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FORMAGGI - CHEESE

FOR COELIACS AS WELL AS THOSE WANTING TO REDUCE THEIR WHEAT INTAKE WE PROVIDE PRODUCTS WHICH ARE FORMULATED FROM SELECTED AND NATURALLY GLUTEN-FREE INGREDIENTS

* WHEN PLACING YOUR ORDER PLEASE INFORM OUR STAFF THAT YOU ARE ORDERING FROM THE GLUTEN-FREE MENU

(GF) GLUTEN-FREE

ZUPPA - SOUP

(GF) PASSATO DI PATATE, PANCETTA E BROCCOLLINI CON UOVA E TARTUFO NERO
PURÉE OF POTATO, PANCETTA WITH BROCCOLLINI, TRUFFLED EGG

(GF) 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

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

(GF) 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

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

(GF) CAPESANTE GRATINATE
DIVER SEA SCALLOPS, GRATINATED WITH A ZABAGLIONE OF RICCA DONNA

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PASTA E RISO - PASTA & RISOTTO

(GF) PENNE ALLO ZAFFERANO E POLPA DI GRANCHIO

TRADITIONALLY MADE SHORT TUBE PASTA WITH SOUTH AUSTRALIAN BLUE SWIMMER CRAB AND A ROASTED TOMATO & SHELLFISH SAUCE

(GF) SPIRALLI ALLA PESCATORE

SPIRAL SHAPED PASTA WITH SOUTH AUSTRALIAN SHELLFISH, CRUSTACEANS, WHITE FISH, GARLIC, CHILLI & EXTRA VIRGIN OLIVE OIL

(GF) MACARONCINII AL PESTO DI BROCCOLINI

SMALL " ELBOW " PASTA FRESHLY MADE WITH PESTO OF TENDER BROCCOLINI, BLACK OLIVES, GARLIC, CHILLI, SHAVED PECORINO STAGIONATO & EXTRA VIRGIN OLIVE OIL

(GF) PENNE AL BRASATO DI RAGU DI SALSICCE E LAMBRUSCO

TRADITIONALLY MADE SHORT TUBE PASTA WITH RAGU OF PORK, FENNEL & CHILLI, SAUSAGE & PERSIAN LENTILS SLOW COOKED IN LAMBRUSCO WINE & HERBS

(GF) SPIRALLI ALLA FIORENTINA

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

(GF) RISOTTO AI FRUTTI DI MARE

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

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CONTORI - SIDES

(GF) INSALATA DI MELONE

WITLOF, ROCK MELON WITH PROVOLONE PICCANTE & TOASTED PINE NUTS

(GF) INSALATA TRE COLORI

WILD ROCKET & BELGIAN ENDIVES WITH GORGONZOLA & FRESH PEAR EXTRA VIRGIN OLIVE OIL & PEAR VINEGAR

(GF) INSALATA DI BARBABIETOLE

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

(GF) PATATE FRITTE

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

(GF) SPINACI ALLA ROMANA

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

(GF) MISTICANZA

SAUTEED MIXED GREENS WITH EXTRA VIRGIN OLIVE OIL & AROMATIC HERBS

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DIGESTIVI - PALATE CLEANSER

(GF) SGROPPINO

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

(GF) 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

(GF) BISTECCONE DI MAIALE CON BROCCOLINI

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

(GF) 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

(GF) QUAGLIE ARROSTITE ALLA VIGNAIOLA CON PANCETTA PICCANTE

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

(GF) FILLETTO DI MANZO CON CODA DI BUE E ZUCCA ARROSTITO

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

(GF) FILETTO DI SALMONE CON ASPARAGI, SPINACI E PISELLI

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

(GF) CARNE D'AGNELLO ARROSTITO CON FAGIOLINI E SUGO DI PERUGIA

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

(GF) ANATROCCOLO ARROSTITO CON SALSINA DI FRANGELICO

BALSAMIC ROASTED HALF DUCKLING WITH SOFT POLENTA & FRANGELICO GLAZE

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DOLCIDA CUCCHIAIO - SPOON DESERTS

(GF) VISTORTA TORTA CON CIOCCOLATO E NOCCIOLE

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

(GF) PANNA COTTA CON LAMPONI BRASATI

GALLIANO FLAVOURED CREAM WITH BRAISED RASPBERRIES

(GF) SEMIFREDDO DI CIOCCOLATO BIANCO E PISTACCHIO

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

(GF) TRE GELATI

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

(GF) GELATO ALLA CREMA CON TARTUFO BIANCO

CREAMED GELATO OF PIEDMONT WHITE TRUFFLES

(GF) 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

(GF) ' AMOR DI CIOCCOLATA '

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

...LEMON CHOCOLATE & PISTACHIO FLOURLESS PUDDING

...ORANGE CHOCOLATE & FRANGELICO ' PANNACOTTA '

...STRAWBERRY CHOCOLATE GELATO

...CHOCOLATE PRALINE

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PICCOLA PASTICCERIA - PETIT FOUR

(GF) 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.

(GF) TORRONE FLAMIGNI

SOFT ITALIAN NOUGAT OF EGG WHITE FLAVOURED HONEY & TOASTED ALMONDS

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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.

(GF) 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

(GF) GORGONZOLA "PICCANTE" DOP CON CONFETTURA DI POMODORI VERDI

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

(GF) 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

(GF) PECORINO STAGIONATO CON UVA SECCA BAGNATA NEL LIQUORE

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

(GF) SELEZIONE DI FORMAGGI

CHEESE PLATE USING THREE IMPORTED ITALIAN CHEESES & ACCOMPANIMENTS

BI-AGLUT GLUTEN FREE TOASTS

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SAMPLE ABOVE

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.