

Lello

PASTA BAR

GROUP DINING LUNCH

**\$45 PER HEAD
2 COURSE MENU**

STARTERS TO BE SHARED FAMILY STYLE

ROSEMARY BARBEQUED CALAMARI

Caper and anchovy dressing zucchini and cucumber scapece

SALUMI PLATE

A selection of house cured and imported meats with hand rolled grissini

FOCACCIA DI RECCO

Taleggio and squacquerone cheese baked between two layers of pizza dough

FRESH HOMEMADE PASTA

Choose ONE of the following

TAGLIOLINI

Braised Gippsland rabbit with thyme, pancetta, white wine and Ligurian olives

RAVIOLI ALLA NORMA

Ricotta and mozzarella filled ravioli with yellow tomato ricotta salata and basil

ARSO MACCHERONI CACIO E PEPE

Hand rolled burnt grain flour Maccaroni with pecorino Romano, parmesan & cracked pepper

VINCISGRASSI LASAGNA

Lasagna of the Marche region.

Handmade pasta sheets layered with rich beef ragu, thin bechamel and parmesan

HANDMADE POTATO GNOCCHI *

Flinders Island "Salt Bush" Lamb, saffron, lemon and ricotta salata

MIXED GREEN LEAF SALAD WITH VINAIGRETTE

FINISH WITH CANNOLI AND COFFEE \$10.00 PP