

Sosta

cucina

\$60 Set Menu

Primi – choice of

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

Quaglie con cotechino e mostarda di Cremona
Flat grilled confit quail and cotechino with braised local green lentils and mustard fruits from Cremona

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 con carciofi
Roman style suckling lamb roasted with white wine, vinegar and oregano with breaded artichokes and potatoes

Filetto di Dentice*
Pan fried local snapper* fillet with roasted zucchini, Sicilian green olives, capers and parsley

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 le bacche
Vanilla pannacotta with grappa infused berry compote

Panforte e cioccolato 'sandwich'
Dark chocolate and panforte sandwich with a white chocolate and orange mousse

** maybe replaced due to availability*