

# Alimentari Dining Room

## Spring menu 2017

### Starters

**Toasted Sourdough** rubbed w fresh garlic and topped w diced tomato and parmesan \$10

Provolone **Stuffed Queen Green** olives, rocket & truffle aioli \$14 V

Shaved **Sopressa, Burrata**, heirloom tomato and fig \$16

**Panzerotti** – Italian fried bread w mozzarella and tomato \$12

### Share

**Caprese**, tomato, buffalo mozzarella, basil \$17 V add prosciutto \$5 add avocado \$4V GF

Crumbed spinach & ricotta **Arancini**, wild rocket and truffle mayonnaise \$16 V

**Italian Meatballs** served in the pan, topped w mozzarella and toasted sourdough \$16

Slow cooked **Pork Belly** pieces w fresh herb, radish, green pea and lemon salad \$16

**Braised Duck** Maryland, risoni, fennel, citrus and olive \$18

**Calamari Fritti** w chilli, parsley, kipfler coins, bitter endive \$16

**Antipasto** – Sliced cured meats, grilled Mediterranean vegetables, fetta and assorted crisp breads

\$16 per/person

### Main

**Fettucine Marinara**, calamari, prawns, mussels, white wine, tomato \$30

**Duck Ravioli**, burnt butter, sage & pinenuts \$32

**Italian Meatballs** Spaghetti w freshly shaved parmesan and pangritata \$25.9

**Gnocchi** Ragu \$28 / Gnocchi 3 Cheese & Walnuts \$26 / Tomato basil \$23 V

**Cotoletta of Chicken**, with crisp prosciutto, green beans and fontina \$29.9

**Eggplant Parmigiana**, roasted kipflers, herb salad \$23

Grilled **Rib Fillet** w Truffled Potato Gratin, baby carrots and spinach, rosso jus \$34

Market Special **Fish of the Day** \$POA

### Sides

Truffled **Potato Gratin** \$9

**Rocket, Parmesan**, pine nut and chilli salad \$7

Honey **Baby Carrots** with toasted walnuts and balsamic \$8.5

### ***Dessert \$17***

Salted caramel **semifredo** sandwiched w chocolate pastry, raspberry coulis

**Zeppola** w honey roasted figs, candied walnuts and vanilla bean ice cream

**Crostata di Frutta** – strawberry filled flaky pastry with mascarpone and zest

Blackberry **Bavarois** w chocolate soil and pine nut glass biscuit

Selection of Local & International **Cheeses** with Dried Fruit, Nuts and a complements \$17

### **To Finish**

**Espresso Affagato** \$ 7

Liquored **Affagato** (Frangelico, Baileys, Kahlua, Galliano) \$12

Imported Italian **Limoncello** \$10

DeBortoli – **Noble One** Botrytis Semillon 375ml \$49 bottle

Penfolds Club Reserved **Tawny** NV \$12