

Sosta

cucina

\$55 Set Menu

Antipasti – to share

Prosciutto di San Daniele e mozzarella di bufala
San Daniele prosciutto with fresh buffalo mozzarella and torta frita

Involtini di melanzane

Baked eggplant *involtini* in a tomato sugo filled with ricotta and parmesan with fresh basil

Calamari ai ferri

Char grilled fresh local calamari dressed with 'salmoriglio' on a farro, herb and radicchio insalata

Secondi – choice of

Pappardelle con ragu di agnello e pecorino

Fresh pappardelle with a slow cooked lamb ragu with pecorino

Risotto con pera e fontina

Ferron vialone nano risotto with pear and fontina cheese

Abbacchio alla Romana

Roasted Roman style milk fed lamb with white wine, vinegar, parsley accompanied
with breaded
artichoke and potatoes

Filetto di Dentice*

Pan fried local snapper* fillet with roasted sweet peppers, onion and olives

Arrosto di vitello

Slow pot roasted veal leg filled with fresh sage and garlic served with
sauteed silverbeet and roasting juices

All served with a rocket, fennel and pear salad and patate

Dolci – choice of

Pannacotta di vanilla con rabarbaro

Vanilla pannacotta with poached rhubarb and our crostoli

Panforte e cioccolato 'sandwich'

Dark chocolate and panforte sandwich with a white chocolate and orange mousse

* maybe replaced due to availability