

Cala Luna

Degustation

Corn and Potato Soup

Antipasto

Selection of Home Cured Meats

Cappasanta con tortellini

Searred scallops accompanied by cannellini bean tortellini
with a green bean & eshallot salad

Agnolotti con Taleggio di capra e patate

Potato and Taleggio Agnolotti with pumpkin,
confit garlic and burnt sage butter

House made Sorbet of White Peach

Pesce Del Giorno con Sugo di Pomodoro

Fish Fillet in a light tomato sugo with pesto pangrattato

Agnello

Slow Braised Lamb Shoulder with white polenta

House made Chocolate Torte

Primi

Calamaretti

Squid lightly dusted in flour and shallow fried

Carpaccio di Manzo

Grain Fed Beef Carpaccio with watercress, baby wild figs, gorgonzola & walnuts

Terrine Ala Casa

House made Quail and Rabbit Terrine with a spinach, pine nut salad

Secondi

Vitello con pecorino e sughetto

Milk Fed Veal topped with Pecorino Sardo and Pan juices

Maialino da latte

Baby Suckling Pig with apple sauce

Pesce Del Giorno

Fish Fillet served on vine ripened tomatos with salsa verde

Dolce

Grand Marnier infused Crème Brulee

Tall Poppy Chardonnay

Spinach & Pine Nut Salad with Persian Fetta (10)

chocolate sorbet and orange & chocolate truffles. All house made

14.9

We also have a wide selection of Dessert wines, Fortifieds, Liquors and digestives that are all listed in our wine list. Please ask if assistance is required.