

Sosta

cucina

FATHER'S DAY LUNCH SUNDAY THE 5TH OF SEPTEMBER 2010 \$65 PER PERSON

Antipasti – to share

Prosciutto San Daniele con mozzarella di bufala e torta frita
Italy's King of Prosciutto with buffalo milk mozzarella with Italian style fried pastry

Capesante scottate con carciofi fritti e bottarga
Pan seared scallops with fried artichoke, bottarga and lemon

Primi – choice of

Risotto al Valpolicella
Risotto with Valpolicella, radicchio, fontina and pine nuts

Taglierini con costolette di vitello al finocchio
Thin fresh ribbon style pasta with braised veal short ribs with fennel

Secondi – choice of

Filetto di dentice mare e monti
Snapper fillet with vongole, mushroom and tomato

Porchetta
Slow roasted Western plains pork shoulder, upon roasted parsnips mustard fruits pear puree

Abbacchio alla Romana
Roman style suckling lamb roasted with Frascati, vinegar and oregano with breaded artichoke and potato

all served with Insalata di Rucola e finocchio con pera

Dolce o Formaggio – choice of

Ubriaco di Recioto di Soave e Taleggio
A semi hard cheese with a must of Recioto di Soave and Taleggio served with fennel honey and muscatels

Nemesis
Chocolate nemesis with amarena cherry and soft vanilla gelato