



Enzo's

RISTORANTE



Xmas Menu 2011

Entrée: *Choice of*

Arancini con Polpa di Granchio

Pumpkin risotto balls filled with blue swimmer crab meat,
served with Napoletana sauce and basil pesto

Sformato di Spinaci al Gorgonzola

Twice cooked spinach soufflé with Gorgonzola sauce

Quaglie in Pancetta

Semi de-boned quails wrapped in pancetta, oven baked

Main Course: *choice of*

Involtini di Nasello

Pan seared King George Whiting, rolled and lightly filled with fresh herbs,
served with Hollandaise sauce and grilled asparagus.

Galantina di Pollo con Spinaci

Organic chicken de-boned filled with spinach, prosciutto,
cheese, served with potato bake and broccolini

Filetto di Bue ai Funghi Porcini

Prime eye fillet char-grilled to medium with porcini mushrooms
and a touch of cream

Dessert: *Choice of*

Bonet

Traditional Piemontese chocolate and amaretto biscuit pudding
with caramel sauce and mascarpone cream

Gelato con Frutti di bosco

Enzo's vanilla bean gelato with macerated berries

Pannacotta al Baileys

Bailey flavoured pannacotta, served with cinque stelle Vittoria
coffee syrup and almond praline