

MEZZALIRA

AUTUNNO 2018

Early Bird Dinner & Wine Menu – 6 out by 7:30pm	49
‘Ci Pensiamo Noi’ – Five Course Italian Tasting Menu {matched Canberra Region wines}	{115} 85
‘Ci Pensate Voi’ – Five Course Tasting Menu of Your Choice {min 2 people, whole table only}	95

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, Giardiniera – {for two}	28

PRIMI

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	24
Sarde in Saor – South Coast Sardine Fillets, Pine Nuts, Currants and Chardonnay Vinegar	21
Polpo ai Ferri – Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil	19
Parmigiana – Wood Baked Eggplant, Smoked Ricotta and Pesto Genoese	19

PASTA E RISOTTO

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek Tortellini with Burnt Sage Butter	24 / 34
House Made ‘Maccheroncini Suckling Lamb, Rosemary and Red Wine Ragù	22 / 32
Linguine ‘al Cacciucco’, Red Snapper, Tomato, Snow Pea and Watercress	24 / 34
Pappardelle – Smoked Duck Breast, Porcini Mushroom and Pinot Grigio	23 / 33
Risotto of Asparagus, Broad Bean Saffron and Straciatella	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, Calabrian Pepperonata and ‘Nduja	40
Anatra Brasato	
Slow Roast Duck, Pancetta ‘Farrotto’, Cantiano Cherries, and Baby Spinach	39
Tagliata di Manzo	
Salt & Pepper Crusted Rangers Valley Fillet of Beef ‘Tagliata’, Potato and Pancetta Gratinata, Spinach Puree, Horseradish	40

CONTORNI

‘Insalata Mista’ Mixed Leaf, Baby Rocket, Fennel and Orange	9
Baked Rosemary Potatoes	9
Green Beans and Almond ‘Aglione e Olio’	11
‘Insalata Caprese’ Fior di Latte Mozzarella, Heirloom Tomato, Basil and Extra Virgin Olive Oil	18

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LUNCH FUNCTION MENU

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 Curd 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
\$79 pp (min 10 person)	\$95 pp (min 10 person)	\$85 / \$115 pp w Matching Wines
Primi Choice of one dish	Primi Choice of one dish	5 TASTING COURSES
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 of Asparagus, Broad Bean Saffron & Straciatella	Pappardelle with Smoked Duck Breast and Porcini (Keralee Pinot Noir)
Secondi 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	Secondi 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', Potato & Pancetta Gratinata, Spinach Puree, Horseradish Cream	
'Risotto of Asparagus, Broad Bean Saffron & Straciatella	Arrosto Di Maiolino Woodfired Berkshire Suckling Pig, Caramelised Witlof, Celeriac and Apple Puree, Roasted Black Garlic	
Dolci choice of one dish	Market Fish of the Day	Contorni:
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	Dolci 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 19
	Taleggio Cheese with Dried fruits, Nuts and Pane Carasau	'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato Basil and extra Virgin Olive Oil 18
	Aperitivo , upon arrival Prosecco, Beer or Spritz	.
## Antipasto selection of cured meats, Focaccia and olives available to share \$10pp	## Antipasto selection of cured meats, Focaccia and olives available to share \$10pp	MEZZALIRA.COM.AU