MELBOURNE CUP 2020

AMICI DI TONI RISTORANTE ITALIANO

Amici Di Toni is hosting Melbourne Cup this year with a new menu sure to suit discerning dinners. We would enjoy in having your company with us here, sharing the excitement of this annual celebration.

Attached is the menu in place for Tuesday Nov 3rd of 2020. Sweeps, television screens and lucky draw prizes.

Set Menu is attached below. \$85 per person

For reservations please email us at amicisingh@yahoo.com.au

Or contact us by Tel on 02 9999 2588 we look forward in celebrating this occasion with you.

Manager Marco Pignatelli



STARTER

FRESH CIABIATA SERVED WITH OLIVE OIL & REDUCED BALSAMIC WITH FRESH BASIL LEAVES

<u>PRIMI</u>

FRITTO MISTO

STUFFED ZUCCHINI FLOWER, CALAMARI AND KING PRAWN LIGHTLY DUSTED WITH SALT PEPPER AND FLOUR FRIED SERVED WITH LEMON AND TARTAR

FUSSILI ROMANESCA

FRESH FUSSILI PASTA TOSSED WITH ITALIAN SAUSAGE BACON ROASTED BREAD CRUMB AND PARMESAN WITH A TOUCH OF FRESH TOMATO AND OLIVE OIL

ASPARAGUS PARMESE

FRESH ASPARAGUS WITH CRISPY PROSCIUTTO PARMESAN SHAVINGS IN SAGE AND BUTTER

RAVIOLONI DI BOSCO

FRESH RAVIOLI FILLED WITH BALSAMIC POACHED BABY BEETROOT AND RICOTTA CHEESE WITH A ROASTED SWEET RED PEPPER SAUCE

<u>SECONDI</u>

VITELLO TORINESE

ESCALLOPS OF VEAL WITH A CLASSIC MUSHROOM BACON CREAMY DRY VERMOUTH SAUCE

SALMON

TASMANIAN SALMON FILLET SEARED WITH A CITRUS LEMON THYME SAUCE

PETTO DI POLLO

BREAST OF CHICKEN PAN COOKED WITH KING PRAWN AND AVOCADO PREPARED IN A BRANDY SAUCE

LINGUINI PRIMAVERA

LINGUINI TOSSED WITH OLIVES CAPERS SUN DRIED TOMATO VIRGIN OLIVE OIL WITH ROASTED PARMESAN PEPPERS AND BREAD CRUMBS (All main courses are served with fresh garden vegetables, excluding pasta dishes)

DOLCE

STICKY DATE PUDDING

TRADITIONAL DATE PUDDING WITH WARM BUTTER SCOTCH & VANILLA BEAN GELATO

INFRESCATTA DI MANGO

FRESH CUT MANGO CHEEK WITH LIQUOR AND SALTY CARAMEL ICE CREAM

CRÈME BRULEE VANILLA BEAN AND FRUIT WITH FRESH CREAM



Book Online @ <u>www.amiciditoni.com.au</u> Ph: 99992588

