

Valentine's Day Menu Choice \$85.00

On Arrival

Homemade focaccia with smoked scarmoza cheese, kipfler potatoes and rosemary

Entrée

Carpaccio di Polpo, thinly sliced fremantle octopus marinated with herbs and citrus, served with pomegranate, capers, pinenuts, and extra virgin olive oil GF

Or

Bocconi di Quaglia, deboned Brisbane Valley quail stuffed with pistacchio and prosciutto, served in puff pastry with a Sicilian caponata

Or

Ravioli Bugs, homemade ravioli filled with Moreton bay bug meat, bechamel and served with a truffle butter sauce

Main Course

Pesce alla Siciliana, involtini of fresh swordfish, served with a sauté of blacklip mussels and vongole on a bed of vegetable cous cous

Or

Tagliata di Vitello, veal served with a creamy yellowfin tuna sauce, dehydrated aeolian capers, roasted capsicum and poached egg GF

Or

Spaghetti con Polpa di Granchio e Gamberi, long pasta cooked in a crustacean bisque and served with fresh sandcrab meat and local tiger prawns, with a touch of chilli, fresh herbs and XV olive oil

Desserts

Tiramisù, savoiardi biscuits, coffee, a touch of marsala, mascarpone cheese and cocoa

Or

Torta di Cioccolato, decadent Italian chocolate cake served with fresh seasonal berries and vanilla gelati GF

Or

Millefoglie con Fragole, crispy sweet pastry sheets, layered with fresh marinated strawberries, served with a ricotta pistacchio cream

