



## DEGUSTAZIONE SAPORE DI MARE

Wednesday 31<sup>th</sup> of January 2018,  
arrival @ 7pm & start @ 7:30pm (*please allow 2.5hrs*)  
*bookings essential*

### **CARPACCIO DI PESCE MARINATO**

marinated carpaccio of scallops, snapper & king prawns,  
finished with beetroot jelly and toasted almonds

NV Pietramore-extra brut-*Abruzzo-Trebbiano-Biovegan*

### **CANNELLONI DI PESCE**

home made fish cannelloni pasta served  
with tomato sauce & olives tapenade

2015 Una Mattina-Cantine Barone-DOC-*Campania-Fiano-Organic*

### **RISOTTO ALLO SCOGLIO**

squid ink carnaroli risotto served with mussels,  
vongole & calamari, finished with candied lemon

2016 Dogheria-Rubicone-IGT-*Emilia Romagna-Pinot Bianco & Sav. B.*

### **TONNO IN CROSTA DI PISTACCHI**

pan fried pistachio tuna steak served with  
sweet & sour shallots and sautéed dutch carrots

2015 Ghiaie Bianche-Sant'Antimo-Col d'Orcia-DOC-*Toscana-Chardonnay-Organic*

### **TORTA AL LIMONE**

lemon cake

2011 Dolianova-DOC-*Sardegna-Moscato botrytis*

# **\$110**

with matching wine

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