

La Cena del Doge

Antipasto Venezia

Risotto alla Crema di Asparagi

Creamy arborio infused with fennel,
leek, asparagus, pancetta & parmesan

Pasta Marinara

Artisan fresh pasta, local seafood,
pomodoro, vino bianco, garlic, parsley

Baccala` alla Vicentina

A favourite dish from Vicenza in rosso
salted cod fish simmered in
white wine and tomato

Guanciaie di Manzo in Umido

Fleurieu Peninsula beef cheeks slowcooked
in Shiraz, served on creamy mash potato

Contorni

Broccolini saltati con finocchio, garlic,
parsley, roasted onion

Dolci

House made Tiramisu`
Aniseed biscotti with Vin Santo

Celebrate the
Italian Festival

with

Sarah & Francesco

Thursday 7th

November

7 course Venetian

Banquet

@ \$79 per head

Bookings through

Website

All dietary requirements

can be accomodated

Please advise beforehand