

# Mille Baci

## ANTIPASTO

### **PROSCIUTTO & SEASONAL MELON**

Delicately sliced prosciutto paired with sweet, ripe melon

### **MARINATED MUSHROOMS & ARTICHOKE**

A tangy mix of marinated mushrooms and tender artichokes

### **BOCCONCINI & HEIRLOOM TOMATO SKEWERS**

Creamy bocconcini cheese with heirloom tomatoes and fresh basil, drizzled with aged balsamic glaze

### **MIXED OLIVES & PICKLED VEGETABLES**

A vibrant selection of olives and artisanal pickled vegetables for a zesty start

## PASTA

### **PENNE AL POMODORO**

Penne pasta tossed in a rich, homemade tomato sauce, fresh basil, and a touch of extra virgin olive oil

### **PLATTER OF CREAMY RISOTTO AI FUNGHI**

Risotto with wild mushrooms, a drizzle of truffle oil, and parmesan

## MAIN COURSE

### **6OZ FILET OF BEEF**

Grilled to perfection and finished with a red wine demi-glace

### **ROAST POTATOES**

Crispy on the outside, soft and fluffy on the inside

### **MIXED SEASONAL VEGETABLES**

Freshly roasted vegetables with garlic, rosemary, and a dash of olive oil

### **PLATTER OF PRAWNS**

Grilled prawns, seasoned with garlic, lemon, and fresh parsley for a succulent, zesty finish

## SALAD & BREAD

### **MIXED LETTUCE WITH HOUSE DRESSING**

A refreshing medley of seasonal greens dressed in a house-made vinaigrette

### **PORTUGUESE BUNS**

Soft, warm buns perfect for dipping and soaking up the rich sauces

## DESSERT

### **ASSORTED ITALIAN PASTRIES**

A selection of traditional Italian desserts

## BEVERAGES

### **WINE**

Two bottles of red wine and one bottle of white wine will be served per table during dinner. Additional bottles of wine can be purchased at the bar

### **COFFEE & TEA**

Self-serve at a dedicated station for convenience

### **ESPRESSO BAR**

Freshly brewed Italian espresso made to order, the perfect end to your meal