



CIABATTA 'SLIPPER BREAD' IS OFFERED WITH 2005
TOSCANA NEW SEASON EXTRA VIRGIN OLIVE OIL

ZUPPA - SOUP

PASSATO DI PATATE, PANCETTA E PIZZOCCHERI CON UOVA E TARTUFO NERO

PURÉE OF POTATO, PANCETTA WITH BUCK WHEAT PASTA & TRUFFLED EGG

CREMA AL PROFUMO D'ARAGOSTA CON 'ILL VINO DELL AMORE' MOSCATO

LOBSTER VELOUTÉ FLAVOURED WITH BOTTEGA MOSCATO "THE WINE OF LOVE"

PRIMI PIATTI - ENTREE

OLIVE ALL'ASCOLANA CON SALSA AGRODOLCE

SELECTION OF WARM GREEN CAMERANO OLIVES FILLED WITH VEGETABLES,
ROASTED NATURAL CHICKEN & PORK

VITELLO TONNATO, FREDDO CON SALSA DI TONNO E CAPPERI

ROASTED SLICES OF CLELAND MOUNTAIN VEAL WITH A BLUE FIN TUNA & CAPER SAUCE

CALAMARI ALLA GRIGLIA CON RUCOLA

CHAR GRILLED SQUID WITH ROCKET SALAD & WARM MORTON BAY BUG DRESSING

ARANCINI DI FARRO ALLA VOLPETTI

'LITTLE ORANGES' OF SAFFRON FLAVOURED FARRO RISOTTO
DUMPLING FILLED WITH SMOKED PROVOLONE & TOMATO ESSENCE

GAMBERI CON SALSA DI POMPELMO E SEMI DI MELAGRANA

GRILLED GULF PRAWNS WRAPPED WITH SPECK SERVED WITH SORANA BEAN SALAD,
PINK GRAPEFRUIT & POMEGRANATE-SEED DRESSING

FIORI DI ZUCCA CON SPUMA DI SPINACI, GORGONZOLA E PINOLI

FLOWERING ZUCCHINI BLOSSOMS FILLED WITH BABY SPINACH, GORGONZOLA & PINE NUT RICOTTA MOUSSE

CAPELANTE GRATINATE CON ZABAGLIONE DI RICCA DONNA

DIVER SEA SCALLOPS BREADED WITH OREGANO, PARSLEY, GARLIC & ZABAGLIONE OF RICCA DONNA SPUMANTE

BAKED TARTLET OF LEEK & BEETROOT WITH WOODSIDE CHARLESTON 'JERSEY

COWS MILK' CHEESE, DRESSED CURLY ENDIVE LEAVES WITH WALNUT OIL & CARROT VINAIGRETTE



PASTA E RISO - PASTA & RISOTTO

TORTIGLIONI AL BRASATO DI RAGU DI SALSICCE E LAMBRUSCO

STRAIGHT EDGE SHORT TUBE PASTA WITH RAGÚ OF PORK, FENNEL & CHILLI,
SAUSAGE & PERISIAN LENTILS SLOW COOKED IN LAMBRUSCO WINE

LINGUINE ALLA PESCATORA

THIN FLAT PASTA 'LITTLE TONGUES' OF SOUTH AUSTRALIAN SHELLFISH,
CRUSTACEANS, WHITE FISH, GARLIC, CHILLI & EXTRA VIRGIN OLIVE OIL

ORECCHIETTE AL PESTO DI BROCCOLINI

EAR SHAPED PASTA WITH PESTO OF TENDER BROCCOLINI, BLACK
OLIVES, GARLIC, CHILLI, SHAVED PECORINO & EXTRA VIRGIN OLIVE OIL

FUSILLI ALLA FIORENTINA

SPIRAL SHAPED PASTA WITH LA VERA SMOKED LOW FAT
RICCOTA & BABY SPINACH WITH A BASIL, CHILLI & SALSA ROSSA

PAPPARDELLE AL PULCINI CON FUNGHI, PANCETTA, PASTINACA E SALVIA

WIDE RIBBON PASTA WITH ROASTED BABY CHICKEN OVER PARSNIP,
MUSHROOM, PANCETTA WITH BROWN BUTTER, SAGE AND CRUSHED AMARETTI

RISOTTO AI FRUTTI DI MARE

VIALONE RICE FROM VERONA WITH PAN-FRIED GULF PRAWNS, SLIPPER LOBSTER,
SCALLOPS & FLATHEAD MOISTENED WITH A TOMATO & SHELLFISH STOCK

CONTORI - SIDES

INSALATA DI MELONE

WITLOF, ROCK MELON WITH PROVOLONE PICCANTE & TOASTED PINE NUTS

INSALATA TRE COLORI

WILD ROCKET & BELGIAN ENDIVES WITH GORGONZOLA & FRESH PEAR

INSALATA DI BARBABIETOLE

RED BEETS WITH SWEET ONIONS, CORIOLE 'ASV' AGED RED WINE VINEGAR
EXTRA VIRGIN OLIVE OIL & SHAVINGS OF CREMONA PECORINO CHEESE

