

# Parlamento Function & Xmas Menu.

2020/2021

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

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

Menus will be organised with Raffaele or Danny 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**

### **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

## **Conchiglioni**

Large pasta shells oven-baked : with farce of ricotta, baby spinach, parmesan, nutmeg, 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 all birra**

Chicken Kiev oven-baked: olive oil, garlic, Moretti lager, celery, leek, red onions – baby carrots

### **Saltimbocca**

Veal medallions pan-fried : prosciutto, bocconcini, garlic, olive oil sage , white wine – rosemary potatoes

### **Fish of the day**

Fresh catch of the day

### **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

### **Semifreddo**

Strawberry & mascarpone parfait, strawberry toffee & mint syrup

## **Pannacotta**

White chocolate, cinnamon, poached pears, almond praline

## **Affogato**

Vanilla gelato “drowned” in espresso coffee

**All Coffees / Tea included.**