

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

Zeppole

Mini Italian doughnuts dusted with cinnamon and sugar and served with a dollop of fresh whipped cream

Tiramisù

Layers of espresso and liqueur soaked lady fingers and creamy mascarpone cheese, dusted with cocoa powder

Chocolate Soufflé Cake

We make this deliciously chocolate, warm soufflé cake in-house