



# Amici di Toni

Ristorante



## **MOTHERS DAY LUNCHEON 2025**

### **STARTER**

#### **ANTIPASTO**

FRESH CIABTTA BREAD VIRGIN OLIVE OIL AND BALSAMIC RIDOTTO

### **PRIMMI PIATTI-ENTRÉE**

#### **SHARING PLATTER**

#### **CALAMARI FRITTI**

LARGE TENDER CALAMARI RINGS DUSTED WITH HERBED FLOUR AND FRIED

#### **GAMBERONI**

HERVERY BAY KING PRAWN WRAPPED WITH PROSCIUTTO PAN FRIED LEMON THYME OLIVE OIL

#### **FIORE DI ZUCCHINI**

FRESH ZUCCHINI FLOWERS FILLED WITH PECORIN SPINACH SUN DRIED TOMATO LIGHTLY BATTERED AND FRIED CON SUGETTO DI AURPRA

### **MAINCOURSE**

#### **VITELLO TORINESE**

ESCALLOPS OF VEAL WITH PANCETTA MUSHROOMS IN A CREAMY DRY VERMOUTH SAUCE

#### **POLLO RIPIENO**

BREAST OF CHICKEN FILLED WITH CAMMEMBERT AND CASTELLO BLUE PANCETTA BAKED WITH A SWEET SHERRY CREAM SAUCE

#### **BARRAMUNDI PESCE**

HERBERT VALLEY BAY BARRAMUNDI FILLET PAN SEARED WITH OLIVES CHERRY TOMATO WHITE WINE AND HERBS

#### **LINGUINI GRANCHIO**

LINGUINI PASTA TOSSED WITH DESHELLED BLUE SWIMMER CRAB CHILLI GARLIC FRESH TOMATO WHITE WINE

### **DESSERT- SHARING PLATTER**

**PROFITEROLE** WITH VANILLA BEAN CUSTARD

**STICKY DATE PUDDING**

**PANNACOTTA DI FRUTTA**

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