

Valentine's Day Menu

3 COURSES \$69PP

Valid only on 14th February, 2021. Bookings essential by phone.

Choose one dish from the following menu per course
Please advise of any allergies or dietary requirements as not all ingredients are listed

Entrees

Ravioli Cicale di Mare

handmade ravioli filled with Moreton Bay bug meat and bechamel, served with a truffle butter sauce

Gamberi e Capesante

local prawns and scallops pan fried and served in a creamy bisque sauce with avocado and goats cheese GF

Gnocchi

handmade potato gnocchi served in a creamy rocket and macadamia pesto sauce V

Quaglia al Pistacchio

deboned quail stuffed with pistachio and prosciutto, wrapped in guanciale, served on a velouté of potato with an orange and soy reduction

Pane Di Casa

homemade fresh bread with XV olive oil \$6.5

Main Course

All main meals served with chefs choice of salad or vegetables

Pesce del Giorno

today's fresh fish, with local tiger prawns and pippies
served with a lemon butter crustacean sauce GF

Costoletta di Vitello

veal cutlet, served with a porcini mushroom sauce GF

Risotto Vegetarian

carnaroli rice, served with a slow cooked vegetable
ragu in a light tomato sauce GF

Linguine Gamberi e Granchio

linguine pasta cooked in a crustacean bisque and served with
local tiger prawns and fresh sandcrab meat

Fettuccine al Ragù di Carne

handmade fettuccine pasta served with a slow cooked
beef and pork ragu sauce

Lasagna Croccante

handmade individual closed crispy lasagna made with
fresh pasta sheets and filled with a slow cooked duck ragù.
Baked until golden brown and crunchy

Patate Fritte

crunchy fries served with tomato sauce
and mayonnaise V \$10

Desserts

Affogato

vanilla gelato served with a shot of espresso coffee
and your favourite liqueur, Frangelico, Kahlua,
Chocolate or Baileys GF

Sorbetto Limone

two scoops of refreshing lemon sorbet GF

Cannolo Siciliano

handmade cannolo shell in the shape of a small cone, filled with whipped
buffalo ricotta and served on a fresh seasonal fruit puree

Budino al Cioccolato

Italian chocolate pudding served with fresh marinated
strawberries and whipped cream GF

Tiramisù

savoiard biscuits, coffee, a touch of marsala,
mascarpone and cocoa

Cheese plate available for an additional \$10

Formaggi

a selection of Italian cheeses served with lavosh,
bread, homemade preserves and honey