



Lunch Menu

Entrée

Lo Sfizio di Antipasti

Selection of premium aged meats and cheeses and more...

or

Le Paste Fresche del Giorno

Homemade pasta fresh daily

or

Gnocchi Del Giorno

Homemade potato dumplings with sauce of the day

or

Fegatini Di Pollo Trifolati

Pan-fried chicken livers in olive oil, onion and sage served on char-grilled polenta

or

Zuppa del Giorno

Traditional soup made fresh daily

Main Course

Capretto Arrosto

Roasted organic baby goat

or

Pancetta di Maiale al Forno

Marinated and roasted crackling pork belly

or

Pesce del Giorno

Fresh Fish of the day

or

Chef's Main of the Day

Main served with seasonal vegetables and roasted gourmet potatoes

\$ 45.00 per person

"A la Carte Menu" is also available



MAURIZIO RESTAURANT

<i>Gelato alla vaniglia affogato al caffè' espresso</i> <i>Vanilla ice cream served with italian espresso coffee</i>	\$ 8.00
<i>Gelato alla vaniglia affogato al punch d'abruzzo,</i> <i>O liquero, o elisir d'abruzzo</i> <i>Vanilla ice cream drizzled with a fine liqueur from abruzzo,</i> <i>Or liquorice liquor, or sweet montepulciano elisir with wild cherry</i>	\$ 9.50
<i>Tiramisu'</i> <i>Authentic lady finger italian sponge cake "pick me up"</i>	\$11.00
<i>Panna cotta ai frutti di bosco</i> <i>Delicate milk cream pudding flavoured with mixed berries sauce</i>	\$11.00
<i>Crème caramel all'arancia</i> <i>Orange crème caramel</i>	\$11.00
<i>Semifreddo alla Cannella</i> <i>Cinnamon Semifreddo</i>	\$11.00
<i>Mousse Al Cioccolato</i> <i>A Delicious homemade chocolate Mousse</i>	\$11.00
<i>Zabaione al marsala</i> <i>Homemade italian custard flavoured with marsala wine</i>	\$11.00
<i>Torta Di Formaggio</i> <i>Freshly Homemade Cheesecake</i>	\$11.00
<i>La tavolozza dei formaggi</i> <i>Selection of italian and australian cheese platter served</i> <i>With honey and dried fruits</i>	\$14.00 <i>(per serve)</i>