

# MEZZALIRA

ESTATE 2017

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**Early Bird Dinner & Wine Menu – 6 out by 7:30pm** **48**

**'Ci Pensiamo Noi' - Five Course Italian Tasting Menu {matched Canberra Region wines}** **85 {115}**

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## ANTIPASTI

Ostriche alla Veneziana - Tathra Rock Oyster, Salmon Roe, Lemon and Prosecco	3
Cerignola Green and Taggiasche Black Olives 'Schiacciate' with Sage, Chilli and Rosemary	8
Affettati – Selection of Artisanal Cured Meats, Gnocco Fritto, Broad Bean Pesto	19
Wood Roasted Portobello Mushroom 'Ripieno', Tarragon, Goat's Curd and Vin santo	19
Toscani – Duck Liver Parfait, Pink Peppercorn, Moscato Jelly and Crostini	19
Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Baby Caper	20
Capesante Saltate – Seared Sea Scallops, Smoked Eel, Artichoke and Pea Velutatta	23
Sarde in Saor – South Coast Sardine Fillets, Pine Nuts, Currants and Chardonnay Vinegar	20
Polpo ai Ferri – Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil	19

## PASTA E RISOTTO

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek Tortellini with Burnt Sage Butter	24 / 34
'Maccheroncini in Bianco', Suckling Lamb, Rosemary and White Wine Ragu, Lemon 'Gremolata'	22 / 32
Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper	24 / 34
Pappardelle – Smoked Duck Breast, Porcini Mushroom and Pinot Grigio	23 / 33
'Risotto ai Scampi' – NZ Scampi, Broad Bean and Mascarpone	24 / 34

## PIATTI PRINCIPALI

Agnello al Forno	
Wood Roast Flinders Island Lamb 'Stracotto', Roast Eggplant, Cherry Tomato and Mint Salsa Verde	38
Arrosto di Maialino	
Wood Fired Berkshire Suckling Pig, Green Apple and Celeriac, Witlof, Black Garlic	40
Anatra Brasato	
Slow Roast Duck, Cantiano Cherries, Celeriac Puree, Baby Leek and Pancetta Involentino	39
Sella di Cervo	
Wood Roasted Cervena Venison Loin in 'San Guido Guidalberto', Baby Carrot, Jerusalem Artichoke and Fig 'Mostarda'	42
Tagliata di Manzo	
Salt Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati and Balsamic Reduction	39

## CONTORNI

'Insalata Mista' Baby Rocket and Pear	9
Baked Rosemary Potatoes	9
Green Beans and Almond 'Aglione e Olio'	11
Calabrian 'Peperonata' of Pan Fried Peppers and Potato	11
Wood Baked Eggplant, San Marzano and Basil Parmigiana	18
'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato, Basil and Extra Virgin Olive Oil	18

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LUNCH FUNCTION MENU

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## 2 COURSES

**\$55 pp (min 6 person)**

### Primi Choice of one dish

'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato, Basil and Extra Virgin olive Oil

Polpo ai Ferri – Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pommodorini and Basil

Fillet of Beef Carpaccio, Salsa Verde, Testun al'Barolo and Baby Caper

### Secondi Choice of one dish

Tagliata Di Agnello Wood Roasted Junee Lamb Leg, Heirloom Tomato, Baby Caper and Salsa Verde

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek Tortellini with Burnt Sage Butter

Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper

### Dolci (\$16.00)

Tira Mi Su

Caramelised Lemon Tart, Mascarpone Sorbetto and Tea Infused Citrus Compote

Taleggio Cheese with dried fruits nuts and Pane Carasau

**##** Antipasto Selection of cured meats, Focaccia and olives available to share \$10pp

### CONTORNI

'Insalata Mista' Baby Rocket and Pear	9
Baked Rosemary Potatoes	9
Green Beans and Almond 'Aglio e Olio'	11
Calabrian 'Peperonata' of Pan Fried Peppers and Potato	11
Wood Baked Eggplant, San Marzano and Basil Parmigiana	18

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FUNCTIONS AND PRIVATE DINING MENU

3 COURSES	3 COURSES	DEGUSTATION
<b>\$76 pp (min 10 person)</b>	<b>\$95 pp (min 10 person)</b>	<b>\$85 / \$115 pp w Matching Wines</b>
<b>Primi</b> Choice of one dish	<b>Primi</b> Choice of one dish	<b>5 TASTING COURSES</b>
Polpo ai Ferri – Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pommodorini and Basil	Ostriche alla Veneziana Tarthra Rock Oysters, Salmon Roe, Lemon and Prosecco (1/2 Doz)	Capesante Saltate – Seared Sea Scallops, Smoked Eel, Artichoke & Pea Vignarola (Helms Classic Dry Riesling)
Fillet of Beef Carpaccio, Salsa Verde, Testun al'Barolo and Baby Caper	Capesante Saltate - Seared Sea Scallops, Smoked Eel, Artichoke & Pea Velutatta	Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter (Jeir Creek Chardonnay)
Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter	'Risotto ai Scampi with Broad Bean and Mascarpone	Pappardelle with Smoked Duck Breast and Porcini (Keralee Pinot Noir )
<b>Secondi</b> Choice of one dish	Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter	Tagliata Di Manzo Salt & Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati, Balsamic Reduction (Clonakilla Hilltops Shiraz)
Agnello Al Forno Wood Roast Flinders Island Lamb 'Stracotto', Roast Eggplant, Cherry Tomato and Mint Salsa Verde	<b>Secondi</b> Choice of one dish	Caramelised Lemon Curd Tart, Mascarpone Sorbetto and Infused Citrus Compote (Jeir Creek Botrytis)
Market Fish of the Day	Tagliata Di Manzo Salt & Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati, Balsamic Reduction	
'Risotto ai Scampi with Broad Bean and Mascarpone	Arrosto Di Maiolino Woodfired Berkshire Suckling Pig, Caramelised Witlof, Celeriac and Apple Puree, Roasted Black Garlic	
<b>Dolci</b> choice of one dish	Market Fish of the Day	<b>Contorni:</b>
Tira Mi Su	Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper"	'Insalata Mista' Baby Rocket and Pear Salad 9
Caramelised Lemon Curd Tart, Mascarpone Sorbetto and Infused Citrus Compote	<b>Dolci</b> choice of one dish	Green Beans and Almond 'Aglione e Olio' 11
Taleggio Cheese with dried fruits nuts and Pane Carasau	Tira Mi Su	Calabrian 'Peperonata" of Pan Fried Red Peppers and Potato 11
	Caramelised Lemon Curd Tart, Mascarpone Sorbetto and Infused Citrus Compote	Wood Baked Eggplant, San Marzano and Basil Parmigiana 18
	Taleggio Cheese with Dried fruits, Nuts and Pane Carasau	'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato Basil and extra Virgin Olive Oil 18
	<b>Aperitivo</b> , upon arrival Prosecco, Beer or Spritz	.
<b>##</b> Antipasto selection of cured meats, Focaccia and olives available to share \$10pp	<b>##</b> Antipasto selection of cured meats, Focaccia and olives available to share \$10pp	<b>MEZZALIRA.COM.AU</b>