

Festa Menu

Antipasti

CALAMARI FRITTI

Lightly fried calamari served with roasted lemon & mint aioli

INSALATA CAPRESE

The classic caprese salad has been boosted with the bounty that is stracciatella cheese, served with oven roasted cherry tomatoes (V)

FIORI DI ZUCCA

Lightly fried zucchini flowers stuffed with buffalo mozzarella & mortadella stuffed served with 'nduja & red capsicum

GAMBERI AL FORNO

Oven roasted Qld Tiger prawns kissed with lemon thyme, chilli salt & butter

Secondi

RISOTTO PRIMAVERA

Springtime risotto, saffron, Taleggio, baby zucchini & lemon thyme

SPAGHETTI ALLA CARBONARA

True Roman style - pancetta, eggs, Pecorino!

PESCE

Pan-fried Ocean Trout served with fennel, pomegranate & mint

SPALLA D'AGNELLO

Slow-cooked lamb shoulder in white balsamic with roasted baby sweet capsicums, goats curd & parsley gremolata

Contorni

RUCOLA DELLA CASA

Rocket, green apple & parmesan crisps

PATATE FRITTE

Shoe string fries tossed with rosemary & sea salt

Agostinis



Dolci

CANNOLI PRIMAVERA

Locally made piccolo cannoli shells filled with raspberry & mascarpone mousse

TIRAMISÙ

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

CROSTATA AL CARMELLO

Salted caramel & chilli chocolate tart served with Amaretto & vanilla gelato

AFFOGATO

Vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa



Agostinis