

**AMICI DI TONI**  
**NEW YEARS EVE - SET MENU**

**STARTER**

**GARLIC BREAD**  
**TOMATO BRUSCHETTA BITES / OLIVE OIL BALSAMIC FRESH BREAD**

**ENTRÉE CHOICE**

**RAVIOLONI** *FRESH HAND MADE LARGE RAVIOLI FILLED WITH A FRESH SEAFOOD MOUSSE PREPARED IN SAGE TOMATO AND A TOUCH OF CREAM*

**PENNE POLLO** *TUBE PASTA TOSSED WITH CHICKEN BACON FRESH HERBS SUN DRIED TOMATO IN TOMATO AND CREAM*

**CALAMARI** *TENDER LARGE CALAMARI RINGS SALT PEPPERED AND HERBED FRIED WITH LEMON AND TARTAR*

**ZUCCHINI FLOWERS** *FILLED WITH A LOVELY RICOTTA MIXTURE BATTERED AND SHALLOW FRIED*

**LINGUINI GRANCHIO** *LINGUINI PASTA TOSSED WITH BLUE SWIMMER CRAB (DESHELLED) IN GARLIC CHILLI FRESH TOMATO AND VIRGIN OLIVE OIL*

**ASPARAGUS PARMESE** *FRESH ASPARAGUS BAKED WITH CRISP PROSCIUTTO AND PARMESAN IN SAGE BUTTER AND VIRGIN OLIVE OIL*

**MAIN COURSE CHOICE**

**PESCE ALLA GRIGLIA** *OCEAN CAUGHT HERBERT VALLEY BAY BARRAMUNDI FILLET BAKED IN A CITRUS FRESH LEMON THYME AND WHITE WINE SAUCE*

**LINGUINI GRANA** *LINGUINI PASTA TOSSED WITH CAPERS OLIVES SUN DRIED TOMATO BABY SPINACH WITH ROASTED BREAD CRUMB PARMESAN FRESH HERBS OLIVE OIL*

**POLLO TORINESE** *CHICKEN BREAST FILLET WITH FRESH MUSHROOMS BACON IN A CREAMY DRY VERMOUTH SAUCE*

**VITELLO GAMBERI** *VEAL ESCALOPE PAN COOKED WITH KING PRAWN IN A CLASSIC GREEN PEPPER CREAM SAUCE*

**LINGUINI CHEF** *LINGUINI PASTA TOSSED WITH PRAWNS SCALLOPS CHILLI FRESH TOMATO BABY SPINACH OLIVE OIL AND WHITE WINE*

**(ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLES)**

**DOLCE – DESSERT**

**STICKY DATE PUDDING** *SERVED WARM WITH BUTTER SCOTCH SAUCE AND HAND MADE VANILLA GELATO*

**CRÈME BRULÉE** *FLAVOURED WITH VANILLA BEAN AND PASSION FRUIT PULP*

**\$100 PER PERSON**

**FULLY LICENCED  
INCLUSIVE OF GST**

**GRATUITY CHARGE 7%**

**LEVEL 1, 1775 PITTWATER RD, MONA VALE NSW 2103 PH 9999 2588 FAX 9979 5100**