce and pistachio praline

Tiramisu

Lady sponge fingers dipped in coffee and liquors with fresh mascarpone cream

Torta di Caprese

A warm flourless chocolate almond cake served with vanilla bean ice-cream