PATATE FRITTE

FRIED DESIREE POTATOES WITH ROSEMARY INFUSED OLIVE OIL & SICILIAN IBLEA SEA SALT

SPINACI ALLA ROMANA

'SWEET & SAVOURY' BABY SPINACH PAN FRIED IN EUROPEAN VANILLA BUTTER WITH LEMON & RAISINS

MISTICANZA

SAUTEED MIXED GREENS WITH EXTRA VIRGIN OLIVE OIL & AROMATIC HERBS

DIGESTIVI - PALATE CLEANSER

SGROPPINO

A PALATE CLEANSING SHERBET OF LEMON SORBET WITH CITRUS AGRUMELLO "SLUSH"

ACQUA PANNA CON INFUSO BALSAMICO MALETTI

CLEAN & INTENSE APERITIF SHOT OF PANNA STILL WATER WITH 40 YEAR OLD MOTHER MUST MODENA BALSAMIC



PIATTI PRINCIPALI - MAIN COURSE

BISTECCONE DI MAIALE CON BROCCOLINI

300GM PORK RIB EYE WITH BROCCOLINI TOSSED IN ROASTED GARLIC, CHILLI & ORANGE VINCOTTO

GALLETTO RIPIENO CON CIAMBOTTA E FRITTATA

CORN FED FREE RANGE CHICKEN BREAST WRAPPED IN PROSCIUTTO & FILLED WITH POT ROASTED VEGETABLES SERVED WITH FRITTATA & BASIL MASCARPONE CREAM

QUAGLIE ARROSTITE ALLA VIGNAIOLA CON PANCETTA PICCANTE

ROASTED BONED QUAIL WITH SPICY PANCETTA, BRANDIED THOMPSON GRAPES & GREEN CHILLI

FILLETTO DI MANZO CON CODA DI BUE E ZUCCA ARROSTITO

AGED EYE FILLET OF BEEF MEDALLIONS, BRAISED OXTAIL, ON ORANGE-SCENTED ROAST BUTTERNUT PUMPKIN

FILETTO DI SALMONE CON ASPARAGI, SPINACI E PISELLI

GRILLED LOIN OF ATLANTIC SALMON WITH ASPARAGUS WRAPPED IN SPECK WITH SPINACH, PINE NUT & PEA PESTO

CARNE D'AGNELLO ARROSTITO CON FAGIOLINI E SUGO DI PERUGIA

MINT SCENTED SUCKLING LAMB CUTLETS WITH GREEN RUNNER BEANS, TOMATO & CHICK PEA SAUCE

ANATROCCOLO ARROSTITO CON SALSINA DI FRANGELICO

BALSAMIC ROASTED HALF DUCKLING WITH SOFT POLENTA & FRANGELICO GLAZE

DOLCI DA CUCCHIAIO - SPOON DESSERTS

BUDINO DI GUBANA ALLA FRIULANA

WARM INDIVIDUAL SPICED FRUIT PUDDING BASTED WITH WILD BLUEBERRY LIQUEUR

VISTORTA TORTA CON CIOCCOLATO E NOCCIOLE

RICH AND MOIST VENETIAN CHOCOLATE & HAZELNUT CAKE WITH WARM CHOCOLATE SAUCE & AMARENA CHERRIES WITH A STAR ANISEED ICE CREAM

TIRAMI SU

'PICK ME UP' COFFEE SOAKED SPONGE FINGERS LAYERED WITH BRESCIA MASCARPONE & TIA MARIA SAUCE

PANNA COTTA CON LAMPONI BRASATI E CROSTOLI

GALLIANO FLAVOURED CREAM WITH BRAISED RASPBERRIES & CRISP FRIED ITALIAN PASTRY

SEMIFREDDO DI CIOCCOLATO BIANCO E PISTACCHIO

FROZEN CREAM OF WHITE CHOCOLATE & PISTACHIO SERVED WITH ESPRESSO & A SHOT OF NOCELLO LIQUEUR

TRE GELATI

THREE OF VELVETY, LUSCIOUS, SWEET, & RICH CRÈME ANGLAISE BASE ITALIAN GELATI. CARDAMOM, STAR ANISEED & 'STREGA, ' A BENEVENTO LIQUEUR MADE FROM AROMATIC HERBS & SAFFRON FLOWER

GELATO ALLA CREMA CON TARTUFO BIANCO

CREAMED GELATO OF PIEDMONT WHITE TRUFFLES & CITRUS ALMOND BREAD

LATTE IMPERIALE ALLA ROMANA

ANCIENT ROMAN-BAKED CUSTARD OF ORANGE AND CARDAMOM FLAVOURED TWEED VALE MILK & LIME FLOWERS HONEY

FOR A VERY SPECIAL OCCASION, MY SIGNATURE DESSERT A LIGHT AT YOUR TABLE

' AMOR DI CIOCCOLATA '

