

Menu

Focaccia Rossa

Pizza bread with e.v. olive oil, tomato, garlic and herbs

Ciabatta

Fresh wood fired ciabatta with extra virgin olive oil and aged balsamic

Entree

Salmone Affumicato thinly sliced smoked salmon with lemon juice and a rocket salad with Horseradish Cream

Local Calamari lightly fried served Mediterranean style with dill aioli.

Potato Croquettes filled with salami, ham, mozzarella and parmesan cheese crumbed and served with a Blue Cheese sauce

Chefs Assorted Accompaniments

Seasonal Salad and Honeyed Carrots to be followed by the Rustic Italian Feast 'shared style' Main Course including:

Slow Braised Lamb Shoulder

Braised in the oven for 4 hours, served with Italian Herbs and Roasting Jus

Marinated Chicken Supreme

South American Chimichurri Marinated Chicken, partially de-boned served with a Herb, Olive oil and Garlic sauce and Brown Butter Gnocchi