## FESTA DELL

On arrival with a glass of prosecco

ostriche - breaded pacific oysters served with a pesto vinaigrette and celery, tomato salsa

Entrée

antipasto dello chef selection of cured meats, pizza breads, arancini & fritto di calamari

Mains

(please choose one) pesce - served with orange and fennel puree with green beans, peas and asparagus salad – gf

di vitelli petto - pressed veal brisket served with honey and cumin roasted pumpkin puree, poached asparagus, confit truss tomatoes and porcini port jus – gf df

ravioli di zucca - homemade ravioli stuffed with honey roasted butternut pumpkin in a creamy gorgonzola sauce finished with toasted pine nuts, rocket & parmesan scales - v

Dolci

rosewater panna cotta with amaretti crumbs