



Degustation menu
\$70 pp min 2 people.

Antipasto platter to share

Arancine spinaci e mozzarella

Spinach and mozzarella arancine

Insalata pantesca

Potatoes, green beans, tomato, black olives and capers

Insalata di arance e aringhe

Salad with orange, smoked kipper and spring onion

Zuppa di cozze

Mussel, tomato, garlic and parsley served with toasted bread

Misto rustico

Semidried tomato, Nocellara del Belice olives and buffalo mozzarella

Mains to share

Penne al sugo di pesce e gamberi

Penne with barramundi, prawn and cherry tomato sauce

Anatra all'arancia

Smoked duck breast with orange dressing with green beans

Dessert

Berry Pannacotta

Vanilla pannacotta with mix berry coulis

Chocolate Pannacotta

Vanilla pannacotta with mix cold Italian chocolate



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\$70 pp min 2 people.

Antipasto platter to share

Melanzane e zucchine grigliate

Grilled eggplant and zucchini with Sicilian dressing

Insalata pantesca

Potatoes, green beans, tomato, black olives and capers

Insalata di mare

Calamari and prawn on a layer of rocket with mustard and orange dressing

Calamari fritti

Lemon pepper vegan calamari with rocket and capsicum

Misto rustico

Semidried tomato, Nocellara del Belice olives and cheese

Mains to share

Cannelloni spinaci e besciamella

Cannelloni stuffed with spinach and bechamel topped with Napoli sauce

Barramundi alla messinese

Barramundi cooked in a tomato sauce with green olives, capers

Dessert

Berry Pannacotta

Vanilla pannacotta with mix berry coulis

Chocolate Pannacotta

Vanilla pannacotta with mix cold Italian chocolate