



if **PIATTO**
CHRISTMAS LUNCH



ANTIPASTI

STARTER

Pane Carasau, Stracchino and Carciofi

Crispy flatbread served with mild creamy cheese, sautéed artichoke and marinated olives

PRIMO

ENTREE

Ravioli alle Castagne

Chestnut ravioli filled with ricotta and thyme served with roasted figs, mustard seeds and vincotto

OR

Caciucco

Fish stew with scampi, Canadian scallop, Port Lincoln mussels and gurnard in tomato and red wine sauce served with seaweed bread

SECONDI

MAIN COURSE

Vitello

Herb crusted chargrilled veal OP ribs served with purple potato puree and coffee glazed baby carrots

OR

Merluzzo and Polenta

Chargrilled cod fillet served on a bed of black pepper polenta, pine nuts, raisins, black olives, grilled asparagus and sundried tomato crumb

DOLCI

DESSERTS

Castagnaccio, Mostacciuolo, Cartellata and Vincotto

Chestnut cake, traditional Italian cookies, deep fried spiral pasta and vincotto foam