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DOLCI DA CUCCHIAIO - SPOON DESSERTS  
PICCOLA PASTICCERIA - PETIT FOURS  
FORMAGGI - CHEESE

CIABATTA 'SLIPPER BREAD' IS OFFERED WITH CREMONINI 2007 EXTRA VIRGIN OLIVE OIL

**ZUPPA - SOUP**

**PASSATO DI PATATE, PANCETTA E PIZZOCCHERI CON UOVA E TARTUFO NERO**  
PURÉE OF POTATO, PANCETTA WITH BUCK WHEAT PASTA & TRUFFLED EGG

**CREMA AL PROFUMO D'ARAGOSTA CON 'ILL VINO DELL AMORE" MOSCATO**  
LOBSTER VELOUTÉ FLAVOURED WITH BOTTEGA MOSCATO "THE WINE OF LOVE"

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**PRIMI PIATTI - ENTREE**

**OLIVE ALL'ASCOLANA CON SALSA AGRODOLCE**  
SELECTION OF WARM GREEN CAMERANO OLIVES FILLED WITH VEGETABLES, ROASTED NATURAL CHICKEN & PORK

**VITELLO TONNATO, FREDDO CON SALSA DI TONNO E CAPPERI**  
ROASTED SLICES OF CLELAND MOUNTAIN VEAL WITH A BLUE FIN TUNA & CAPER SAUCE

**CALAMARI ALLA GRIGLIA CON RUCOLA**  
CHAR GRILLED SQUID WITH ROCKET SALAD & WARM MORTON BAY BUG DRESSING

**ARANCINI DI FARRO ALLA VOLPETTI**  
'LITTLE ORANGES' OF SAFFRON FLAVOURED FARRO RISOTTO DUMPLING FILLED WITH SMOKED PROVOLONE & TOMATO ESSENCE

**GAMBERI CON SALSA DI POMPELMO E SEMI DI MELAGRANA**  
GRILLED GULF PRAWNS WRAPPED WITH SPECK SERVED WITH SORANA BEAN SALAD, PINK GRAPEFRUIT & POMEGRANATE-SEED DRESSING

**FIORI DI ZUCCA CON SPUMA DI SPINACI, GORGONZOLA E PINOLI**  
FLOWERING ZUCCHINI BLOSSOMS FILLED WITH BABY SPINACH, GORGONZOLA & PINE NUT RICOTTA MOUSSE

**CAPESANTE GRATINATE CON ZABAGLIONE DI RICCA DONNA**  
DIVER SEA SCALLOPS BREADED WITH OREGANO, PARSLEY, GARLIC & ZABAGLIONE OF RICCA DONNA SPUMANTE

**CROSTATA DI PERDITA CON INSALATA DI SCAROLA**  
BAKED TARTLET OF LEEK & BEETROOT WITH WOODSIDE CHARLESTON 'JERSEY COWS MILK' CHEESE,

DRESSED CURLY ENDIVE LEAVES WITH WALNUT OIL & CARROT VINAIGRETTE

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## PASTA E RISO - PASTA & RISOTTO

### TORTIGLIONI AL BRASATO DI RAGU DI SALSICCE E LAMBRUSCO

STRAIGHT EDGE SHORT TUBE PASTA WITH RAGU OF PORK, FENNEL & CHILLI, SAUSAGE & PERISIAN LENTILS  
SLOW COOKED IN LAMBRUSCO WINE

### LINGUINE ALLA PESCATORA

THIN FLAT PASTA 'LITTLE TONGUES' OF SOUTH AUSTRALIAN SHELLFISH, CRUSTACEANS, WHITE FISH,  
GARLIC, CHILLI & EXTRA VIRGIN OLIVE OIL

### ORECCHIETTE AL PESTO DI BROCCOLINI

EAR SHAPED PASTA WITH PESTO OF TENDER BROCCOLINI, BLACK OLIVES, GARLIC, CHILLI, SHAVED  
PECORINO & EXTRA VIRGIN OLIVE OIL

