

# **\$40 Dinner Menu - Restaurant Month**

Address: Corner of Market Street and Nexus Way

Phone: (345) 547 9208

**Cuisine: Italian** 





# CI\$40 Dinner Menu

# **APPETIZERS**

# Roasted Tomato alla Romana

Oven baked filled with rice and herbs, topped with mozzarella fior di latte and fresh basil

#### **Vitello Tonnato**

Certified black angus beef round eye roast, low temperature cooked, thinly sliced and topped with homemade tuna, and capers creamy sauce

## **Crunchy Prawns**

Jumbo Argentina prawns in a golden crunchy potato sauce served with diced tomato with fresh basil and garlic in extra virgin olive oil

## **Mussels au Gratin**

Oven gratinated black Mediterranean mussels, topped with parsley-scented breadcrumb, and roasted garlic puree, served with grape tomato confit and garlic aioli

# **MAIN COURSES**

## **Fettuccine alla Norcina**

Fresh daily-made egg pasta tossed with homemade sausage and a truffle scented creamy sauce

## Straccetti Trevigiana 8oz

Thinly sliced certified black angus beef sirloin seared with red wine sauce, topped with stuffed radicchio of Chioggia, shaved parmesan and white truffle oil

## **Seared Salmon Fillet 6oz**

Fresh salmon fillet in a prosecco sauce, topped with arugula and pistachio pesto, and served with smoked mash potatoes

# Vegan Eggplant Steak vegan Vegan

Marinated with herbs in red beet juice, topped with mushroom puree and served with stir fried mixed vegetables

# Eggplant "Steak"

In brandy and mushroom sauce served with extra virgin olive-oil mashed potatoes

# **DESSERT**

## **Classic Tiramisu**

With handmade biscuit and fresh mascarpone cream

## **Pistachio Cream Puff**

Filled with Italian pistachio custard cream

## Torta della Nonna

Shortcrust pie, filled with vanilla custard cream and topped with sliced almonds

























Last updated: Thu 03 Oct, 2024