



SAN VALENTINO 2023

\$65 PER PERSON



-COCKTAIL/ MOCKTAIL-

THE AMORE

Gin, Campari, Pineapple juice, lime juice and simple syrup.

(Swap with Peroni Nastro Azzuro OR Prosecco)

BERRY BABE

Mixed berry syrup, Pineapple juice, Fresh strawberries, Fresh lime juice and lemonade

-STARTER-

ANTIPASTO

Chef's selection of cured meat and grilled vegetables and Italian cheeses.

or

CALAMARI FRITTI

Fried calamari dusted with lemon and pepper served with roquette and tomato salad, tartar sauce.

or

CROQUETTES

Potato and mozzarella croquettes served with sweet chilli aioli sauce.

-MAIN-

VEAL SCALLOPINI

served on the bed of truffle potato mash with gravy creamy mushroom sauce and summer green vegetables.

or

FISH OF THE DAY

200gram Salmon fillet served with warm chat potatoes, cherry tomatoes, capsicum, roquette salad finished with salsa verde.

or

LINGUINI GAMBERI

Prawns toasted with garlic chilli, cherry tomatoes, roquette on butter and white wine drizzled with

EVOO

or

MUSHROOM RISOTTO

Risotto with mushroom, spinach finished with parmesan cheese.(optional: add chicken)

or

RAVIOLI

Spinach ricotta ravioli served with Napoli sauce, spinach and parmesan cheese

or

SELECTION OF PIZZA (MEDIUM SIZE)

-DESSERT-

CHOCOLATTE PANACOTTA

or

NUTELLA DIP

MEAT PIZZA

CALZONE SALAMI

SAN MARZANO TOMATO, NDUJA, PROVOLONE, SALAMI, AND BASIL

CHIMI-CHURRI 2

PORK SAUSAGE, NDUJA, PROVOLONE, ONION, ROASTED CAPSICUM AND SALSA VERDE

ROASTED LAMB

SLOW COOKED LAMB, FIOR DI LATTE, ONION, RED PEPPERS, GARLIC AIOLI, FETA, ROCKET AND LEMON

TIRRENO

SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE

CALABRESE

NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO

ITALIAN CAPRICIOSA

SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE

PORCO PORCINI

TRUFFLE OIL, PROVOLONE, FIOR DI LATTE, ITALIAN PORK SAUSAGE, PROSCIUTTO AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)

MACELLAIO

SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, FOIR DI LATTE LEM HAM, SALSA VERDE AND GRANA PADANO

TROPICAL

SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE

CHICKEN PESTO

PESTO BASE, ONION, FIOR DI LATTE, PROVOLONE, CHICKEN AND ROQUETTE

CHICKEN PERI PERI

MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATE, PROVONLONE AND PERI PERI MAYONNAISE

SALSICCIA E FRIARIELLI

FIOR DI LATTE, FRIARIELLI, CHILLI, PORK SAUSAGE AND SMOKE PROVOLA

VEGETARIAN PIZZA

GARLIC PIZZA

GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT

MARGHERITA

SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL

ORTOLANA

PUMPKIN PUREE, ROASTED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM, PROVOLONE AND GOATS FETA. OPTIONAL- VEGAN CHEESE INSTEAD

TARTUFO 2

ROASTED POTATOES, FIOR DI LATTE, ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL

MUSHROOM

TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO

BASIL AND FRIENDS 2

BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA

SEAFOOD PIZZA

ASCEA 2

KING PRAWNS, CHERRY TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO

