

Valentine's Day

\$110_{pp}

1st Course

Home baked Focaccia bread with olive tapenade &
Nino's Antipasto

Selection of house specialties including grilled calamari, prawns, salami, sliced pork sausage, beef meatballs, arancini, olives, pickled & grilled vegetables, bocconcini, frittata & grissini

2nd Course of your choice

Risotto tartufato (gf) (v)

Risotto with portobello mushrooms, goats cheese, roquette and truffle oil

Porchetta e peperonata (gf)

Roasted pork loin rolled with herbs served with a white wine reduction, alongside baked capsicum, onion and potatoes

Pesce alla griglia (gf)

Grilled barramundi with herbed potatoes & salsa verde

Gnocchi gorgonzola e noci (v)

Homemade gnocchi with creamy gorgonzola, walnuts and black pepper

Polpette di vitello

Braised veal meatballs with red wine, tomato & sage served with grilled polenta

Spaghetti alla marinara

Spaghetti with prawns, calamari, mussels, fish fillet, tomato & basil

Peperoni Ripieni (v) (gf)

Baked capsicum filled with parmesan & herb risotto, gratinated with mozzarella

Sides \$15:

Sauteed spinach – Chips – Garden salad –
Rosemary potatoes – Seasonal vegetables

3rd Course

Duo of Homemade Ricotta Cannoli and Sorbet
&
Coffee or Tea

NO BYO