



ITALIAN SPRING DINNER

CANAPÉS

- Gorgonzola & spinach arancini (v)
- Tomato, garlic, oregano crostini (gf,df)
- Prosciutto, tapenade, rocket crostini (gf,df)
- Oysters - natural, lemon granita, pesto grilled (gf,df)
- Lamb Meatballs, tomato, basil passata (gf,df)

IL PRIMO -ENTRÉE

- Mushroom gnocchi, with garlic, white wine cream, truffle oil, parmesan & gremolata (v)
- Pizza, tomato, garlic, basil, mozzarella, burrata, shredded rocket (v)
- Fried zucchini flowers, with bocconcini, anchovies, lemon, aioli
- Seared scallop with chilli, garlic, lemon butter (gf)

IL SECONDO – MAIN

- Lamb Ragù, slow braised Bangor Lamb in tomato osso bucco style (gf)
- Grilled Blue Eyed Trevalla, with creamy tomato basil sauce & fried capers (gf)

IL CONTORNO – SIDES

- Bocconcini salad, with tomato & pesto (v)
- Spring leaves green salad, with creamy chive dressing (v)
- Baby potatoes, garlic, butter, truffle oil & parmesan (v)

IL DESSERTO – DESSERT

- Tiramisu
- Crème Brulé
- Chocolate semifreddo with raspberries

