

Amici di Toni

Ristorante

2 COURSE LUNCH SPECIAL \$50PP

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ENTRÉE CHOICE

BRUSCHETTA *TOASTED ITALIAN BREAD WITH POMODORO BASIL OLIVE OIL*

CALAMARI *SALT PEPPERED FRIED WITH LEMON AND HOMEMADE MAYONNESE*

RAVIOLI *CRAB PRAWN RAVIOLI WITH SAGE PECORINO TOMATO AND CREAM*

ZUCCHINI FLOWERS *FILLED WITH RICOTTA PECORINO AND SPINACH WITH DIPPING SAUCE*

MAIN COURSE CHOICE

BARRAMUNDI *HERBERT VALLEY BAY BARRAMUNDI FILLET PAN SEARED WITH A CITRUS LEMON BUTTER SAUCE*

CANNELONI *SAVOURY CREPE FILLED WITH BEEF AND VEAL OVEN BAKED*

PENNE GENOVESE *PENNE CHICKEN BACON SUNDRIED TOMATO FRESH HERBS TOMATO AND CREAM*

SCALOPPINE TORINESE *VEAL ESCALOP PAN SEARED WITH FRESH MUSHROOM DRY VERMOUTH CREAM*

POLLO ROMANA *BREAST OF CHICKEN PROSCIUTTO SAGE PINOT GRIGIO SAUCE*

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

DOLCE – DESSERT CHOICE

PANNACOTA *CREAM A TOUCH OF VANILLA GALLIANO VANILLA BEAN*

GELATO D'UNO GUSTO *2 SCOOPS CHOICE- CHOCOLATE-HAZELNUT-VANILLA-LEMON-MANGO-BLOOD ORANGE*

STICKY DATE *TRADITIONAL SERVED WARM WITH CARAMEL SAUCE*