

# FORNELLO

## MENÙ ITALIANO TRADIZIONALE

### ANTIPASTO

#### **Bruschetta**

Calabrese bread toasted and topped with olive oil, garlic, tomatoes and basil

### FIRST COURSE choice of

#### **Prosciutto e Asiago**

Prosciutto, asiago, marinated green and black olives, crostini

#### **Caesar Salad**

Crispy romaine, creamy caesar dressing, parmesan, croutons

#### **Bocconcini Fritti**

Lightly fried baby mozzarella balls with a delicious house-made tomato red pepper jam

### SECOND COURSE choice of

#### **Gnocchi Asiago**

House made gnocchi with asiago cream sauce, spinach and crispy shallots

#### **Pappardelle Salsiccia**

Crumbled house made Italian sausage, cherry tomatoes, caramelized onions, olive oil garlic sauce finished with grana padano & arugula

#### **Lamb Shank**

Braised New Zealand lamb shank with pan jus and garlic mashed potatoes

#### **Salmon**

Grilled Atlantic salmon, fingerling potatoes, seasonal vegetables and lemon caper aioli

#### **Chicken Asiago**

Chicken breast stuffed with asiago cheese, spinach and caramelized onions served with garlic mashed potatoes, seasonal vegetables and a honey mustard cream sauce

#### **New York Striploin** (additional \$6)

10 oz New York striploin served with garlic mashed potatoes and a mushroom demi glace

### DESSERT choice of

#### **Cheesecake**

White chocolate raspberry cheesecake

#### **Carrot Cake**

Carrot cake with pineapple, coconut, walnuts, cashews and almonds layered and iced with cream cheese and honey icing (may contain peanuts)

#### **Tiramisù**

Layers of espresso and liqueur soaked biscuits & mascarpone cheese

#### **Chocolate Soufflé Cake**

House made warm chocolate soufflé cake