

# Parlamento function menu.

2019/2020.

**2 Course option.....\$55 per head.**

**3 Course option.....\$70 per head.**

Menus will be organised with Raffaele or Danny (co-owners) and prepared accordingly for the specific needs for your function.

## First course

(to be organised from the following items)

### Antipasto

Platter of house specialties

Or

### Capesante

Scallops pan-seared with asparagus, pancetta – with orange juice/ vermouth butter sauce,

### Bianchetti fritti

White bait deep-fried: salt and pepper, capers, rocket - aioli

### Caesar salad

Cos, croutons, bacon rashers, poached egg, anchovies, parmesan shards - light parmesan dressing

### Arancini

Arborio rice balls : filled with beetroot, bocconcini – served with rocket & olive oil shaved parmesan

### Penne basilico

Chicken breast, semi-sundried tomatoes, roast capsicum, basil, tomato cream salsa

### Spaghetti all' amatriciana

Bacon, onion, chilli, tomato salsa

### Pappardelle al ragù

Egg ribbon pasta: braised beef/pork, tomato salsa

## **Second course**

**(to be organised from the following items)**

### **Salt and pepper calamari**

Warm salad of salt and pepper calamari: rocket, semi-dried tomatoes, red onion - dressed in extra-virgin olive oil

### **Pollo ripieno**

Chicken Kiev oven-baked: mascarpone, gorgonzola, lemon zest, rosemary, thyme, white wine - broccolini

### **Stinchi di agnello**

Lamb shanks braised in olive oil, garlic, 'Moretti' pale ale, carrots, celery, red onions, broth – on soft polenta

### **Fish of the day**

Fresh catch of the day

### **Lonza di maiale**

Braised pork loin: olive oil garlic, apple cider, sambucca, broth – toasted ciabatta

### **Scallopine ai limone**

Veal medallions pan-seared : olive oil, lemon juice, garlic, parsley – on rosemary potatoes

## **Dolci / dessert**

**(to be organised from the following items)**

### **Tiramisu**

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

### **Semifreddo**

Strawberry & marscapone parfait, strawberry toffee & mint syrup

### **Pannacotta**

White chocolate, cinnamon, poached pears, almond praline

### **Affogato**

Vanilla gelato "drowned" in espresso coffee

**All Coffees / Tea included.**

