

SOPRANOS

CHRISTMAS MENU

SHARED STARTER

Bruschetta pomodoro
Roma tomato, red onion, basil, olive oil, sea salt on
charred Italian bread

CALAMARI FRITTI

Local squid seasoned and pan cooked

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, lemon butter sauce,
cherry, tomato, rocket and fennel salad honey mustard
vinaigrette.

SALTIMBOCCA ALLA ROMANA (gf)

Grilled chicken breast fillet wrapped with prosciutto
and sage, burnt butter sauce, green beans and gourmet potatoes.

RISOTTO

Porcini mushroom risotto with truffle oil and shaved pecorino

PIZZA WOOD-FIRED

Selection including (GF) or (V)

DOLCE

Tiramisu
White chocolate panna cotta
Coffee or tea

\$55