



**Head Chef "Angelo Sanfilippo" is back!**

*He wants to challenge his team to create an experience that will offer exceptional value and authentic regional dishes matched with wines selected for their old world integrity!*

*As winter grows near, join us Tuesday through Friday nights for a three course meal highlighting the food and wine of Italy.  
"You be the judge!" ...*

**Entrée**

*Chef's selection.... three spuntini "changes daily"*

**Main**

*Slow braised Ossobuco w polenta  
& wilted greens*

**Dessert**

*Frangipani tart w fresh cream*

**Cost per couple is \$75 includes a bottle of red or white wine\*!**

**We are happy to offer non-alcoholic beverages if preferred...**

*\* Special conditions: Due to license restrictions, all beverages are to be consumed on premise only. No take away alcoholic beverages permitted.*



**Dessert**

Dessert tasting plate for two 27.5  
White chocolate filled profiteroles w dark ganache 13.5  
Rhubarb crumble w Tahitian vanilla ice cream 13.5  
House churned ice cream 10.5  
House made lamington w warm chocolate sauce and poached strawberries 13.5  
  
Selection of boutique cheeses w Phillipa's fig & star anise bread 15

**Drinks**

**Juices & Soft drinks**

Orange Juice (100%) 4.5  
Pineapple Juice 3.5  
Apple Juice 3.5  
Mango Juice 3.5  
Tomato Juice 3.5  
San Pellegrino - Sparkling Mineral Water 500ml 5.5  
Aqua Panna - Still Mineral Water 250ml 3.5  
San Pellegrino - Chinotto, Rossa, Limonata 3.5  
Coke, Coke Zero, Lemonade, Lemon Squash 3.5  
Lemon, Lime & Bitters 3.5

**Milkshakes, Iced Coffee & Ice Chocolate**

Chocolate, Strawberry, Banana, Vanilla, Caramel  
*kids 2.5 / large 4.5*  
Iced Coffee, Iced Chocolate 5

**Tea & Coffee**

Veneziano coffee 3.5  
Hot Chocolate 4.0  
English Breakfast, Earl Grey,  
Peppermint, Chamomile, Lemongrass w Ginger,  
Sencha Green Tea 3.5