



PASTA BAR

GROUP DINING FEAST

\$65.00 PER HEAD - \$75.00 PER HEAD WITH DESSERT

**ALL THREE COURSES ARE SERVED ON PLATTERS AND ARE
SHARED "FAMILY STYLE"
BUON APPETITO!!!**

FIRST COURSE – STARTERS

CHOOSE TWO OF THE FOLLOWING:

**CHARGRILLED BABY CALAMARI
WITH SHAVED ZUCCHINI AND LEMON CAPER AND ANCHOVY DRESSING**

**SALUMI PLATE
HOUSE CURED AND IMPORTED MEATS WITH PICKLED VEGETABLES**

**CAPRESE SALAD
BUFFALO MOZZARELLA HEIRLOOM TOMATOES, AND BASIL**

**PANCETTA KING PRAWNS
WITH LEMON AND POTATO SALAD**

**FRIED ZUCCHINI FLOWERS
STUFFED WITH RICOTTA CAPERS AND ANCHOVY**

SECOND COURSE – PASTA

CHOOSE ONE OF THE FOLLOWING:

EGGPLANT & ALMOND RAVIOLI
WITH TORCHED CLARENCE RIVER PRAWNS & PROVOLONE

HOMEMADE POTATO GNOCCHI WITH
LAMB AND ROSEMARY OR
"ALLA SORRENTINA" NAPOLI SAUCE BASIL AND BABY BOCCONCINI RAGU

LASAGNA VERDE.
VEAL, PORK & SPINACH TRADITIONAL LASAGNE FROM THE FERRANA REGION

ARSO CASARECCE CACIO E PEPE
BURNT GRAIN FLOUR CASARECCE WITH PECORINO, PARMESAN & CRACKED
PEPPER

POTATO & MINT PLIN RAVIOLI
WITH BROAD BEAN PESTO & CRUSHED ALMONDS

CANDELE
WITH HOMEMADE SPICY PORK SAUSAGE, CHICKPEA & ORANGE SAUSAGE

THIRD COURSE – MAINS

CHOOSE TWO OF THE FOLLOWING:

ROAST "CRISPY SKIN" DUCK
ORANGE AND STAR ANISEED ROASTED. SERVED WITH SEMOLINA GNOCCHI

FISH OF THE DAY
PAN SEARED FILLET WITH SEASONAL GARNISH

RABBIT LOIN IN PORCHETTA
SADDLE OF RABBIT FILLED WITH PORK AND FENNEL SAUSAGE WITH PANZANELLA SALAD

ROAST "CAPE GRIM" PORTERHOUSE
FILLED WITH SPINACH AND PANCETTA SERVED WITH ROCKET AGED BALSAMIC AND PARMESAN

SIDES

ROAST POTATOES WITH GARLIC AND ROSEMARY AND MIXED LEAF GREEN SALAD
WITH VINAIGRETTE

