

Sosta

cucina

\$70 SET MENU

Antipasti – to share

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

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

Primi – choice of

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

Pappardelle con ragu di agnello e pecorino
Fresh pappardelle with a slow cooked lamb ragu with pecorino

Pizzoccheri
A typical baked pasta from Lombardy made from buckwheat layered with savoy cabbage, fontina, nicola potato finished with burnt sage butter

Secondi - choice of

Risotto con pera e gorgonzola
Ferron vialone nano risotto with pear and gorgonzola cheese

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

Filetto di merluzzo
Pan fried local snapper fillet with peperonata

Abbacchio alla Romana con carciofi
Roman style suckling lamb roasted with white wine, vinegar and oregano with breaded artichokes and potatoes
All served with a rocket, fennel and pear salad and patate

Dolci - to share

Un assortimento di dolci
A mixture of Sosta's best desserts
Panforte with white chocolate and orange mousse, Bombolini dusted in cinnamon sugar with a vanilla pastry cream and minature individual baba au rum with saffron poached pear