### FUSILLI ALLA FIORENTINA

SPIRAL SHAPED PASTA WITH LA VERA SMOKED LOW FAT RICCOTA & BABY SPINACH WITH A BASIL, CHILLI &  
SALSA ROSSA

### PAPPARDELLE AL PULCINI CON FUNGHI, PANCETTA, PASTINACA E SALVIA

WIDE RIBBON PASTA WITH ROASTED BABY CHICKEN OVER PARSNIP, MUSHROOM, PANCETTA WITH BROWN  
BUTTER, SAGE AND CRUSHED AMARETTI

### RISOTTO AI FRUTTI DI MARE

VIALONE RICE FROM VERONA WITH PAN-FRIED GULF PRAWNS, SLIPPER LOBSTER, SCALLOPS & FLATHEAD  
MOISTENED WITH A TOMATO & SHELLFISH STOCK

[INDIVIDUAL GLUTEN FREE & VEGETARIAN MENU AVAILABLE ON REQUEST]

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## CONTORI - SIDES

### INSALATA DI MELONE

WITLOF, ROCK MELON WITH PROVOLONE PICCANTE & TOASTED PINE NUTS

### INSALATA TRE COLORI

WILD ROCKET & BELGIAN ENDIVES WITH GORGONZOLA & FRESH PEAR

### INSALATA DI BARBABIETOLE

RED BEETS WITH SWEET ONIONS, CORIOLE 'ASV' AGED RED WINE VINEGAR EXTRA VIRGIN OLIVE OIL &  
SHAVINGS OF CREMONA PECORINO CHEESE

### PATATE FRITTE

FRIED DESIREE POTATOES WITH ROSEMARY INFUSED OLIVE OIL & SICILIAN IBLEA SEA SALT

### SPINACI ALLA ROMANA

'SWEET & SAVOURY' BABY SPINACH PAN FRIED IN EUROPEAN VANILLA BUTTER WITH LEMON & RAISINS

### MISTICANZA

SAUTEED MIXED GREENS WITH EXTRA VIRGIN OLIVE OIL & AROMATIC HERBS

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## DIGESTIVI - PALATE CLEANSER

### SGROPPINO

A PALATE CLEANSING SHERBET OF LEMON SORBET WITH CITRUS AGRUMELLO "SLUSH"

### ACQUA PANNA CON INFUSO BALSAMICO MALETTI

CLEAN & INTENSE APERITIF SHOT OF PANNA STILL WATER WITH 40 YEAR OLD MOTHER MUST MODENA  
BALSAMIC

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## PIATTI PRINCIPALI - MAIN COURSE

### **BISTECCONE DI MAIALE CON BROCCOLINI**

300GM PORK RIB EYE WITH BROCCOLINI TOSSED IN ROASTED GARLIC, CHILLI & ORANGE VINCOTTO

### **GALLETTO RIPIENO CON CIAMBOTTA E FRITTATA**

CORN FED FREE RANGE CHICKEN BREAST WRAPPED IN PROSCIUTTO & FILLED WITH POT ROASTED VEGETABLES SERVED WITH FRITTATA & BASIL MASCARPONE CREAM

