

## ◆ SHARED TABLE ◆

*Available for groups of 12 persons or more  
with prior arrangement*

### ◆ ENTREE ◆

ANTIPASTI

POLPETINNE (GF)

CALAMARI FRITTI (GF)

ARANCINI (GF)(V)

### ◆ MAIN ◆

A SELECTION OF THREE

TAGLIATA DI MANZO (GF)

*Medium rare sliced fillet of beef finished with parmesan & herb crust,  
roasted garlic & red wine jus*

POLLO ALLA CACCIATORE (GF)

*Marinated chicken roasted on 'hunter style' sauce of tomato,  
pancetta, mushrooms, olive, garlic & rosemary*

PANCIA DI MAIALE ALLA SICILIANA (GF)

*Succulent pork belly with fresh herbs, garlic & lemon, served  
with pan juices & apple & mint relish*

AGNELLO AL FORNO (GF)

*Slow roasted lamb shoulder, on the bone, with oregano, lemon & garlic*

SALMONE (GF)

*Pan seared salmon portions with lemon, fresh herbs & virgin olive oil*

GNOCCHI ALLA SORRENTINA (V)

*House made potato gnocchi baked in a tomato sugo  
topped with fior di latte & fresh basil*

SERVED WITH SIDES

ITALIAN ROSEMARY POTATOES & SEASONAL VEGETABLES OR GARDEN SALAD

### ◆ DESSERT ◆

TASTING SELECTION OF OUR DESSERTS INCLUDING CANNOLI,  
TORTA CAPRESE & ZEPPOLE

FRESH SEASONAL FRUIT PLATTER

2 COURSES - \$48.00 pp

3 COURSES - \$58.00 pp