

# Specials

## Starters

### **Figs, Prosciutto and Gorgonzola Plate \$25**

Figs with Gorgonzola and Prosciutto di Parma served with fig glaze balsamico. (3 figs per serve - \$5 per extra fig).



### **Burrata e Prosciutto Plate \$20**

Burrata Cheese, ripe tomato, Prosciutto di Parma, on a bed of mixed lettuce.



## Mains

### **Spaghetti Vongole \$26**

Spaghetti with clams served in a classic white wine, parsley, garlic, olive oil with a touch of chilli.



### **Ravioli Orto-Mare \$26**

Chilli ravioli filled with crabmeat and mascarpone, served with broccoli and prawns, in a Neapolitan and cream sauce.



### **Spaghetti Portofino \$27**

Spaghetti serves in a medley of prawns, vongole, mussels, capers, basil and a touch of chilli. Looks and tastes just beautiful.



### **Fettuccini ai Funghi Porcini \$27**

Fresh Fettuccini pasta served with porcini mushrooms in a delicate cream sauce.



### **Osso Buco \$28**

Slow oven backed Osso Buco served in a red wine jus and vegetables. Just melts in your mouth.

