

MOTHER'S DAY
Dinner

Entrée

BURRATA

Heirloom tomatoes with cow's milk burrata, hot honey and toasted pistachios, served with wood-fired focaccia

•Add paper-thin mortadella

•Add San Daniele prosciutto

SALMON CRUDO

Thinly sliced Tasmanian salmon with first press olive oil, citrus dressing, herbs, capers and red onion, served with sourdough crostini

FRITTO MISTO

Lightly fried local calamari, school prawns and whitebait in semolina flour, with sage fritelle, fresh lemon and aioli

NONNA'S MEATBALLS BIANCAS FAV

Pork, veal and beef meatballs filled with smoked mozzarella, slow-cooked in tomato sugo, served with soft parmesan polenta

FOR THE TABLE

Wood-fired focaccia with first press olive oil, balsamic vinegar and white bean purée and Negroni-marinated Italian olives

Main

NONNA'S PLATE

Eat like Nonna with stuffed eggplant, slow-cooked meatballs, chicken cotoletta, braised Italian sausage and salami, Italian salad and fresh pasta dura bread

FILETTO DI MANZO

Chargrilled beef eye fillet with prosciutto-wrapped asparagus, creamy potato purée, roasted shallots and green peppercorn sauce

VEAL CUTLET PARMIGIANA

Crumbed veal cutlet topped with tomato sugo and fresh mozzarella, served with Italian potatoes and green beans

KING PRAWN PUTTANESCA

House-made pasta with jumbo Mooloolaba prawns, olive oil, garlic, chilli, tomato, anchovies, olives, capers and fresh herbs

WILD FOREST MUSHROOM RISOTTO

Carnaroli rice with forest mushrooms, mushroom ragù, 24-month aged parmesan, fresh herbs and black truffle

• Add chicken

Dessert

MADAGASCAR VANILLA BEAN PANNACOTTA

Served with balsamic roasted figs and biscotti

BISCOFF TIRAMISU

Espresso-soaked sponge with mascarpone, Baileys, Biscoff and chocolate

TORTA DI MELE

Classic baked apple cake served with fior di latte gelato and cinnamon biscuits