



# Christmas

## DINNER 2020

**Three Courses**

**\$70.00 pp**

**(Available on the 24<sup>th</sup> & 25<sup>th</sup>  
December)**

### **Choice of**

#### **Prociutto Salami con Insalatina Caprese**

*Prociutto, salami, tomatoes, basil, mozzarella, crostini*

#### **Bruschette del Giorno**

*Grilled bread, seasonal toppings*

#### **Suppli'**

*Tomato, basil risotto balls with stringy mozzarella.*

---

#### **Spaghetti Pescatora al Nero di Seppia**

*Spaghetti pasta, seafood in squid ink sauce, tomato, chili, garlic, white wine, herbs*

#### **Gnocchi ai Due Formaggi e Pistacchio**

*Potato gnocchi with mascarpone, parmesan, pistachio sauce*

#### **Anatra Arrosto all' Arance**

*Double roasted duck, orange & sage sauce*

#### **Pesce del Giorno**

*Please ask our wait staff for our Fish of the day*

#### **Ossobuco con Risotto Milanese**

*Venison shin on bone, braised in red wine, tomatoes, vegetables, saffron risotto*

---

#### **Panna cotta alla Vaniglia con Salsa di Fragole**

*Vanilla panna cotta with Cointreau marinated strawberry salsa*

#### **Panettone Sformato al Tiramisu**

*Panettone, mascarpone, cream, coffee, marsala*

#### **Torta di Cioccolato, Arance e Mandorle**

*Almond, orange and chocolate cake with sea salt caramel gelato*

*\* Ala Carte menu will not be available on the 24<sup>th</sup> & 25<sup>th</sup> December. Please notify us of any particular dietary needs at the time of making your booking. Menu may be subject to change without prior notice. This menu is not valid with any discounts.*