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
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

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<th>1oz</th>
<th>2oz</th>
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<tr>
<td>Disaronno</td>
<td>$6.25</td>
<td>$9.25</td>
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<tr>
<td>Frangelico</td>
<td>$6.25</td>
<td>$9.25</td>
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<tr>
<td>Grappa</td>
<td>$5.75</td>
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<tr>
<td>Limoncello</td>
<td>$6.25</td>
<td>$9.25</td>
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<tr>
<td>Sambuca</td>
<td>$5.75</td>
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(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.
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.
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.