



### **STARTER**

ARANCINI RICE BALLS  
FRESH CIABIATA SERVED WITH OLIVE OIL & REDUCED BALSAMIC WITH FRESH BASIL LEAVES

### **PRIMI**

**PIATO FRESCHA**  
MANGO CHEEK FRESH COOKED KING PRAWNS AND SMOKED SALMON

**ZUCCHINI FLOWERS**  
FILLED WITH RICOTTA PECORINO, SUNDRIED TOMOTES AND SPINACH

**RAVIOLI ANATRA**  
HANDMADE RAVIOLI FILLED WITH ROASTED DUCK PANCETTA WALNUTS IN A RED PEPPER  
SAFRON WINE SAUCE

### **SECONDI**

**BARRAMUNDI PESCE (LIVORNESE /GRILLED)**  
OCEAN CAUGHT HERBERT VALLEY BAY BARRAMUNDI FILLET SEARED WITH OLIVES CHERRY  
TOMATO FRESH HERBS OLIVE OIL WHITE WINE

**GNOCCHI GENOVESE**  
POTATO GNOCCHI FRESHLY MADE WITH A CLASSIC PESTO CREAM SAUCE

**LINGUINI GRANCHIO**  
LINGUINI TOSSED WITH FRESH SHARK BAY BLUE SWIMMER CRAB GARLIC CHILLI POMODORO  
VIRGIN OLIVE OIL

**VITELLO TORINESE**  
ESCALLOPS OF VEAL WITH A CLASSIC MUSHROOM BACON CREAMY DRY VERMOUTH SAUCE

(ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLES, EXCLUDING PASTA DISHES)

### **DOLCE**

**CRÈME BRULEE** FRESH FRUIT PULP VANILLA BEAN

**CASSATA** CHEFS HOMEMADE SICILIAN LOG IC CREAM

**STICKY DATE PUDDING** WITH ICE CREAM AND CARAMEL SAUCE

**\$95 PER PERSON**  
**GRATUITY CHARGE 7% | FULLY LICENCED VENUE**



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