

AMICI DI TONI

NEW YRS EVE 2024

STARTER

PANE AGLIO TRADIONAL GARLIC BREAD

ENTRÉE

CARPACCIO DI TONNO FRESHLY SHAVED SUSHIMI ALBACOR WITH BABY CAPERS VINEGARETTE AND TOBICO CAVIAR

ZUCCHINI FLOWERS FILLED WITH RICOTTA PECORINO AND SPINACH LIGHTLY BATTERED AND FRIED

CALAMARI FRITTI TENDER CALAMARI TOSSED IN HERB AND SALTED FLOUR FRIED WITH LEMON AND HOMEMADE MAIONAISE'

RAVIOLONI AMICI FRESH THINLY ROLLED PASTA FILLED WITH A CRAB PRAWN MOUSSE PAN COOKED WITH TOMATO BASIL AND PECORINO

CANNELONI CHEFS CREPE FILLED WITH VEAL CHICKEN HERBS OVEN BAKED IN BECHAMELLA AND TOMATO

GNOCCHI MADE WITH POTATO AND RICOTTA TOSSED WITH TOMATO SALVIA PARMEGGIANO AND A TOUCH OF BLUE CHEESE

MAIN COURSE

BARRAMUNDI OCEAN CAUGHT HERBERT VALLEY BAY BARRAMUNDI FILLET SEARED WITH WHITE WINE LEMON BUTTER SAUCE

POLLO GAMBERO E PEPE' BREAST OF CHICKEN WITH KING PRAWN AND CLASSIC GREEN PEPPERCORN AND BRANDY SAUCE

LINGUINI GRANA LINGUINI TOSSED WITH OLIVES SUNDRIED TOMATO BABY SPINACH ROASTED BREADCRUMBS FRESH HERBS OLIVE OIL FRESH TOMATO

PENNE TOSSED WITH CHICKEN BREAST IN BACON, DRYTOMATO TOMATO SAGE AND CREAM

SCALOPPINE TORINESE VEAL ESCALOPE WITH FRESH MUSHROOMS BACON FRESH HERBS IN A CREAMY DRY VERMOUTH SAUCE

LINGUINE GRANCHIO LINGUINE TOSSED WITH BLUE SWIMMER CRAB {NO SHELL, BABY SPINACH, ROASTED GARLIC, CHILI, FRESH TOMATO, WHITE WINE & X-VIRGIN OLIVE OIL

(ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLES EXCLUDING FARINACEOUS)

DOLCE – DESSERT

STICKY DATE PUDDING SERVED WARM WITH BUTTER SCOTCH SAUCE AND HAND MADE VANILLA GELATO

CRÈME BRULEE PASSIONFRUIT AND VANILLA BEAN CRÈME BRULEE

TIRAMISU CLASSIC MASCARPONE TIRAMISU

CASSATA CLASSIC HANDMADE SICILIAN LOG ICE CREAM

TORTA CHOCOLATA FLOURLESS WARMED CHOCOLATE AND ALMOND CAKE WITH DARK CHOCOLATE SAUCE AND CHEFS' VANILLA ICE CREAM

2 COURSE \$90 PP | 3 COURSE \$100 PP

GRATUITY SURCHARGE 10%

HAPPY NEW YEAR TO ALL | AMICI TEAM