

\$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

























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