



Welcome to Bicicletta

Option 2 - \$65 (Three Courses) / \$55 per person (two Courses)

starter (Included)

pizza bread - rosemary and extra virgin olive oil or garlic and chili **v**

entrees (please choose one)

caprese - classic Italian salad, fresh buffalo mozzarella cheese, oregano and basil, heirloom and "rosso verace" tomatoes and extra virgin olive oil **v**

arancini - roasted tomato and pecorino cheese risotto balls with roasted garlic aioli **v**

fritto di calamari - fried baby squid with crispy jalapeno and tartare sauce

mains (please choose one)

Pesce fresco - fresh fish of the day, with salsa verde on a Sicilian style caponata of eggplant, capsicum, zucchini, celery, olive, tomato, capers and pine nuts

costolette d'agnello - marinated lamb cutlet with slow cooked blue lentils, broccolini and minted glaze

tortellini di zucca - homemade tortellini stuffed with roasted pumpkin in a creamy gorgonzola sauce finished with toasted pine nuts and parmesan scales **v**

pancia di maiale - pork belly braised in balsamic and Italian herbs with apple and rhubarb mousse and aged balsamic

suprema di pollo e prosciutto - pan tossed chicken breast supreme stuffed with basil taleggio, wrapped with prosciutto served with avocado mousse and Tuscan style rosemary cream potato

dessert selection (Please choose one)

tiramisu - Traditional cake with coffee infused savoiardi biscuits, mascarpone and eggs cream, cacao and chocolate scales **v**

millefoglie - puff pastry filled with strawberry and lemon custard, mascarpone and vincotto mousse **v**

vaniglia pannacotta - creamy vanilla bean milk custard with orange zest and chili orange glaze **v**

No Split Bills - one payment per group 2% Processing Fee for all credit card transactions

Public Holiday surcharge - 10%