

MEZZALIRA RISTORANTE

Dinner

SET MENU

3 Course \$85
(Whole table only)

ANTIPASTO - (Supplementary to share)

Wood Fired Rosemary and Sea Salt Focaccia 14 *add* Whipped Ricotta 18
Wood Roasted Peppers and Thyme Salmoriglio 14
Polenta Chips and Gorgonzola 19
Selection of Cured Meats and Pickles 22pp
Taggiasche Marinated Olives 11

PRIMI / ENTREE - Choice of one dish per person -

Shitake, Portobello, and Shimeji Mushroom 'Trifolati', Chilli Marmellata
Calamari Fritti - Southern Calamari, Lemon and House Maionese
Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al Barolo
Wood Baked Eggplant Parmigiana

SECONDI / MAIN - Choice of one dish per person -

Tortelli di Zucca - Ricotta, Pumpkin and Leek Tortellini, Burnt Sage Butter, Amaretti and
Reggiano
Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino
Fish of the Day on Sicilian Eggplant Caponata
220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Grilled Radicchio and Aged
Balsamic Reduction

DOLCI / DESSERT - Choice of one dish per person -

Tira Mi Su - Our Very Own Classic
Italian Meringue, Passionfruit Curd, Citrus Compote and Pomegranate
Flourless Amadei Chocolate Torte, White chocolate Mousse, Burnt Orange and Salted
Caramel Sauce

SIDES

Cos, oak and Pear Salad 16
Baked Rosemary Potatoes 15

Broccolini, Chilli and Pangrattato 17
Green Beans 'Aglio e Olio', Almond 16

NO BYO

Menu may change according to availability and seasonal produce