

# LOW FODMAP CONTEMPORARY

Set menu with a glass of wine or beer, \$55 pp min 2 people  
Antipasto platter to share and one main to choose per person  
Available Wednesdays and Thursdays

## **Antipasto platter to share**

**Arancine spinaci e mozzarella**

Spinach and mozzarella arancine

**Insalata pantesca**

Potatoes, green beans, tomato, black olives and capers

**Insalata di arance e aringhe**

Salad with orange, smoked kipper and spring onion

**Mussels soup**

Mussel, tomato, garlic and parsley served with toasted bread

**Piatto rustico**

Semidried tomato, Nocellara del Belice olives and buffalo mozzarella

## **Main to choose**

**Maccheroni al sugo di pesce e gamberi**

Maccheroni with barramundi, prawn and cherry tomato sauce

**Gnocchi sorrentina**

Potato gnocchi, Napoli sauce, fresh basil and buffalo mozzarella

**Risotto gamberi e zucchini**

Risotto with prawn and zucchini sauce

**Barramundi in crosta di patate**

Baked barramundi covered in potato slices with lemon dressing served with garden salad

**Anatra all'arancia**

Smoked duck breast with orange dressing with green beans

Wednesday and Thursday reservations have a duration of 1 hour and 30 minutes



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### **Antipasto platter to share**

Melanzane alla parmigiana

Eggplant parmigiana

Insalata pantesca

Potatoes, green beans, tomato, black olives and capers

Insalata di mare

Calamari and prawn on a layer of rocket with mustard and orange dressing

Calamari fritti

Lemon pepper vegan calamari with rocket and capsicum

Piatto rustico

Semidried tomato, Nocellara del Belice olives and cheese

### **Main to choose**

Fagottino di Melanzane

Fresh tagliatelle with Napoli sauce and basil wrapped in fried eggplant with cheese

Cannelloni spinaci e besciamella

Cannelloni stuffed with spinach and bechamel topped with Napoli sauce

Fusilli al pesto di spinaci e pomodori secchi

Corn and quinoa short pasta with spinach pesto and semidried tomato and pine nut

Barramundi alla messinese

Barramundi cooked in a tomato sauce with green olives, capers

**Wednesday and Thursday reservations have a duration of 1 hour and 30 minutes**