

# SOPRANOS

## CHRISTMAS MENU

### SHARED STARTER

#### CALAMARI FRITTI

Local Squid in Sopranos seasoning and fried

#### WOOD-FIRED PIZZA

Prosciutto, spinach, shaved parmesan olive oil and rosemary

### MAIN COURSE

SELECT FROM:

#### SCALOPPINE

Pan cooked veal medallions in a tomato, olive and chilli sugo with seasonal vegetables

#### PESCE (gf)

Grilled fillet of barramundi with lemon butter sauce and a roasted capsicum and eggplant caponata

#### SALTIMBOCCA ALLA ROMANA (gf)

Grilled chicken breast fillet wrapped with prosciutto and sage, served with a burnt butter sauce, green beans and wood-fired potatoes.

#### PAPPARDELLE

Home-made ribbon pasta tossed through a slow braised lamb, rosemary and tomato ragu.

#### PIZZA WOOD-FIRED

Selection including (GF) or (V)

### DOLCE

Tiramisu

White chocolate panna cotta

Coffee or tea

\$55