

L A ◊ P I A Z Z A

Antipasti

Antipasti Board

A selection of Italian Meats, Fried Calamari, Smoked Bocconcini Cheese
Sun-blushed Tomatoes, Marinated Mushrooms and Olives

Corn-fed Chicken and Portobello Mushroom Flatbread

Sun-blushed Tomato Pesto and Smoked Buffalo Mozzarella

Fresh Fig and Artichoke Salad

Ricotta Cheese, Rocket, Basil and Truffle Honey Dressing (v)

Sliced Veal Rosettes

Tuna, Anchovy and Caper Sauce

Minestrone Soup

Carta di Musica Bread (v)

Piatti Principali

Pan Roasted Sea Bass with a Herb Gremolata

Oregano Gnocchi, Green Beans with Almonds and Wild Mushroom Purée

Prosciutto and Basil Crusted Scallops and Truffle Garlic Shrimp

Celeriac Purée and Mediterranean Vegetable Orzo

Chicken Parmigiana

with Capellini Milanese

Griddled Beef Fillet* with a Porcini Red Wine Glaze

Pumpkin and Pine Nut Fiorelli and Gorgonzola Cheese

Speciality Pasta

Please ask your waiter for today's dish

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Dolci Assortiti

Trio of Desserts

Cannoli Siciliani Limoncello and Vanilla Ricotta

Tiramisu Mascarpone Cheese

Tartuffo Bianco Dolce Vanilla Bean Gelato with White Chocolate and Caramel

Digestifs

	1oz	2oz
Disaronno	\$6.25	\$9.25
Frangelico	\$6.25	\$9.25
Grappa	\$5.75	\$8.75
Limoncello	\$6.25	\$9.25
Sambuca	\$5.75	\$8.75

(v) – Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

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While Italian cuisine differs from north to south and from west to east, its subtle regional variations embrace many common elements. It often begins with antipasti, with items such as delicious cured meats, cheese, olives, soups and bread. Pasta is both a staple of Italian cooking and a symbol, as each city takes immense pride in its own signature speciality. Seasonal vegetables, herbs and fruits create a brightness of colour and freshness of flavour, while the long coast means the menus around Italy have long been a celebration of fish and seafood. To round it off, indulgent desserts often feature fruits, creamy gelato or soft cheeses. No wonder the table remains at the heart of Italian life.

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LA PIAZZA WINE FLIGHT

\$22.00

Join us for a journey of discovery as we introduce you to three wines perfectly matched with the menu.

Prosecco , Special Cuvée, Zonin, Veneto

Soave 'Gregoris,' Fattori Giovanni, Veneto

Passitivo Primitivo, Cantine Paolo Leo, Apulia

SPARKLING

150ML BOTTLE

Moscato d'Asti, Fratelli Antonio e Raimondo,
Piedmont

\$8.75 \$40.00

Prosecco , Special Cuvée, Zonin, Veneto

\$8.75 \$40.00

WHITE WINE

250ML BOTTLE

Chardonnay, Planeta, Sicily

\$20.95 \$60.00

Gavi di Gavi La Minaia, Nicola Bergaglio, Piedmont

\$15.75 \$45.00

Pecorino Pehh Cora, Terre di Chieti, Abruzzo

\$12.25 \$35.00

Pinot Grigio Luna, Cecilia Beretta, Veneto

\$13.95 \$40.00

Soave 'Gregoris', Fattori Giovanni, Veneto

\$12.25 \$35.00

Vermentino di Sardegna Marmora,
Cantina del Vermentino, Sardinia

\$12.25 \$35.00

RED WINE

250ML BOTTLE

Brunello di Montalcino, Castello Banfi, Tuscany

\$27.00 \$77.50

Chianti Rufina Riserva, Fattoria di Basciano,
Tuscany

\$19.25 \$55.00

Passitivo Primitivo, Cantine Paolo Leo, Apulia

\$12.25 \$35.00

Pinot Noir delle Venezie, Sacchetto Vini, Veneto

\$11.50 \$32.50

Soraie, Cecilia Beretta, Veneto

\$13.25 \$37.50

Valpolicella Rispasso Superiore, Monto Zovo,
Veneto

\$18.50 \$52.50

ITALIAN BEER

Peroni Nastro Azzurro - 330ml, 5.1% abv

\$5.75

All wines by the glass are served as 250ml measures.

150ml measures are available on request.

The Wine Flight consists of 3 glasses each of 150ml.

All bar purchases are subject to a 15% service charge.