



## **Group Dining Feast**

*All served on platters and shared Italian Feast family style*

**Two Course \$69** | Starters and Mains

**Three Course \$79** | Starters, Mains and Dessert

***Buon Appetito!***

### **STARTERS**

**Chargrilled Baby Calamari**

Zucchini and lemon caper and anchovy dressing

**Salumi Plate**

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

**Caprese Salad**

Buffalo mozzarella heirloom tomatoes, and basil

**Focaccia di Recco**

Mozzarella, basil and squacquerone cheese baked between two layers of thin pizza dough

### **MAINS**

*Select three of the following*

**Grilled Snapper Filler**

White zucchini scapece and pumpkin flowers

**Baked Par-boned Spatchcock**

Sicilian green olives, cherry tomatoes & kifler potatoes

**Roast "Cape Grim" Porterhouse**

Filled with spinach and pancetta served with rocket aged balsamic and parmesan shavings

**Homemade Potato Gnocchi**

"Alla Sorrentina", napoli sauce basil & mozzarella **or** Flinders Island salt bush lamb, saffron lemon ragu and ricotta salata

**Sciatatelle All Scoglio**

Prawns, mussels, vongole, fish, cherry tomatoes, white wine, garlic, chilli & parsley

**Ravoli Alla Norma**

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

**Sides**

Roast potatoes with garlic and garlic *and* Mixed leaf green salad with vinaigrette

**DESSERTS**

*Select two of the following*

**Italian Doughnuts**

Filled with homemade pistachio nut ice cream with baked orange

**Peanut Semifreddo**

Cacao crumble and salted caramel

**Chocolate Coated Passionfruit Baked Alaska**

Tropical fruit salad

**Tartufo**

Home made chocolate & hazelnut ice cream cake vecchio amaro del capo