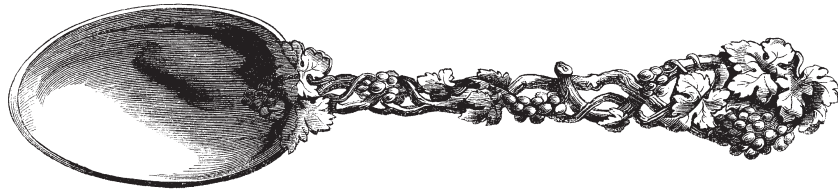


\$80 ~ SHARING BANQUET MENU



ANTIPASTI

Olive sott'olio, Reggiano, e acciughe
Ligurian and Puglian green olives, organic Reggiano parmesan,
marinated and pickled Sicilian anchovies,
all served with our grissini

San Daniele
prosciutto with fresh buffalo mozzarella and torta fritta

Calamari St.Andrea
lightly fried fresh local calamari with lemon
dressed rocket leaves

PRIMI

Risotto al barbietole
|Ferron vialone nano risotto with beetroot and a parmesan fondue

Cavatelli con salsiccia
Fresh Sardinian short pasta with Italian sausage and broccolini

APRIL - JUNE 2012

SECONDI

Porchetta
rolled Western plains pork belly with crackling
with pumpkin and chick peas

Tagliata di manzo con zucchini e cipolline
char grilled sliced scotch fillet steak with grilled zucchini
and roasted baby onions

Spiedini di pescespada
Char grilled Swordfish skewers with *salamoriglio*

*All served with insalata di rucola and patate
arrosto, sauteed mushrooms, green beans, peperonata*

FORMAGGIO E DOLCI

Formaggio
A selection of Italian cheeses with accompaniments
and sesame *carta musica*

Pastiera Napoletana
cracked wheat, candied fruit and ricotta tart

Bombolini ripeni
cinnamon sugared donuts filled with vanilla pastry cream with
melted milk chocolate