

Welcome to Bicicletta

Banquet Menu \$50 per Person

entrees to share

caprese - classic Italian salad, fresh buffalo mozzarella cheese, oregano and basil, heirloom and "rosso verace" tomatoes and extra virgin olive oil ${\bf v}$

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

antipasto dello chef – Selection of arancini, cured meats & pizza bread, marinated olives and sundried tomatoes.

mains to share

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

guanciale di maiale - Pork belly braised in balsamic and herbs, apple & rhubarb mousse with a sweet balsamic reduction

suprema di pollo e prosciutto – Pan tossed chicken breast stuffed with basil taleggio, wrapped with prosciutto served with Tuscan style rosemary cream potato on an avocado paste

Served with steam veg and traditional Italian Salads

dessert selection (to share - \$60 menu)

tiramisu

traditional cake with coffee infused savoiardi biscuits, mascarpone and eggs cream, cacao and chocolate scales ${f v}$

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