

# Valentine's Day Menu

## antipasti

your choice of...

### Arancini (v)

our famous cheese and spinach risotto balls crumbed and served with a Napoli dipping sauce

### Pane All'Aglio (v)

Toasted house made sourdough rubbed with garlic and rosemary infused extra virgin olive oil

### Crostino

Toasted house made sourdough topped with ricotta cheese smoked salmon and dill oil

### Carpaccio Di Filetto

Thinly sliced eye fillet of Harvey Angus beef with a balsamic vinegar reduction and parmesan cheese

## secondi

your choice of...

### Tagliatelle

Hand cut tagliatelle pasta, served in an Italian sausage and fennel seed ragù

### Maccheroni (vo)

Fresh maccheroni pasta, made in house and served with a green pea cream, guanciale and pecorino cheese

### Cavatelli (v)

Fresh cavatelli pasta, made in house and tossed in a pumpkin sauce with gorgonzola cheese and rosemary

### Pesce del giorno

Oven baked barramundi fillet with a fennel, grapefruit and mixed leaf salad with a honey and mustard sauce

### Filetto di angus (gf)

(\$10 Extra)

Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, with your choice of:

- green peppercorn sauce
- gorgonzola and walnut sauce
- mushroom

Sauces are served on the side. Please allow up to 45 mins depending on cooking request.

## dolci

### Torta al Cioccolato

Chocolate and almond cake with a house made caramel sauce

### Pannacotta

Pistacchio set cream dessert with an amaretti crumble and Kahlua sauce