



## Restaurant Week Menu 3 Course Dinner \$55 per Person

### Starter Choice Of

\*Burrata & Prosciutto

Wrapped in Prosciutto, Sun Dried Tomatoes Red Wine Figs

\*Insalatina Di Spinaci

Spinach & Pear Salad, Red Wine Figs, Walnuts, Crumble Goat Cheese, Black Currant Vinaigrette

\*Beef Meatball

5 Cheese Soft Polenta, Tomato and Basil Sauce

\*Fried Cauliflower Milanese

Crispy Cavolfiori, Garlic Aioli

### Main Course Choice of

\*Pappardelle Oxtail Ragu

Large Ribbon Pasta, Shaver Parmigiano

\*Crab Ravioli & Pisellini

Spicy Crab & Shrimp Ravioli, Brandy Sauce

\*Pollo Caprese

Chicken Parm, Spaghetti Pomodoro

\*Salmone alla Piastra

Salmon, Kale, Roasted Potatoes, Honey Mustard

### Dessert

MERINGA VENEZIANA, CHANTILLY CREAM, SPONGE CAKE, BAGNA  
RHUM



Restaurant Week Menu (From January 16 to February  
4) 3 Course Lunch \$35 per Person

**Starter Choice Of**

**\*Bruschetta**

Burrata, Figs, Caramelized Pear, Pine Nuts

**\*Insalatina Di Spinaci**

Spinach & Pear Salad, Red Wine Figs, Walnuts, Crumble Goat Cheese, Black Currant Vinaigrette

**\*Fritto Misto**

Fried Calamari, Shrimp, Zucchini

**Main Course Choice of**

**\*Carbonara Pizza**

Eggs, Caramelized Onions, Smoked Apple Wood Bacon, Pepperoncino

**\*Crab Ravioli & Pisellini**

Spicy Crab & Shrimp Ravioli, Brandy Sauce

**\*Pappardelle & Ossobuco**

Lamb shank, Goat Cheese Pestata

**Dessert**

MERINGA VENEZIANA, CHANTILLY CREAM, SPONGE CAKE, BAGNA  
RHUM