

## Daily

- Ham and cheese croquettes
- Torta Pascqualina, spinach pie with ricotta and parmesan cheese
- Potato and leek gratin
- Broccolini, lemon and almonds orecchiette
- Saffron braised chicken with garlic sauce
- Chicken and lemon tangine with green olives
- Veal and ricotta meatballs with salsa verde
- Wine braised veal shoulder with gorgonzola polenta
- Zucchini and feta tart with roasted cherry tomato
- Stir fried chicken and ginger
- Swordfish steaks with avocado salsa
- Thai chicken curry

## Pricing

Four Portions of 3 entrees plus sides.....	\$280
Four Portions of 4 entrees plus sides.....	\$310
Four Portions of 5 entrees plus sides.....	\$340

## Special Occasions

- Gnocchi with sweet bread, peas and hazelnut
- Duck confit, orange and beetroot salad
- Poached ocean trout with saffron aioli
- Seafood paella
- Rolled pork loin with apples and chestnuts
- Braised lamb rack with gorgonzola and potato gratin
- Braised short ribs with Swiss chard, roasted cipollini onions and horseradish cream

## Desserts

- Chocolate ganache tartelet
- Peach and raspberry crumble
- Apple and plums brioche tart
- Berry, hazelnut and ricotta cake
- Arborio Rice pudding with peach compote
- Chocolate, figs and hazelnut cake
- Crespelles with Nutella mousse and lemoncello sauce
- Warm hazelnut and apple cake

- Each entree comes with one side dish.
- Grocery costs are additional.
- For special events the pricing will vary depending on your needs and the number of your guests.
- Gift certificates available.