

## **\$55 SET MENU**

### **4 Courses**

#### **STUZZICHINI (Platters)**

*Olive Ascolane – Crumbed Sicilian olives filled with veal and parmesan*

*Arancini – Southern Italian rice balls*

*Calamari Fritti – Calamari dusted in Semolina with salt flakes and black pepper*

*Piatto di Salumi – A selection of Italian cured meats*

#### **PIZZE**

*Margherita – Pomodoro, Fior di latte*

*Woodstock – Pomodoro, Fior di latte, roast potatoes, caramalized onion, eggplant, zucchini, oregano and Pecorino cheese*

*Bruno – Pomodoro, mozzarella, Casalinga sausage, gorgonzola and friarelli*

#### **PRIMI di PASTA (Platters)**

##### **Selection of 2 pastas to share**

*Penne 1950's – Tomato sugo, fresh Basil and grated Pecorino cheese*

*Garganelli Calabrese – Tomato sugo, Sicilian capers, ligurian olives, fresh chilli, salami cacciatore and garlic*

*Risotto con funghi – Mixed forest mushroom risotto with saffron*

*Gnocchi Gorgonzola – Homemade Gnocchi with gorgonzola cheese, baby spinach and chestnuts*

*Spaghettoni Pescatore – A selection of fresh seafood in tomato sugo*

## **DOLCI**

### ***Choice of 2 – Alternate drop***

*Cannoli Siciliani – Cannoli shells filled with sweet ricotta*

*Pannacotta con salsa ai frutti di bosco – Pannacotta with mixed berries*

*Torta di cioccolato e pera – Homemade chocolate and pear cake*

*Gelati e Sorbetti – Mixed gelati*