

ITALIANO

ALTERNATE DROP

G O U R M E T N I G H T M E N U

ENTRÉE

HOUSE MADE RAVIOLI

Filled with braised ossobuco & root vegetables, served in a rich Napoletana sauce.

FRESH STONE-BAKED FLAT BREAD

Served with sautéed mushrooms, Grana Padano, balsamic glaze, truffle oil & micro herbs.

MAIN

TRADITIONAL LASAGNE

Layers of pork & beef mince, creamy bechamel, Napoletana sauce & sweet potato crisps.

PAN-SEARED CHICKEN BREAST

With house-made gnocchi, tomato pesto & red wine jus, on a bed of baby spinach.

DESSERT

LEMON YOGHURT PANNA COTTA

Topped with a local honey glaze, mixed berry compote & busicut wafer.

TRADITIONAL TIRAMISU

Layers of mascapone, coffee-soaked sponge, frosty cream & chocolate.

the corner
restaurant