

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

Arancini

Lightly crumbed then fried risotto balls filled with a veal ragu and mozzarella

Main Meals

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

Carre di Agnello

Lamb rack in Roberto's marinade, then sous vide to medium.

Petti di pollo con funghi al cognac

Tender chicken breast fillets in a creamy mushroom and cognac 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