

TUTTO BENE



2 course \$60.00 pp

3 course \$75.00 pp

Formaggi additional \$10.00 pp

Antipasti

a seasonal selection of cured meat, vegetable and seafood served in traditional Italian style.....

Piatti Principali

Pesce del giorno
our fish of the day

Abacchio alla Romana
Flinders Island spring lamb, wet roasted (on the bone) with white wine & roasted artichoke

Anatra arrosto
Roasted organic duckling with amarena cherries and sage

Risotto salicce
Italian pork and fennel sausage with tomato and basil

Risotto funghi misti
Seasonal mushrooms, parmigiano, aromatic herbs

Risotto granchio
Spanner crab with San marzano tomato and chilli

Risotto patata dolce
Purple sweet potato, whipped stracciatella, chives and chestnut honey

Risotto Risi e bisi
(from the Veneto region) fresh peas, pancetta, shallots and Parmigiano

Contorni

Patate croccanti
triple cooked kipfler potatoes with majoram & parmigiano

Insalata di rucola
roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey

Dolci

Coppa di gelati misti
a selection from our artisan produced authentic Italian gelato

Panna cotta
coconut panna cotta with a medley of blueberries and crystalized mint

Pasticcio
meringue, watermelon, chantilly cream, olive oil jam

Semifreddo
white chocolate semifreddo with raspberries & pistachio tulle

Formaggi

our selection of artisan produced cheese with seasonal accompaniments
