

# DINNER MENU

**3 COURSES FOR \$33**

## **STARTERS**

### **Seafood Bisque**

Cream of prawns, mussels and clams with a touch of Torres brandy

### **Goat Cheese And Pesto Bruschetta**

Grilled ciabatta al olio topped with a double layer of goat cheese and pesto

### **Antipasto Vegetale**

Roasted bell peppers, eggplant, zucchini, marinated artichokes and kalamata olives

### **Insalata Mista**

Organic Mix greens with tomatoes and cucumbers in balsamic vinaigrette

## **MAIN COURSES**

### **Smoked Salmon Rigatoni alla Grappa**

In classic Alfredo with flambé grappa liqueur

### **Chicken and Rosemary Ravioli al Pesto**

Homemade ravioli in pine nut and basil sauce

### **Wild Mushroom Risotto**

Arborio rice cooked to perfection, oven finished, with chanterelle, shiitake and cremini mushrooms (gluten free)

## **DESSERTS**

### **Tiramisu Al Vin Santo**

Our signature lady fingers cake al vin santo with mascarpone cream and dark chocolate

### **Caramelized Pears Chardonnay**

Flambé in 12 year aged brandy

### **Chocolate Mousse Imperiale**

Semi sweet chocolate mousse served garnished with marmellata di frutta