

# La Ricetta

Ristorante Italiano LIC/BYO Wine Only

## \$55 CHOICE MENU

### ON ARRIVAL

On arrival you will receive to share...

**Mixed Bruschettas** - artichoke, tomato.  
**Garlic & Herb Bread**

### PRIMI

For starters you have a choice of:

#### **CALAMARI FRITTI**

Fresh calamari lightly fried served with tartare sauce.

*or*

#### **FICHI CON GORGONZOLA**

Baked figs wrapped in parma ham served with gorgonzola sauce sprinkled with walnuts.

*or*

#### **PASTA MELANZANE**

Short pasta with bacon, eggplant and napoletana sauce.

### SECONDI

For mains you have a choice of:

#### **POLLETTO**

Butterfly spatchcock with white wine, rosemary baked in the oven.

*or*

#### **SALTIMBOCCA ALLA ROMANA**

Bobby veal topped with prosciutto, bocconcini cheese and sage in white wine and tomato sauce.

*or*

#### **RISOTTO GRANCHIO**

Arborio rice tossed with blue swimmer crab meat, fresh tomatoes, basil, garlic and a touch of cream.

### CONTORNI

The side dishes sharing in the middle:

#### **MIXED LETTUCE LEAF SALAD**

Tossed with extra virgin olive oil and balsamic vinegar

#### **COCKTAIL POTATOES**

Potatoes roasted with rosemary and olive oil.

### **DOLCI**

For desserts you have a choice of served with Coffee:

**PANNA COTTA** - Buttermilk cream pudding topped with hot chocolate fudge.

*or*

**TIRAMISU** - A traditional Italian dessert with mascarpone, eggs and savoiardi biscuits soaked in espresso coffee and marsala.

*or*

**MOUSSE DI CIOCCOLATO** - Dark Belgium chocolate mousse served with fresh cream.