



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 funghi e tartufo

Mushroom and truffles Sicilian arancine

Pane e Caponata

Traditional Sicilian dish: eggplant, celery, olives and capers salad served with warm bread **Insalata di arance e aringhe**

Salad with orange, smoked kipper and spring onion

Zuppa di cozze

Mussel, tomato, garlic and parsley served with toasted bread

Misto 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 pancetta radicchio e taleggio

Potato gnocchi, pancetta, radicchio, cream and taleggio

Pappardelle funghi e tartufo

Fresh pappardelle with mushroom and truffles sauce

Risotto zucca e salsiccia

Sausage and pumpkin risotto with a touch of rosemary

Anatra all'arancia

Smoked duck breast with orange dressing with green beans

Barramundi in crosta di patate

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

Stinco di agnello al forno

Braised lamb shank, onion, red wine with baked potatoes

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



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Verdure grigliate

Grilled zucchini and eggplant with Sicilian dressing

Calamari fritti

Lemon pepper vegan calamari with rocket and capsicum

Misto rustico

Semidried tomato, Nocellara del Belice olives and cheese

Main to choose

Pappardelle funghi e tartufo

Fresh pappardelle with cream, mushroom and truffles sauce

Gnocchi forest

Potato gnocchi with Bolognese and mushroom

Cannelloni

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

Pescespada alla griglia

Breadcrumbs grilled swordfish with Sicilian dressing served with green beans and cherry tomato

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