

• VIA •

CAMPANELLA

CUCINA + BAR

ENTREE

INVOLTINO ALLA PERUGINA CON PROSCIUTTO DI PARMA

Slow cooked duck roll, prosciutto di parma, pea and mint vellutata, Jerusalem artichokes chips
Tenuta Ulisse "Terre Di Chieti" Pecorino IGP, Abruzzo, Italy

POLPO ALLA LUCIANA CON CROSTINI

Fresh octopus brased in Napolitan sauce, with black olives and capers, garlic crostini
The Sum Cabernet Sauvignon Great Southern, WA

RAVIOLIO AL PROFUMO DI LIMONE CON GRANCHIO DEL MEDITERRANEO

Lemon zest home made raviolo filled with mediterranean baby crab, saffron and butter sauce
Tenuta Maccan Delle Venezie Pinot Grigio DOC, Friuli, Italy

MAINS

FILETTO DI PESCE PERSICO IN CROSTA DI ZUCCHINI

Line caught sea perch, zucchini crust and fried vineripe cherry tomato
Tokar Estate 'Carafe & Tumbler' Chardonnay Yarra Valley, VIC

AGNELLO CROCCANTE CON POTOLO DI RISO SELVATICO

Pan fried lamb cutlets, Italian wild rice cannelloni, ortigia's juniper sauce
Fattoria Ormanni Chianti Ormani Organic DOCG, Tuscany, Italy

DESSERT

SEMIFREDDO AI FRUTTI DELLE DOLOMITI

Mixed dolomites berries semifreddo, white chocolate glaze, Sicilian nuts crumble
Castelli Estate Riesling Porongurup, WA

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Come and join us for Our Summer Gastronomic Tour of Italy

*Come and explore a wonderful array of dishes that capture the taste of
Summer in Italy*

*Each region is diverse and offers it's own unique set of flavours
and culinary specialities*

*As with all things Italian,
We love to eat,
Converse and enjoy each others company
Over great food and wine.*

*Our beautifully crafted Summer Degustation Menu
lets you experience these delightful flavours and fresh local produce*

6 Courses with matching wines from 'Winestock'

*Join us On:
Wednesday 27th Feb
6.30pm
\$100 pp*

*Seats are limited and bookings are essential
50% deposit
Speak to our lovely staff or call us*

03 9528 1397