### **QUAGLIE ARROSTITE ALLA VIGNAIOLA CON PANCETTA PICCANTE**

ROASTED BONED QUAIL WITH SPICY PANCETTA, BRANDIED THOMPSON GRAPES & GREEN CHILLI

### **FILLETTO DI MANZO CON CODA DI BUE E ZUCCA ARROSTITO**

AGED EYE FILLET OF BEEF MEDALLIONS, BRAISED OXTAIL, ON ORANGE-SCENTED ROAST BUTTERNUT PUMPKIN

### **FILETTO DI SALMONE CON ASPARAGI, SPINACI E PISELLI**

GRILLED LOIN OF ATLANTIC SALMON WITH ASPARAGUS WRAPPED IN SPECK WITH SPINACH, PINE NUT & PEA PESTO

### **CARNE D'AGNELLO ARROSTITO CON FAGIOLINI E SUGO DI PERUGIA**

MINT SCENTED SUCKLING LAMB CUTLETS WITH GREEN RUNNER BEANS, TOMATO & CHICK PEA SAUCE

### **ANATROCCOLO ARROSTITO CON SALSA DI FRANGELICO**

BALSAMIC ROASTED HALF DUCKLING WITH SOFT POLENTA & FRANGELICO GLAZE

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## DOLCI DA CUCCHIAIO - SPOON DESSERTS

### **BUDINO DI GUBANA ALLA FRIULANA**

WARM INDIVIDUAL SPICED FRUIT PUDDING BASTED WITH WILD BLUEBERRY LIQUEUR

### **VISTORTA TORTA CON CIOCCOLATO E NOCCIOLE**

RICH AND MOIST VENETIAN CHOCOLATE & HAZELNUT CAKE WITH WARM CHOCOLATE SAUCE & AMARENA CHERRIES WITH A STAR ANISEED ICE CREAM

### **TIRAMI SU**

'PICK ME UP' COFFEE SOAKED SPONGE FINGERS LAYERED WITH BRESCIA MASCARPONE & TIA MARIA SAUCE

### **PANNA COTTA CON LAMPONI BRASATI E CROSTOLI**

GALLIANO FLAVOURED CREAM WITH BRAISED RASPBERRIES & CRISP FRIED ITALIAN PASTRY

### **SEMIFREDDO DI CIOCCOLATO BIANCO E PISTACCHIO**

FROZEN CREAM OF WHITE CHOCOLATE & PISTACHIO SERVED WITH ESPRESSO & A SHOT OF NOCELLO LIQUEUR

### **TRE GELATI**

THREE OF VELVETY, LUSCIOUS, SWEET, & RICH CRÈME ANGLAISE BASE ITALIAN GELATI. CARDAMOM, STAR ANISEED & ' STREGA, ' A BENEVENTO LIQUEUR MADE FROM AROMATIC HERBS & SAFFRON FLOWER

### **GELATO ALLA CREMA CON TARTUFO BIANCO**

CREAMED GELATO OF PIEDMONT WHITE TRUFFLES & CITRUS ALMOND BREAD

### **LATTE IMPERIALE ALLA ROMANA**

ANCIENT ROMAN-BAKED CUSTARD OF ORANGE AND CARDAMOM FLAVOURED TWEED VALE MILK & LIME FLOWERS HONEY

FOR A VERY SPECIAL OCCASSION, MY SIGNATURE DESSERT A LIGHT AT YOUR TABLE

### **' AMOR DI CIOCCOLATA '**

SWEET LOVERS OF CHOCOLATE - A TASTING PLATE FOR MINIMUM 2 PEOPLE

...DARK CHOCOLATE & HAZELNUT FLOURLESS PUDDING  
... ORANGE CHOCOLATE & FRANGELICO ' PANNACOTTA '  
...STRAWBERRY CHOCOLATE GELATO  
...CHOCOLATE PRALINE

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## **ASSAGGI DOLCE - LITTLE SWEET TASTES**

### **SELEZIONE DI CIOCCOLATINI RIPIENI**

' AMEDEI ' SCULPTURES OF FOUR CHOCOLATE TRUFFLES AIR FREIGHTED DIRECT FROM TUSCANY. THE HIGHEST QUALITY CHOCOLATES WORKED IN ARTISAN WAY, WITH THE BEST RAW MATERIALS, ALL THE PROFESSIONAL PRIDE BY CECILIA & ALESSIO TESSIERI AMEDEI'S MAITRE CHOCOLATIER OF TUSCANY.

