



## Valentine's Day 2019

**Primi – Entrée:** Choice of

### **Fichi al forno con prosciutto e gorgonzola**

Fresh figs wrapped in prosciutto, oven baked with a gorgonzola sauce

### **Parmigiana di melanzane**

Eggplant stack, parmigiano Reggiano, basil and Napoletana

### **Insalata di granchio e avocado**

Blue swimmer crab and avocado salad

### **Risotto con fragole**

Carnaroli rice with strawberries and moscato

**Secondi - Main Course:** Choice of

### **Petto di polla all'Emiliana**

Freerange chicken breast, prosciutto, cheese and mushrooms

### **Fillet Mignon**

Pure Angus beef fillet, wrapped in bacon, with pepper sauce, mash and asparagus

### **Rotolo di pesce**

Blue Grenadier roulade accompanied with angel hair pasta and prawn

### **Gnocchi alla Sorrentina**

House made Royal Blue potato dumplings, oven baked with Napoletana sauce, buffalo mozzarella and basil

**Dolci – Dessert**

A shared duo of:

### **Pannacotta al Noce di cocco con purea di mango e macadamia**

Coconut pannacotta with a mango puree and macadamia nuts

### **Delizia di Cioccolata**

Chocolate delight with coffee cream and almond praline

**\$80.00 per person**

Delicious cocktail will also be available

\*Please note, menu items may be subject to change