

New Year's Eve Menu

Welcome Drink To Choose From

Peroni Bottled Beer

Elderflower Spritz

Gin, elderflower liqueur, prosecco, mint, blueberry and a little sparkle...

House Wine Glass

Virgin Pineapple Mojito

Lime, mint, pineapple juice, lemonade

Entree: 2 To Choose From

Kingfish Carpaccio

Raw fish served on a bed of spicy shallot oil, topped with salmon roe and lemon zest

Gorgonzola Panna Cotta

A savoury twist on a classic- topped with crushed taralli and drizzled with truffle honey

Burrata Fritta Calzoncino

Mini fried calzone filled with a whole creamy burrata, pesto, cherry tomatoes, basil

Pork Belly Bites

Crisped to perfection and served with italian salsa verde, jus

Main To Choose From

Prawn Ravioli

Homemade pasta filled with prawns, brown butter and sage sauce, a splash of prosecco

Tagliata Di Manzo

220g Scotch fillet grilled rare, served on a bed of rocket, topped with parmigiano and drizzled with aged balsamic vinegar

Pumpkin & Taleggio Risotto

Creamy risotto with pumpkin, taleggio cheese, crushed amaretti and hazelnuts

Barramundi

Cone Bay "sous-vide" fish fillet on a bed of creamy leek and potato sauce, olive and lemon gremolata, vegetable ratatouille

Pappardelle Al Ragù Di Agnello

Homemade flat broad ribbon pasta tossed in a slow-cooked lamb ragù, parmigiano, pepper

Mezza Luna Pizza

A playful half-n-half: one side topped with brie and mixed mushrooms; the other, a folded calzone filled with ricotta, sun-dried tomatoes, eggplant finished with ricotta salata

Side

Sicilian Salad

Fennel, orange, onion, olives, oregano

Dessert To Choose from

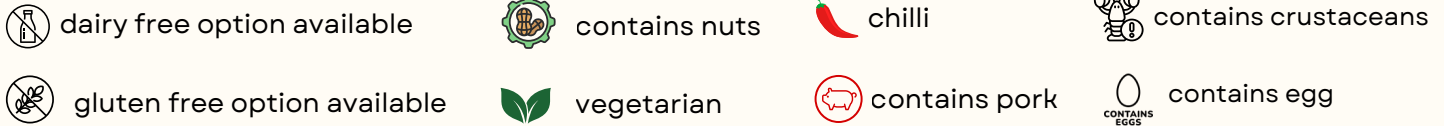
Pistachio Lava Cake

Served with mascarpone cream

Salted Caramel Panna Cotta

Biscoff crumble, fresh raspberries

Dietary Legend



Vegan Options & Substitutions

Entree: 2 To Choose From

Bruschetta

Toasted sourdough topped with garlic & cherry tomato confit, basil

Sicilian House Mixed Olives

Main To Choose From

Pumpkin Risotto

Creamy risotto with pumpkin, crushed amaretti and hazelnuts

Spaghetti Mediterranean

Homemade spaghetti alla chitarra tossed in a traditional cherry tomato sauce

Ortolana Vegana Pizza

Potato and leek cream, vegan cheese, zucchini, eggplant, roasted capsicum, olives, fresh uncooked cherry tomatoes, EVOO

Side

Sicilian Salad

Fennel, orange, onion, olives, oregano

Dessert

Lemon Sorbet

Zingy, refreshing and dairy-free

Un Piccolo Messaggio Da Noi:

We've crafted this menu with everyone in mind- your vegan cousin, your gluten free bestie and that friend whose New Year's resolution is "no sugar" starting tomorrow.

However, if you have dietary needs that require extra attention, please email us - info@simpleitalian.com.au before booking so we can make your night just as special!

Buon Anno Nuovo!

