



XMAS LUNCHEON 2020 @ AMICI

STARTER

ANTIPASTO

ARRANCINI AND FRESH CIABIATA SERVED WITH OLIVE OIL & REDUCED BALSAMIC WITH FRESH BASIL

PRIMI PIATTI-ENTRÉE

RAVIOLONI DI ANATRA

FRESH RAVIOLI FILLED WITH A MIXTURE OF ROASTED DUCK CREAM CHEESE WALNUTS WITH A ROASTED SWEET RED PEPPER SAUCE

ASPARAGUS PARMESE

FRESH ASPARAGUS WITH CRISPY PROSCIUTTO PARMESAN SHAVINGS IN SAGE AND BUTTER

FRITTO MISTO

A COMBINATION OF STUFFED ZUCHINNI FLOWER TENDER LARGE CALAMARI RINGS & KING PRAWN SALT PEPPERED AND HERBED FRIED 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

SECONDI

TACCHINO

BREAST OF TURKEY SLOW BAKED WITH FRESH CARAMELISED PEACH AND A SHERRY DEMIGLAZE SAUCE

PESCE ALLA GRIGLIA

HERBERT VALLEY BAY BARRAMUNDI FILLET PAN SEARED SERVED WITH A TOUCH OF SEA SALT AND A CLASSIC THYME LEMON BUTTER SAUCE

VITELLO TORINESE

VEAL ESCALOPE WITH FRESH MUSHROOMS BACON IN A CREAMY DRY VERMOUTH SAUCE

RICOTTA CANNELONI

CHEFS CREPES FILLED WITH FRESH RICOTTA SUN DRIED TOMATO SPINACH AND PARMESAN OVEN BAKED WITH BECHAMELLA AND TOMATO

(ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLES EXCLUDING PASTA)

DOLCE

STICKY DATE PUDDING

SERVED WARM WITH BUTTER SCOTCH SAUCE AND HAND MADE VANILLA BEAN GELATO

CASSATA

TRADITIONAL SICILIAN LOG ICE CREAM

CRÈME BRULEE

VANILLA BEAN AND FRUIT CRÈME



FULLY LICENSED & NO BYO ALLOWED ON THE DAY

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