

# Parlamento Christmas Menu 2017.

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Parlamento offers our patrons a personally designed menu offering an option of 2 or 3 courses (based on what your desired requirements are for your Christmas lunch or dinner).

All bookings are made directly with the owners (Raffaele / Danny / Gabriele) who will guide you and prepare your function menu.

2 Courses....(inc. gst)....\$55 / per head

3 Courses....(inc. gst)....\$70 / per head

(note: Parlamento will pre-organise a menu for your function with the choice of 2 entrées and 3 main courses to be determined by yourselves and the owners).

## **ENTRÉE**

### **Antipasto**

( Plates of house specialties to be shared by patrons as their first course for desired function)

### **Oysters (6)**

(Natural or pan-fried with parmesan/parsley/served with mayonnaise)

### **Prosciutto e melone**

(Seasonal rockmelon, wrapped in Italian Parma ham)

### **Crocchette di patate**

(Potato balls: anchovies, lemon zest, parsley, bread-crumbs, garlic, rocket, balsamic vinegar, extra- virgin olive oil)

### **Arancini**

(Arborio rice balls filled with porcini mushrooms, mozzarella – served with tomato salsa, rocket)

### **Caesar Salad**

(Cos lettuce, croutons, bacon rashers, parmesan shards, anchovies, poached egg, light parmesan dressing)

\*(Gluten free available)

### **Penne al basilico**

(Tube pasta, chicken breast pieces, semi-dried tomatoes, roast capsicum, fresh basil, in cream/tomato salsa)

\*(Vegetarian option and gluten free available)

### **Conchiglioni**

(Large oven-baked pasta shells with farce of carrots, mushroom, zucchini, ricotta, nutmeg, parmesan, garlic – in tomato basil salsa)

\*(Vegetarian option and gluten free available)

### **Spaghetti alla puttanesca**

(Tomato salsa, anchovies, capers, olives, spring onions, chilli)

\*(Vegetarian option and gluten free available)

### **Pappardelle al ragu'**

(braised beef pieces, tomato salsa)

\*(Gluten free available)

## **MAIN COURSE**

### **Lasagna Vegetariana**

(Oven-baked vegetable lasagne – eggplant, red onion, zucchini, red and yellow capsicum, tomato, béchamel, basil, parmesan)

### **Salt and Pepper Calamari**

(Warm salad of salt and pepper calamari – served with a salad of rocket, semi-dried tomatoes, pine nuts, red Spanish onions, dressed in extra-virgin olive oil)

### **Saltimbocca**

(Veal medallions with olive oil, garlic, sage, prosciutto, bocconcini, white wine – served with rosemary potatoes)

\*(Gluten free available)

### **Maiale**

(Pork cutlet oven-baked olive oil, garlic, porcini mushrooms, spring onions, marsala/cream salsa – served on sautéed baby spinach)

\*(Gluten free available)

### **Pollo al camembert**

(Chicken Kiev filled with pancetta, camembert, parsley, bread-crumbs – served with white wine, tomato, basil salsa)

### **Fish of the day**

(As per selection)

## **DESSERT**

### **Tiramisu**

(Sponge finger biscotti, soaked in coffee liqueur, interlayered with cream of mascarpone and dusted with cocoa chocolate)

### **Semifreddo al limoncello**

(Vanilla bean / limoncello parfait served on lemon biscotti with mixed berry coulis)

### **Pannacotta allo zafferano**

(Honey / saffron flavoured pannacotta on crumbled amaretto biscuit, with caramelised sugar toffee)

\*(Gluten free available)

### **Affogato**

(Vanilla gelato “drowned” in espresso)

**Coffee / Tea....Included in all options**