

◊ **VICI** ◊
ITALIAN

VALENTINE'S DAY

ANTIPASTO FOR THE TABLE - *to share*

Vine Ripened Tomato Bruschetta on fresh focaccia - VE, GFO

Carbonara Arancini stuffed
with guanciale & parmigiano reggiano

Truffled Whipped Ricotta w/ lightly pickled vegetables - V, GF

Shaved Prosciutto dressed lightly in olive oil - GF

SECONDI - *choice of*

Pan Roasted Chicken Breast Stuffed with mushrooms in a
semi-dried tomato cream sauce w/ wilted spinach - GF

Chargrilled Eye Fillet mashed Potato, braised cavolo nero,
rocket puree, pinot jus - GF, DFO

Crab Spaghetti in Saffron Butter garlic & cherry tomatoes
w/ grilled half-lobster tail - GFO, DFO

Potato Gnocchi in Burnt Butter w/ fresh ricotta,
green onions + olives, toasted almonds,
cherry tomatoes on the vine - V

DESSERT - *to share*

White Chocolate Delice

set chocolate custard atop a biscuit & nut base
w/ fresh mixed berries, micro herbs & raspberry coulis - V, GF

THAT'S AMORE BEVERAGE PACKAGE | \$55PP (2 HOURS)



Cucumber and Elderflower Spritz (on arrival)

Prosecco & Rosato Casa Gheller Veneto, ITA

Sangiovese Chianti San Gorgone, Tuscany, ITA

Pinot Grigio Casa Lunardi Veneto, ITA

Rosé Caruso Minini Frappo Sicily, ITA

Estrella Damm

*NON-ALCOHOLIC DRINKS MENUS AVAILABLE UPON REQUEST