



VALENTINES DAY MENU



COURSE OPTIONS

Option 1

2 courses - \$45 per person

Choice of:

Entrée & Main OR

Main & Dessert OR

Entrée & Dessert

Option 2

3 courses - \$60 per person

Entrée, Main & Dessert

Please note minimum order is 2 courses per person for Valentine's day

Complimentary rose and glass of sparkling Prosecco for the ladies

ENTRÉE

Antipasto plate

San Daniele prosciutto, Italian cheese, house made pickles, olives, frittata and ciabatta bread

Schiacciata al Pomodoro

Hand stretched pizza dough dressed with extra virgin olive oil, cherry tomato, basil and shaved parmesan

Il Pastore

House made semi dried roma tomatoes, served on top of whipped buffalo ricotta dressed with extra virgin olive oil, mint and oregano served with in house made grissini bread

Smoked Salmon & Avocado Mousse

Dressed with a horseradish cream and fresh dill

Fior Di Zucca

Zucchini flowers stuffed with ricotta, truffle oil, roasted pine nuts and parsley, battered and fried until golden, served with aged balsamic dressing

Funghi Funghi

Oven Baked Field mushroom, stuffed with fresh porcini, prosciutto, topped with melted provolone and served with rocket pesto

MAINS

Porchetta al forno

Oven roasted rolled stuffed pork belly, served with seasonal vegetables and dressed with a salsa verde

Linguini con Granchio

Linguini pasta, pan tossed with blue swimmer crab sautéed with butter and finished with a rose sauce

Penne Pollo

Penne pasta, pan tossed with chicken, mushrooms, avocado, spinach sautéed and finished in a rose sauce

Risotto Porcini

Carnaroli rice, slowly simmered with porcini mushrooms, field mushrooms, parsley and garlic finished with black truffle and a splash of cream

Pennone Ragu

Large penne pan tossed in a rich veal and pork ragu sauce

Calamari fritti

Local SA calamari flour dusted and fried until golden, seasoned with cracked pepper and served with a rocket, pear & parmesan salad, aioli and homestyle chips

Pollo Tramontana

Oven baked chicken thigh stuffed with oven roasted eggplant served with seasonal vegetables

Oven baked Barramundi

Dressed with a salsa verde served with an oven roasted vegetable salad

Margherita pizza

Topped with fior di latte, tomato sauce, cherry tomatoes, oregano & basil

Cavaliere pizza

Topped with fior di latte, tomato sauce, pancetta, roasted eggplant, roasted capsicum, shaved parmesan & basil

Hawaiian pizza

Topped with fior di latte, tomato sauce, leg ham and fresh pineapple

Mediterranean pizza

Topped with fior di latte, tomato sauce, salami, mushrooms, roasted capsicum, olives & oregano

Meat Lovers pizza

Topped with fior di latte, tomato sauce, leg ham, chicken, salami, pancetta & oregano

DESSERT

Tiramisu

Coffee soaked sponge finger biscuits in a mascarpone and marsala liqueur cream

Cannoli Sicilani

Two fresh filled Sicilian style cannoli

Fior di Limone

Lemon sorbet gelato covered in oven roasted coconut crumb

Affogato

Vanilla bean gelato served with espresso coffee & shot of kahlua