



GALLO NERO Menu \$80 per person

Create your own menu by choosing 2 entrees, 2 mains & 2 desserts from the following selection.

Primi Piatti

BACCALA MANTECATO

Venetian style "whipped" salt fish on grilled polenta with radicchio & gremolata.

ARANCINI AL RAGU

Lightly Fried risotto "croquette" filled with a rich sauce of milk fed veal, tomatoes & herbs.

CAPE SANTE AL FORNO

Half a dozen sea scallops gently baked with anchovy butter & topped with "poor mans parmesan".

CARNE CRUDA AL ALBESE

Thin slices & tartare of grain fed beef fillet with Swiss brown mushrooms, quail egg & black truffle dressing.

Pasta e Risotto [entree or main]

TAGLIOLINI CON GRANCHIO

Hand made fine pasta ribbons in a sauce of blue swimmer crab, tomatoes, chilli & basil.

RISOTTO AL BAROLO

Ferron vialone nano rice flavoured with "Dolcetto D'Alba" wine, smoked speck and testun al Barolo cheese.

RISOTTO AL GUSTO DI ZUCCA [v]

Ferron vialone rice flavoured with Queensland Blue Pumpkin & house made Ameretti biscotti.

GNOCCHI CON SALSICCE

Hand made potato gnocchi with Italian sausage, chilli, tomatoes, garlic, basil & olives.



Piatti Principali

INVOLTINI DI VITELLO

Milk fed veal scalloped rolled with pork, porcini mushrooms and parmesan slow cooked with tomatoes, white wine and herbs served on soft polenta.

CONIGLIO AL FORNO

Half a Fleurieu Peninsula rabbit braised with pancetta, port and sage.

PESCE AL CARTOCCIO

Fillet of local mullet gently baked in paper with porcini mushrooms, baby artichokes, leeks & dry vermouth.

GNOCCHI ALLA ROMANA [V]

Lightly fried semolina gnocchi with napoletana sauce.

Dolci

BONET

Piedmontese dark chocolate, rum & croccante custard with roasted local quince.

CROSTATA DI LIMONE

Sicilian Lemon tart with rhubarb compote & wild strawberry sorbetto.

PANNA COTTA

Cappuccino pannacotta with marsala pears and amaretti biscotti.

FORMAGGIO

A selection of imported Italian cheese with accompaniments.
Bra, Blu Del Monviso & Testun al Barolo.