

MEZZALIRA RISTORANTE

3 - Course Menu | \$85pp
A La Carte

STUZZICHINI E PANE – Supplementary to Share

WOOD OVEN BREADS

CICCHETTI - Small Plates

SALUMI E SOTT'OLIO - To Share

Rosemary & Sea Salt Focaccia	14	OLIVE ALL'ASCOLANA Hand Stuffed & Crumbed Green Olives, Chilli Pork 'Nduja, Lemon	23	PROSCIUTTO Prosciutto San Daniele DOP, 24 Month	23
Rosemary Focaccia, Whipped Ricotta & Chestnut Honey	18	POLPETTE AL SUGO Slow-Braised Veal & Pork Meatballs, Parmesan Polenta & Fior Di Latte	25	AFETATTI Selection Of Italian Cured Meats & Pickles (pp)	22
Our Gluten Free Focaccia	16	POLENTA E GORGONZOLA Polenta Chips & Gorgonzola Sauce	19	OLIVE CONDITE Taggiasche Olives Lemon Zest & Olive Oil	10
				PEPPERONI ARROSTITI Wood Roasted Peppers, Stracciatella & Basil Oil	15

ANTIPASTO/ ENTREE - Choice of one dish per person -

Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde, and Testun al Barolo

House-Rolled Arancini, Taleggio and Truffled Pecorino

Calamari Fritti – Southern Calamari, Lemon and House Maionese

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

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