

Cena Speciale Winter



Agostinis

Antipasti

AGOSTINIS' ANTIPASTO ORIGINALE FOR ONE

A gathering of Italian greats... fennel & chilli salami, San Daniele Prosciutto & Mortadella.

CALAMARI FRITTI

Lightly fried calamari served with roasted lemon & mint aioli.
An Agostinis classic!

MELANZANA AL FORNO

Oven-baked Italian eggplant topped with fresh buffalo mozzarella cheese & basil. Served with oven-baked focaccia (V, GF option)

BURRATA AL TARTUFO

Burrata, beetroot with vino cotto, truffle, breadcrumbs (V, GF option)

Secondi

RISOTTO AI FUNGHI CON TARTUFO

Porcini mushrooms, thyme, breadcrumbs & fresh truffles (V, GF)

BUCATINI ALLA CODA

This dish brings out the child in us all, slurping slow-cooked oxtail ragù & basil pesto through hollow spaghetti!

GNOCCHI DI RICOTTA E SPINACI

Spinach and ricotta gnocchi with butter, sage & Formaggio di Fossa (V)

ZUPPA DI PESCE

Fragrant saffron & tomato broth with fish, scampi, muscles, prawns, roasted fennel & potatoes. Served with oven-baked focaccia to mop it all up!

TAGLIATA DI MANZO

300g New York Strip served on a bed of cannellini bean mash with sautéed mushrooms & salsa verde (GF)

Contorni

RUCOLA DELLA CASA

Rocket, green apple & parmesan crisps

PATATE FRITTE

Shoe string fries tossed with rosemary & sea salt

Dolci

CANNOLI ALLA RICOTTA

Locally made piccolo cannoli shells filled with buffalo ricotta & chocolate

TIRAMISU

Time for a classic pick-me-up... Italian savoiardi biscuits, espresso coffee & Mascarpone mousse

PROFITEROLE AL PISTACCHIO

Profiterole filled with pistachio mousse with warm chocolate ganache

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