

APPETIZER

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

Tea / Coffee

MAIN COURSE CHOICE OF

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