

STAMPA!

VACANZE DI NATALE A STAMPA!

19th of November - 31st of December

Shared menu \$135pp



APERITIVO AL BAR

*Italian canapes served in
Print Hall Bar*

FAGOTTINI DI BRESAOLA

Bresaola parcels, creamy goat
cheese, rocket, carrots (GF)

OSTRICHE

Freshly shucked oysters (GF)

FRITTATINE CACIO E PEPE

Cacio e pepe pasta fritters (V)

OLIVE SICILIANE

Sicilian marinated olive (VG, GF)

PER INIZIARE

Entrée

CAPESANTE GRATINATE

Gratin Abrolhos Island scallop,
Mediterranean herbs, lemon zest,
crumbs (GF)

FETT'UNTA E BURRATA

'La Delizia' burrata, cherry
tomatoes, Tuscan garlic sourdough
(V, VGO)

ANTIPASTO DELLA CASA

20 months cured prosciutto di Parma,
squid ink salami, mortadella,
traditional Sicilian ragout and
green pea arancini, cacio e pepe
pasta fritters, pecorino cheese
soufflé, marinated olives

GAMBERONI ALLA MEDITERRANEA

Skull Island tiger prawns, cherry
tomatoes, garlic and red onion
guazzetto sauce, basil, parsley (GF)

PORTATA PRINCIPALE

Main course

CASONCELLI ALLA BERGAMASCA

Traditional Ravioli from Lombardy
filled with Italian style sausage,
amaretti biscuits crumbs, pear,
sage, brown butter, pancetta (N)

GNOCCHI AL POMODORO FRESCO E STRACCIATELLA

Traditional potato gnocchi made in
house, fresh tomato salsa, basil,
stracciatella (GFO, V, VGO)

AGNELLO ALLA SCOTTADITO

Charred lamb cutlets, caponata (GF)

ROASTED CHAT POTATOES, GARLIC, ROSEMARY, PECORINO (VGO, V, GFO)

ROCKET, PEARS, WALNUT AND GORGONZOLA SALAD (V, VGO, N, GF)

DOLCE

Dessert

TIRAMISÙ CLASSICO

Traditional Italian tiramisù served
to share (GFO)

V - VEGETARIAN | VG - VEGAN

VGO - VEGAN OPTION | GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

N - CONTAINS NUTS