



SAN VALENTINO 2024

\$65 PER PERSON



-SAN VALENTINO VINO-

NERO D' AVOLA - Sicily Italy

PINOT GRIGIO - Friuli Italy

PROSECCO DOC BRUT - Valdobbiadene Italy

PERONI NASTRO AZZURRO

-STARTER-

ARANCINI AI FUNGHI (VG)

Arborio rice and mushroom, black truffle served with soy aioli.

or

GAMBERI AMALFITANA

Prawns toasted with garlic, asparagus and rossa sauce.

or

POLENTA CHIPS

Served with tomato relish.

-DESSERT-

ROSE PANACOTTA

Served with berry coulis

or

SICILIAN CANOLI

Filled with sweet ricotta dipped in pistachio

-MAIN-

GRASS FED RIB EYE 300G

Served on the bed of truffle mash potato, seasonal green and red wine jus.

or

CHERMOULA CRUST BARRAMUNDI
FILLET 200G

Served with pea mash, honey carrot, roast capsicum, and creamy lemon sauce.

or

LINGUINE GAMBERI

Prawns toasted with garlic, chilli, cherry tomatoes, roquette, butter and white wine drilled with EVOO

or

MUSHROOM RISOTTO

Stuffed in whole capsicum and seasonal greens.

or

RIGATONI LAMB RAGU

Served with slow cooked lamb ragu, topped with parsley and parmesan.

or

SELECTION OF PIZZA (MEDIUM SIZE)

MEAT PIZZA

CALZONE SALAMI

POMODORO BASE, FIOR DI LATTE, NDUJA, SALAMI

ROASTED LAMB

BIANCO BASE, SLOW COOKED LAMB, FIOR DI LATTE, RED ONION, ROAST CAPSICUM, FETTA, ROQUETTE AND TZATSIKI SAUCE

TIRRENO

POMODORO BASE, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO

CALABRESE

BIANCO BASE, NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, LIGURIAN OLIVES AND GRANA PADANO

ITALIAN CAPRICIOSA

POMODORO BASE, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE

PORCO PORCINI

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

MACELLAIO

POMODORO BASE, CALABRESE SALAMI, PORK SAUSAGE, FIOR DI LATTE, LEG HAM, AND GRANA PADANO

TROPICAL

POMODORO BASE, MOZZARELLA, LEG HAM, PINEAPPLE AND FIOR DI LATTE

CHICKEN PERI PERI

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

MEXICANA

POMODORO BASE, FIOR DI LATTE, SALAMI, RED ONION, ROAST CAPSICUM, FRESH CHILLI AND OREGANO.

RUSTICA

POMODORO BASE, FIOR DI LATTE, POTATO, PANCETTA, RED ONION AND ROSEMARY

VEGETARIAN PIZZA

GARLIC PIZZA

GARLIC OIL, HERBS, FIOR DI LATTE

MARGHERITA

POMODORO BASE, FIOR DI LATTE AND BASIL

ORTOLANA

POMODORO BASE, FIOR DI LATTE, ROAST PUMPKIN, EGGPLANT, ZUCCHINI, ROAST CAPSICUM AND FETTA.

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

CAPRESE

BASIL PESTO SAUCE, FIOR DI LATTE, CHERRY TOMATOES, BUFFALO MOZZARELLA CHEESE AND EVOO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)

SEAFOOD PIZZA

PRAWNS PIZZA

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



Our products may contain allergens, please consult our friendly staff for all allergies