



# Amici di Toni

Ristorante



## **MOTHERS DAY LUNCHEON 2024**

### **STARTER**

#### **ANTIPASTO**

ARRANCINI BALLS WITH BREAD VIRGIN OLIVE OIL AND BALSAMIC RIDOTTO

### **PRIMI PIATTI-ENTRÉE**

#### **CARPACCIO**

ALBACOR TUNA SUSHIMI SHAVINGS WITH CAPERS BASIL VINEGARETTE AND TOBICO CAVIAR

#### **CALAMARI FRITTI**

LARGE TENDER CALAMARI RINGS DUSTED WITH HERBED FLOUR AND FRIED

#### **RAVIOLONI DI MARE**

CHEF'S HANDMADE LARGE RAVIOLI FILLED WITH CRAB AND PRAWN MIXTURE WITH A THYME CREAM AND TOMATO CONCASSE SAUCE

#### **FIORE DI ZUCCHINI**

FRESH ZUCCHINI FLOWERS FILLED WITH PECORIN SPINACH SUN DRIED TOMATO LIGHTLY BATTERED AND FRIED CON SUGETTO DI AURPRA

### **MAINCOURSE**

#### **VITELLO TORINESE**

ESCALLOPS OF VEAL WITH PANCETTA MUSHROOMS IN A CREAMY DRY VERMOUTH SAUCE

#### **POLLO RIPIENO**

BREAST OF CHICKEN FILLED WITH A CRAB AND PRAWN MOUSSE WRAPPED WITH PROSCIUTTO OVEN BAKED WITH A SAGE AND PINOT GRIGIO SUGO

#### **PESCE**

BARRAMUNDI FILLET WITH SHELLED PRAWNS AND BABY SCALLOPS IN A SHERRY SAUCE

#### **CANNELONI DI RICOTTA (V)**

FRESH CREPES ROLLED AND FILLED WITH A RICOTTA SPINACH MIXTURE AND OVEN BAKED

### **DESSERT**

#### **CRÈME BRULEE**

CHEF'S SPECIALITY WITH VANILLA BEAN AND FRUIT COULIS

#### **STICKY DATE PUDDING**

WITH VANILLA BEAN ICE CREAM

Book Online @ [www.amiciditoni.com.au](http://www.amiciditoni.com.au) Ph: 99992588 or email [amicisingh@yahoo.com.au](mailto:amicisingh@yahoo.com.au)  
\$95 Adult & \$40 Child | Surcharge 10% | GRATUITY CHARGE 7% | FULLY LICENCED VENUE