### **CANTUCCINI CON VIN SANTO '02' VIGNA DEL PAPPÀ**

DOUBLE BAKED ALMOND BISCOTTI TO DIP IN A 50ml SWEET AROMATIC WINE OF 2002 VILLA LA SELVA VIGNA DEL PAPPÀ VIN SANTO

### **PANFORTE MARGHERITA DI SIENA**

THE MOST DELICATE & REFINED 16TH CENTURY " ENERGY BAR " RECIPE WAS DEVELOPED IN HONOUR OF QUEEN MARGHERITA BY THE SIENESE. CRAMMED WITH RICH, SPICED DRIED FRUIT & TOASTED NUT CAKE, CONSIDERED AS A PICK- ME- UP

### **TORRONE FLAMIGNI**

SOFT ITALIAN NOUGAT OF EGG WHITE FLAVOURED HONEY & TOASTED ALMONDS

### **BISCOTTI DI MALVINA CRUGNALE CON AFFOGATO**

MY MOTHER'S HOMEMADE ITALIAN BISCUITS, PANZEROTTI, BICHINOTTI, MOSTACIOLI SERVED WITH CHILLED ESPRESSO AND A SCOOP OF VANILLA BEAN GELATO TO DIP WITH THE BISCOTTI

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## **FORMAGGI - CHEESE**

HISTORICALLY, EATING CHEESE AT THE END OF A MEAL WAS THOUGHT TO FACILITATE THE DIGESTION OF FOODS ALREADY CONSUMED. WHETHER OR NOT THIS IS TRUE, ENDING A MEAL WITH CHEESE IS A FINE WAY TO RELAX, FINISH THE WINE.

CHEESE MAKING HAS LONG BEEN PART OF ITALIAN CULTURE. ALL GREAT CHEESE MAKING RELIES ON FINISHERS, THE EUROPEAN CONCEPT OF FINISHING CHEESE IS AN ART THAT WE RESPECT AT ASSAGGIO & TAKE SERIOUSLY TO PRESENT TO OUR DINERS.

### **CAPRETTA DI PIMONTE CON SALAME DI FICHI**

GOAT MILK CHEESE, FROM THE PIEDMONTE CAVES, AGED FOR 45- 90 DAYS, THE TEXTURE CHANGES FROM MOIST AND OPEN TO DENSE AND RICH & SERVED WITH GLEN EWIN FIG & WALNUT SALAMI

### **GORGONZOLA "PICCANTE" DOP CON CONFETTURA DI POMODORI VERDI**

SHARP AGED BLUE VEIN COW'S MILK CHEESE FROM LOMBARDY WITH HONEY & GREEN TOMATO CONSERVE

### **PARMIGIANO REGGIANO DOC CON SALSA DI PRUGNE AL ARANCIO E PEPE NERO**

THE PREMIER TRIPLE A 3 YEAR OLD UNPASTEURISED COW'S MILK CHEESE, CRUMBLY, NUTTY-FLAVOURED FROM THE EMILIA-ROMAGNA SERVED WITH PRUNE, ORANGE & BLACK PEPPER CONSERVE

### **PECORINO STAGIONATO CON UVA SECCA BAGNATA NEL LIQUORE**

SEMI-SOFT SARDINIAN SHEEP'S MILK CHEESE SERVED WITH AIR DRIED GRAPES STEEPED IN FORTIFIED WINE

### **SELEZIONE DI FORMAGGI**

CHEESE PLATE USING THREE IMPORTED ITALIAN CHEESES & ACCOMPANIMENTS

ALL CHEESES ARE SERVED WITH ACCOMPANIMENTS & BI - AGLUT (GLUTEN FREE CRACKER TOASTS)  
TARALLI & GRISSINI ( MADE OF 'OO' FLOUR WITH WHITE WINE AND FENNEL)

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Average price of Entrée - \$9 - \$18

Average price of Pastas – Start at Low 20's to High 20's

Average price of Main Courses – Start at Low 20's and there are a couple of meat dishes in the Low 30's.