



# CHRISTMAS DAY

## SET MENU

4 COURSE BANQUET | \$99PP | \$50 KIDS U12

### TO START

#### grazing table

an amazing array of Italian antipasto for you and your guests. a free-flowing offering of delicious cured meats, gourmet cheeses, olives, marinated vegetables, fresh seasonal fruit and crusty Italian bread

### ENTRÉE

*choose one*

#### bruschetta crust (v)

wood fired garlic & oregano pizza crust topped w/ tomato bruschetta, fresh basil & extra virgin olive oil

#### garlic crust (v)

wood fired garlic & oregano pizza crust topped w/ sea salt flakes & extra virgin olive oil

#### popcorn prawns

tempura prawns tossed in chilli aioli w/ chives

#### zucchini flowers (v)

tempura zucchini flowers filled w/ goat cheese & mascarpone cream

### MAIN

*choose one*

#### chicken gambino

chicken breast w/ prawns, calamari, semi-dried tomatoes, confit cherry tomatoes & avocado in a creamy pink sauce

#### salmon salsa verde

pan-seared salmon w/ salsa verde & a fennel, orange & rocket salad w/ citrus dressing

#### gnocchi napoli (v)

homemade gnocchi in napoli sauce w/ melted mozzarella

### DESSERT

*choose one*

#### tiramisu

classic tiramisù w/ criniti's mascarpone cream, espresso coffee & chocolate

#### panna cotta

vanilla panna cotta w/ orange & passionfruit syrup, served w/ almond biscotti

#### ricotta cake

traditional baked ricotta cheesecake dusted w/ icing sugar & cinnamon sugar

— LOVE · PASSION · ENJOY —

FAMILY OWNED SINCE  
2003

## CELEBRAZIONE!

*Buon natale!*