



Christmas weekend Vegan Menu

Four course set menu

A glass of Bellini or Rossini and Prans and avocado canape' upon arrival

Antipasti

Parmigiana di melanzane

Classic Sicilian Parmigiana with fried eggplant, Napoli sauce and melted cheese with fresh basil

Scodella di carciofo ripiena di insalata russa e verdure tre colori

Artichoke base filled with mayo Russian salad w carrot, celery and corn

Primi

Cannelloni Radicchio e Mushroom

Baked red cannelloni filled with radicchio, mushroom and béchamel, covered with a layer of sauce and radicchio julienne

Risotto venere agli asparagi

Baked Italian black "Venere" wholemeal risotto with asparagus topped with julienne of vegetables and asparagus

Secondi

Torretta di verdure con "Sbriciolata" ai capperi e prezzemolo

Baked tower of vegetables layer alternate with capers and parsley "Sbriciolata"

Salsiccia all'Arancia su letto di zucca con mousse di piselli

Grilled mok-sausage on a layer of velvet pumpkin with orange zest sauce served with peas mousse

Dessert

Pannacotta caffè e Kalua

Kalua and coffee Pannacotta with Hazelnut and chocolate sauce

Any coffee or tea

*All the dishes are served in single plates for each guest
Four course set menu \$80 p/p*

Special dietary requirements can be catered for with prior arrangement