



# SET MENU \$70

## TASTING MENU

### STARTERS (TO SHARE)

#### **BRUSCHETTA POMODORO (V)**

*Finely chopped tomato with basil, garlic and XV olive oil served on a toasted Italian ciabatta bread*

#### **GARLIC BREAD (V)**

*Italian bread served with traditional garlic recipe*

### ENTREE

#### **CALAMARO RIPIENO**

*Local squid filled with bread crumb, prawns, parmesan and sundried tomatoes cooked in the oven*

#### **ROAST BEEF**

*Roast beef of tender veal served with white radish sauce and rocket*

### MAINS

#### **GNOCCHI DI ZUCCA CON RICOTTA AFFUMICATA (V)**

*Homemade pumpkin gnocchi served with smoked ricotta cheese*

#### **SALMON FILLET IN BLACK SESAME**

*Salmon fillet crumbed in black sesame seeds served on a bed of zucchini and potato sauce with grill Bok Choy*

### DESSERT

#### **BIGNOLATA**

*Homemade beignet filled with custard cream and chocolate sauce*

#### **CANNOLI SICILIANI**

*Traditional homemade Sicilian cannoli filled with custard cream and chocolate praline*