

# Italia – August 15, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

## Amuse Bouche

### *Lamb*

BBQ Lamb Lollypop with Herb Dijon Foam over Wilted Arugula

*Vegetarian Option- Tomato and bocconcini skewer with balsamic drizzle*

## First Course

### *Insalata di Riso*

Rich and creamy risotto blended with fresh basil and herbs served on a bed of arugula

## Main Course

### *Osso Bucco*

Slow Cooked Veal Shank over Creamy Polenta and Garlic Rapini, topped with Gremolata

Natural Tomato Jus

*Vegetarian Option- Tomato Arancini stuffed with roasted vegetable served with garlic Rapini and tomato jus*

## Dessert Course

### *Panettone Bread Pudding with Amaretto Cream*

Baked Panettone topped with double cream and Amaretto served with Nonna's Pizzelle, Chocolate Drizzle & Macerated Strawberries

**\$65.95 Plus Hst**