

Easter Set Menu

Antipasto To Choose From:

Vitello Tonnato

Tender slices of slow-cooked veal, tuna, caper and lemon sauce

Baccalà Mantecato

Whipped salt cured cod fish, extra virgin olive oil, crispy toasted bread

Crostino Rustico

Wood fired bread topped with creamy stracchino cheese, aglio olio & peperoncino sauteed friarielli (Italian broccoli rabe) and sundried tomatoes

Main To Choose From:

Pappardelle Al Ragù D'Agnello

Home made wide ribbons of egg pasta served with a rich slow cooked Tuscan style lamb ragù, infused with Italian herbs, topped with pecorino cheese

Fusilli Al Forno

Home made twisted pasta baked in the oven with béchamel, smoked scamorza cheese and prosciutto di Parma, mozzarella and parmigiano cheese

Spaghetti Alle Vongole

Home made spaghetti with Shark Bay clams in a light garlic, chilli, parsley & white wine sauce, a touch of cherry tomatoes, topped with garlicky bread crumbs

Scaloppine Di Pollo

Thinly sliced chicken breast coated in flour and simmered in a creamy mushroom and balsamic sauce, grilled broccolini and roasted potatoes

Caponata Siciliana

A classic Sicilian agrodolce vegetable stew - tomato, eggplant, onions, celery, olives, capers, basil & pine nuts, served with toasted sourdough

Pasqualina Pizza

Fior di latte, asparagus, egg, guanciale, pecorino cheese, black pepper

Benedetta Pizza

Zucchini cream base, fior di latte, taleggio cheese, fried 'scapece' zucchini, sundried tomato whipped ricotta, toasted almonds

Dessert To Choose From:

Pistacchio Basque Cheesecake

Tiramisù



chilli



contains egg



vegetarian



contains crustaceans



contains pork



contains nuts



gluten free option available



dairy free option available

