



EASTER LUNCH SET MENU

Welcome bubbly or non alcoholic drink

ENTREE TO SHARE

Montanarine (fried pizza dough) topped with stracciatella cheese and anchovies, lemon zest

Pesto arancini filled with mozzarella and topped with parmigiano

MAIN COURSE TO CHOOSE

Boscaiola Lasagna

Filled with mushroom and sausage, besciamelle, mozzarella topped with parmigiano

Spaghetti Pescatore

Homemade spaghetti tossed in a flavourful marinara sauce topped with parsley and a subtle hint of chilli

Beetroot Risotto

Cannanoli rice cooked in a creamy vibrant beetroot and parmigiano sauce, topped with goat cheese

Barramundi

Cone Bay "sous-vide" fish fillet served on a bed of creamy leek and potato sauce, our special salsa verde, vegetable ratatouille

Lamb Shank

Slow-cooked for 4 hours, served with Sicilian potato mash, rich gravy & grilled broccolini

Ortolana

Potato and leek cream, fior di latte, zucchini, eggplant, roasted capsicum, olives, fresh uncooked cherry tomatoes, fresh uncooked bocconcini cheese, EVOO

Crostina

Fior di latte, potatoes, ham, Italian scamorza cheese, rosemary

Peperina

Pomodoro San Marzano, mild salami, 'nduja, olives, fresh stracciatella cheese, basil, EVOO

DESSERT

Italian Easter Crostata, filled with whipped ricotta, chocolate chips and cinnamon

Creme Brûlée

\$65pp

