

## APPETIZER

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### **CALAMARI SALE e PEPE**

Crispy encrusted pepper & sea salt calamari, shallow fried with house made Aioli.

### **ANTIPASTO RAVELLO**

‘Sharing Antipasto Platters’ Calamari sale e pepe, Warm marinated Gaeta black olives & green Sicilian olives in rosemary & garlic, Chargrilled vegetables, Sautéed mushrooms, Mozzarella Di Bufala, confit tomatoes, Chargrilled bread & crostini

### **CAPRESE SALAD**

Mozzarella Di Bufala, cherry tomatoes, pesto, rocket & basil

### **BRUSCHETTA POMODORO**

Tomatoes, Spanish onions, garlic, basil & aged balsamic - x 1 piece per person

## DESSERT

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Tiramisu

Italian Disaster

Vanilla Panna Cotta

&

Tea / Coffee

## MAIN COURSE CHOICE OF

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### **SCALOPPINE di VITELLO FUNGHI**

Veal escalopes with white wine, field & porcini mushrooms, truffle emulsion, cream & herbs. Served with roasted potatoes & seasonal greens

### **GRILLED BARRAMUNDI**

Crispy grilled fillet served with chargrilled artichoke, roasted pumpkin, spinach, & aged balsamic

### **LINGUINE MARINARA - BIANCO or ROSSO**

Shark Bay scallops, tiger prawns, clams, mussels & calamari, tossed in extra virgin olive oil, garlic & herbs or in a traditional Neapolitan garlic & herb tomato sugo

### **ARROSTO D'ANATRA**

#### **Twice Cooked Half Duck**

Glazed with a peppered Campari & orange sauce, on a bed of crushed potatoes, seasonal greens & sliced orange

### **RAVIOLI PRIMAVERA**

Home made spinach & ricotta filled ravioli, in a traditional Neapolitan tomato sugo with field mushrooms, pecorino cheese. & cream