



**TWO COURSE \$65**  
**THREE COURSE \$79**

## **GROUP DINING A LA CARTE “LA DOLCE VITA” MENU**

### **STARTERS**

*ALL starters to be shared family style:*

**CALAMARI FRITTI ( gluten free )**  
radicchio and rocket salad

**SALUMI PLATE**  
selection of house cured and imported meats

**CAPRESE SALAD**  
fior di latte mozzarella heirloom tomatoes, and basil

**FOCACCIA DI RECCO**  
Taleggio and squacquerone cheese baked between two layers of pizza dough

### **MAIN**

*Choose ONE of the following:*

**FISH OF THE DAY**  
tomato peppers eggplant basil and Sicilian olive “Panzanella” salad

**CHARGRILLED “CAPE GRIM” SCOTCH FILLET**  
grilled vegetables aged balsamic and trentigrana

**RAVIOLI ALLA NORMA**  
ricotta and mozzarella filled ravioli with yellow tomato ricotta salata and basil

**BREADCRUMB MALTAGLIATI**  
King prawns, fennel, saffron, tomato and white wine

**HANDMADE POTATO GNOCCHI\***  
Flinders Island “Salt Bush” Lamb, saffron, lemon and ricotta salata

### **SIDES**

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

**\*CONTAINS PORK**

Lello

PASTA BAR

LA DOLCE VITA GROUP DINING A LA CARTE

## DESSERT

*Choose ONE of the following:*

### ITALIAN DOUGHNUTS

homemade pistachio nut ice cream with baked orange

### PEANUT SEMIFREDDO

cacao crumble and salted caramel

### TIRAMISU IN GIARDINO

Tiramisu from the garden

### CANNOLI SICILIANI

filled with sweet ricotta canditi & pistachio