

STAMPA! MELBOURNE CUP MENU

— ANTIPASTI *ENTRÉE*

ANTIPASTO DELLA CASA

20-month cured prosciutto di Parma, squid ink salami, mortadella, traditional Sicilian ragout and green pea arancini, pecorino cheese soufflé, marinated olives

MELANZANE ALLA PARMIGIANA

Layers of roasted eggplant, slow-cooked tomato sugo, fior di latte, basil, parmigiano *V, GF*

TATAKI DI TONNO

Fremantle-caught tuna, black pepper, lime, orange, mint, scapece zucchini, apple balsamic dressing *GF, A*

CAPESENTA GRATINATA

Gratin Abrolhos Islands scallop, Mediterranean herbs, lemon zest, crumbs *GF, A*

— PORTATA PRINCIPALE *MAIN COURSE*

RIGATONI CON RAGÙ DI SALSICCIA

Rigatoni di Gragnano IGP, Tuscan sausage ragout, pecorino cheese *GFO*

GNOCCHI AL POMODORO FRESCO E STRACCIATELLA

Traditional potato gnocchi, sautéed with Neapolitan tomato salsa, fresh basil, stracciatella *V, VGO, GFO*

TAGLIATA DI MANZO RUCOLA E GRANA

O'Connor sirloin chargrilled Tuscan-style, Parmigiano Reggiano, rocket, EV00, balsamic *GF*

ROASTED CHAT POTATOES, GARLIC, ROSEMARY *V, VGO, GFO*

ROCKET, PEARS, WALNUT AND GORGONZOLA SALAD *V, VGO, GF, N, NFO*

— DOLCE *DESSERT*

TIRAMISÙ TRADIZIONALE *V, N*

CANNOLO SICILIANO

Traditional ricotta, orange and chocolate shavings cannoło *V, N, NFO*

V - VEGETARIAN | VGO - VEGAN OPTION | GF - GLUTEN FREE | N - CONTAINS NUTS
GFO - GLUTEN FREE OPTION | NFO - NUT FREE OPTION | A - AUSTRALIAN ORIGIN