

AMICI DI TONI

MELBOURNE CUP DAY LUNCH · TUESDAY 3 NOVEMBER 2026 · \$115 PER PERSON

STARTER — ANTIPASTO

Arancini Dorati e Pane Fresco

Golden saffron arancini — crisp outside, molten within — with warm artisan bread and virgin olive oil.

ENTRÉE — SHARING PLATTER (PIATTO DA CONDIVIDERE)

Calamari Sale e Pepe

Salt and pepper calamari, flash-fried to golden perfection.

Gamberetti alla Padella

Prawns kissed by the pan with garlic, fresh herbs and sweet tomato.

Pollo alle Spezie

Chicken thigh marinated in turmeric and spices — tender, fragrant, irresistible.

Fiore di Zucca Ripieno

Delicate zucchini flowers filled with ricotta, pecorino and spinach.

MAIN COURSE — PIATTO PRINCIPALE

Pesce del Giorno

The day's freshest fillet, pan seared, crowned with prosciutto-wrapped asparagus and a sweet sherry sauce.

Anatra al Balsamico

Classic half duck, partly deboned, glazed in a rich balsamic honey reduction.

Crespelle di Mare

Silky crêpes brimming with crab, barramundi and prawn, oven baked to golden bliss.

Linguini all'Orto

Tossed with sun-dried tomato, spinach, olives and capers, roasted parmesan, pomodoro and virgin olive oil.

Vitello Torinese

Veal escalopes with fresh mushrooms, bacon and herbs in a creamy dry vermouth sauce — a taste of Torino.

(All main courses are served with fresh garden vegetables, excluding farinaceous.)

DESSERT — DOLCE

Coppa di Mango Correto

Fresh mango and passionfruit lightly 'corrected' with liquor, in a chocolate cup with vanilla bean ice cream.

Sticky Date al Caramello

Our famous warm sticky date pudding with ice cream and a luscious caramel sauce.

Limoncello Brûlée

Silky limoncello custard beneath a crackling caramelised crust — la dolce vita in a spoon.

