

BEL CIBO

— contemporary italian dining —

Mother's Day

Contemporary Italian Shared Platter Dining

ENTRÈES

Polpo marinato alla griglia

Marinated charcoal grilled octopus with skinless hot chorizo, herb croutons and lemon gremolata

Bruschetta di pomodoro cimelio

Heirloom tomato and micro basil bruschetta with sea salt, olive oil and balsamic glaze

Assortimento di salumi Italiani

Assortment of 3 Italian cured meats, char-grilled and marinated vegetables with warm olive sourdough

MAINS

Pollo arrosto Toscano

Tuscan roast chicken with fresh rosemary, cannellini beans, kipfler potatoes & pancetta with Roma tomato sauce

Lonza di maiale alla griglia

Grilled pork loin with roasted fennel, cauliflower and vanilla purée & a roasted baby apple

SIDES

Verdi saltati

Sautéed greens, sliced almonds & parmesan

Patate grasse di anatra arrosto

Roasted duck fat potatoes with fresh thyme

DESSERT

Calde ciambelle Italiane

Warm Italian doughnuts with citrus ricotta mousse and honeycomb crumble

Selezione di formaggi giornaliera

Cheese selection with pear and cinnamon paste, oven dried fruits and lavosh