



## **Christmas Lunch Menu**

### **Bruschetta**

#### **Pomodoro su pna Cotto al Forno**

Campari tomato, garlic, extra virgin olive oil and basil

#### **Scarmorza, Funghi e Pancetta alla Griglia**

Smoked mozzarella, mushrooms and grilled pancetta

#### **Vignarola e Burrata**

Braised peas, broad beans, burrata and candied tomato

### **Antipasto**

#### **Pescetti Marinati**

Bite sized fish fillets marinated in extra virgin olive oil, lemon, chilli and Italian parsley

#### **Polpette alla Napoletana**

Meatballs with sultanas, pine nuts and tomato sauce

#### **Funghi del Prato**

Oven roasted field mushrooms with balsamic, rosemary, garlic and chilli

#### **Melenzane al Funghetto**

Diced eggplant fried and dressed with pomodorini sauce, olives, capers, basil and mint.

### **Primi Piatti**

#### **Penne alla Nerano**

Penne tossed with fried zucchini, basil and parmesan

#### **Piatti di Mezo**

#### **Costata di Manzo**

Chargrilled sirloin with slow roasted vine ripened tomato, rocket and parmesan salad

**Coffee and biscotti**

**\$65 per person**