

# FEED ME

Designed for sharing, minimum 4pp, compulsory for groups of 10 adults or more

## MENU 1 - \$55pp

BREAD, BRUSCHETTA OR GARLIC BREAD

### *STARTER CHOOSE 2*

PROSCIUTTO - 24 month cured Prosciutto di Parma served with buffalo mozzarella or burrata (gf)

POLIPO - Slow cooked octopus "Ligurian" style (olives & tomato) (gf, df)

ACCIUGHE AL VERDE - Anchovies in salsa verde with toasted Altamura bread (df)

ARANCINI - Pumpkin arancini with 4 cheese & truffle sauce (vt)

### *PASTA CHOOSE 2*

PENNE BOLOGNESE - Penne pasta with beef bolognese (df)

SPAGHETTI MARINARA - Spaghetti with prawns, calamari, mussels in Neapolitan sauce (df)

GNOCCHI - Homemade gnocchi with Neapolitan & ricotta sauce (vt)

RISOTTO - Prawns, mushrooms & capsicum (gf)

### *MAIN CHOOSE 1*

SCALOPPINE - Chicken or veal scaloppine, cooked in a creamy mushroom sauce topped with prawns, served with potatoes & vegetables

PESCE SAN PIETRO - John Dory fillet, in tomato, caper & olive salsa, served with potatoes & veg (gf, df)

FRITTURA DI GAMBERI E CALAMARI - Prawns & calamari, lightly tossed in flour & fried, served with rocket salad (df)

## MENU 2 - \$70pp

BREAD, BRUSCHETTA OR GARLIC BREAD

### *STARTER CHOOSE 2*

PROSCIUTTO - 24 month cured Prosciutto di Parma served with buffalo mozzarella or burrata (gf)

POLIPO - Slow cooked octopus "Ligurian" style (olives & tomato) (gf, df)

ACCIUGHE AL VERDE - Anchovies in salsa verde with toasted Altamura bread (df)

ARANCINI - Pumpkin arancini with 4 cheese & truffle sauce (vt)

CARPACCIO - Thinly sliced raw, beef eye fillet with rocket, parmesan & lemon dressing (gf)

BRESAOLA DI WAGYU - Thinly sliced Wagyu bresaola, served with buffalo mozzarella or burrata (gf)

OR CHOOSE A STARTER FROM THE SPECIALS BOARD

### *PASTA CHOOSE 2*

PENNE BOLOGNESE - Penne pasta with beef bolognese (df)

SPAGHETTI MARINARA - Spaghetti with prawns, calamari, mussels in Napoletana sauce (df)

GNOCCHI - Homemade gnocchi with Napoletana & ricotta sauce (vt)

RISOTTO - Prawns, mushrooms & capsicum (gf)

FETTUCCHINE - Homemade egg pasta, with beef cheek ragout (df)

### *MAIN CHOOSE 2*

SCALOPPINE - Chicken or veal scaloppine, cooked in a creamy mushroom sauce topped with prawns, served with potatoes & vegetables

PESCE SAN PIETRO - John Dory fillet, in tomato, caper & olive salsa, served with potatoes & veg (gf, df)

FRITTURA DI GAMBERI E CALAMARI - Prawns & calamari, lightly tossed in flour & fried, served with rocket salad (df)

BRACIOLA DI MAIALE - Grilled pork cutlet in peppercorn sauce, served with potatoes & vegetables (gf)

OR CHOOSE A MAIN FROM THE SPECIALS BOARD