



# **XMAS LUNCHEON 2024**

## **AMICI @ MONA VALE**



### **STARTER**

#### **ANTIPASTO (v)**

ARRANCINI RICE BALLS

FRESH CIABIATA SERVED WITH OLIVE OIL & REDUCED BALSAMIC WITH FRESH BASIL

### **ENTRÉE- PIATTO MISTO - SHARING**

#### **MISTO**

CALAMARI - KING PRAWN - SALT AND PEPPERED

#### **FUNGHI RIPIENI (v)**

STUFFED OVEN BAKED MUSHROOMS

### **ENTRÉE**

#### **RAVIOLONI DI AMICI SPECIALE**

HANDMADE RAVIOLI FILLED WITH CRAB-PRAWN-BARRAMUNDI WITH TOMATO PECORINO CHEESE AND A TOUCH OF SAGE AND CREAM

#### **ZUCCHINI FLOWERS (v)**

FLOWERS FILLED WITH RICOTTA SPINACH LIGHTLY BATTERED AND FRIED

### **MAIN COURSE**

#### **TACCHINO**

CHEFS SLOW BAKED CHRISTMAS TURKEY WITH CARAMELISED FRESH PEACH AND A CLASSIC SWEET SHERRY SAUCE

#### **BARRAMUNDI**

OCEAN CAUGHT BARRAMUNDI FILLET PAN COOKED WITH A CITRUS LEMON BUTTER SAUCE

#### **GNOCCHI (v)**

HOMEMADE POTATO GNOCCHI WITH TOMATO A LITTLE CASTELLO BLUE SCENTED IN THE BACKGROUND

### **DOLCE-DESSERT**

#### **DOLCE MISTO (v)**

VANILLA PANNACOTTA-CHOCOLATE ALMOND CAKE-CARAMILISED FRESH FRUIT

**\$175 pp Adult / \$80 pp Kids**

**NO PUBLIC HOLIDAY SUR CHARGE**

GRATUITY 10% SURCHARGE

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