



Presents

Three Course Dinner-Taste of Italy
\$45 pp or \$85 for Two(2)

Starters

Fried Arancini

Herb and tomato filled, truffle pomodoro sauce, shaved parmesan, herbs

Warmed Burrata

Local mozzarella, roasted tomatoes, herbed breadcrumbs, toasted focaccia bread

Prosciutto Wrapped Melon

Smoked prosciutto, canary melon, arugula & fennel salad, reduced balsamic & olive oil

Entrées

Traditional Lasagna

Layered pasta sheets, Waygu beef, tomato, cheese sauce, roasted garlic focaccia bread

Eggplant Parmesan

Lightly breaded, pomodoro sauce, fresh mozzarella, lumaconi pasta

Florentine Rollatini

Pounded pork tenderloin, spinach and sundried tomato stuffing, herb risotto, zucchini

Dessert or Glass of Wine

Cannoli (2)

Creamy ricotta, pistachio nuts, chocolate shavings and fresh berries

Limuncello Tiramisu

Limuncello Marinated lady fingers, fresh cream, lemon zest, white chocolate shavings

OR

Valpolicella Superiore, Zenato, Italy

Pinot Grigio, Due Torri, Italy

If you would like both wine and dessert please add \$10 pp
Menu subject to change based on item availability. No substitutions, please.