SWEET LOVERS OF CHOCOLATE - A TASTING PLATE FOR MINIMUM 2 PEOPLE

...DARK CHOCOLATE & HAZELNUT FLOURLESS PUDDING

... ORANGE CHOCOLATE & FRANGELICO ' PANNACOTTA '

...STRAWBERRY CHOCOLATE GELATO

...CHOCOLATE PRALINE



ASSAGGI DOLCE - LITTLE SWEET TASTES

SELEZIONE DI CIOCCOLATINI RIPIENI

' AMEDEI ' SCULPTURES OF FOUR CHOCOLATE TRUFFLES AIR FREIGHTED DIRECT FROM TUSCANY. THE HIGHEST QUALITY CHOCOLATES WORKED IN ARTISAN WAY, WITH THE BEST RAW MATERIALS, ALL THE PROFESSIONAL PRIDE BY CECILIA & ALESSIO TESSIERI AMEDEI'S MAITRE CHOCOLATIER OF TUSCANY.

CANTUCCINI CON VIN SANTO '02' VIGNA DEL PAPPÀ

DOUBLE BAKED ALMOND BISCOTTI TO DIP IN A 50ML SWEET AROMATIC WINE OF 2002 VILLA LA SELVA VIGNA DEL PAPPÀ VIN SANTO

PANFORTE MARGHERITA DI SIENA

THE MOST DELICATE & REFINED 16TH CENTURY " ENERGY BAR " RECIPE WAS DEVELOPED IN HONOUR OF QUEEN MARGHERITA BY THE SIENESE. CRAMMED WITH RICH, SPICED DRIED FRUIT & TOASTED NUT CAKE, CONSIDERED AS A PICK- ME- UP

TORRONE FLAMIGNI

SOFT ITALIAN NOUGAT OF EGG WHITE FLAVOURED HONEY & TOASTED ALMONDS

BISCOTTI DI MALVINA CRUGNALE CON AFFOGATO

MY MOTHER'S HOMEMADE ITALIAN BISCUITS, PANZEROTTI, BICHINOTTI, MOSTACIOLI SERVED WITH CHILLED ESPRESSO AND A SCOOP OF VANILLA BEAN GELATO TO DIP WITH THE BISCOTTI



FORMAGGI - CHEESE

HISTORICALLY, EATING CHEESE AT THE END OF A MEAL WAS THOUGHT TO FACILITATE THE DIGESTION OF FOODS ALREADY CONSUMED. WHETHER OR NOT THIS IS TRUE, ENDING A MEAL WITH CHEESE IS A FINE WAY TO RELAX, FINISH THE WINE. CHEESE MAKING HAS LONG BEEN PART OF ITALIAN CULTURE. ALL GREAT CHEESE MAKING RELIES ON FINISHERS, THE EUROPEAN CONCEPT OF FINISHING CHEESE IS AN ART THAT WE RESPECT AT ASSAGGIO & TAKE SERIOUSLY TO PRESENT TO OUR DINERS.

CAPRETTA DI PIMONTE CON SALAME DI FICHI

GOAT MILK CHEESE, FROM THE PIEDMONTE CAVES, AGED FOR 45- 90 DAYS, THE TEXTURE CHANGES FROM MOIST AND OPEN TO DENSE AND RICH & SERVED WITH GLEN EWIN FIG & WALNUT SALAMI

GORGONZOLA "PICCANTE" DOP CON CONFETTURA DI POMODORI VERDI

SHARP AGED BLUE VEIN COW'S MILK CHEESE FROM LOMBARDY WITH HONEY & GREEN TOMATO CONSERVE

PARMIGIANO REGGIANO DOC CON SALSA DI PRUGNE AL ARANCIO E PEPE NERO

THE PREMIER TRIPLE A 3 YEAR OLD UNPASTEURISED COW'S MILK CHEESE, CRUMBLY, NUTTY-FLAVOURED FROM THE EMILIA-ROMAGNA SERVED WITH PRUNE, ORANGE & BLACK PEPPER CONSERVE

PECORINO STAGIONATO CON UVA SECCA BAGNATA NEL LIQUORE

SEMI-SOFT SARDINIAN SHEEP'S MILK CHEESE SERVED WITH AIR DRIED GRAPES STEEPED IN FORTIFIED WINE

SELEZIONE DI FORMAGGI

CHEESE PLATE USING THREE IMPORTED ITALIAN CHEESES & ACCOMPANIMENTS

ALL CHEESES ARE SERVED WITH ACCOMPANIMENTS & BI - AGLUT (GLUTEN FREE CRACKER TOASTS) TARALLI & GRISSINI (MADE OF 'OO' FLOUR WITH WHITE WINE AND FENNEL)

AVERAGE PRICE OF ENTRÉE - \$9 - \$18

AVERAGE PRICE OF PASTAS — START AT LOW 20'S TO HIGH 20'S

AVERAGE PRICE OF MAIN COURSES — START AT LOW 20'S & THERE ARE A COUPLE OF DISHES IN THE LOW 30'S.