

## Set Menu

### Primi

#### Risotto Chicken & Pumpkin

Risotto with chicken breast fillet, roasted butternut pumpkin, sage and garlic (gf)

#### Nonna's Penne

Penne with slow braised veal mince ragu, pomodoro puree, garden herbs & spices

#### Tempura Prawns

Golden fried tiger prawns w rocket & radicchio salad & caramelised onions

#### Ricotta Spinach Cannelloni

House made Cannelloni filled with creamy ricotta & baby spinach (v)

#### Antipasto Plate

A selection of cured Italian meats, provolone, house marinated olives & charred pane

### Secondi

#### Fish of the Day

Gently grilled fresh fillet with scalloped potatoes & white wine butter (gf)

#### Chicken Pesto

Free range chicken breast stuffed with a fresh basil, sun dried tomato & goat's cheese pesto (gf)

#### Veal Saltimbocca

Veal pan-fried with crispy prosciutto, sage & white wine jus reduction (gf)

#### Beef Cheek

Slow braised cheek of beef with button mushroom jus & buttered beans (gf)

#### Gnocchi Pesto

House made Gnocchi with zesty basil pesto sauce (v, vegan)

*(Includes garden salads served at your table)*

### Dolci

#### Zeppoli Siciliane

Traditional Sicilian doughnut with creamy custard centre, chocolate drizzle & Chantilly cream

#### Sticky Date Pudding

Served warm w butterscotch sauce, crumbled pistachio & whipped cream

#### Profiteroles

Choux pastry shells w Sicilian custard & chocolate ganache sprinkled with toasted almond flakes

#### Hazelnut Crème Brule

Crème set with hazelnut liquor, crisp sugar disk & house made biscotti

#### Chocolate Ricotta Torte

Divine rich chocolate & ricotta torte with vanilla bean gelato & raspberry coulis