**New Year’s @Caruggi 2018**

**Antipasti**

Three natural Oysters or 4ea

Bass Strait Scallops grilled with herbs and bread crumbs

Carpaccio di Manzo- thinly sliced beef dressed with lemon and herbs

Foccacia col formaggio – wafer thin dough filled with crecenza cheese and baked in the pizza oven

**Primi**

Duck ravioli – homemade ravioli filled with duck and served with mushroom sauce

Laganelle alle cozze – lemon infused pasta served with Portarlington mussels, white wine and botarga

Stuzziarcarelli pasta served with truffle and zucchini

**Secondi**

Partridge wrapped in prosciutto and herbs , stuffed with pinenuts and sultans

Swordfish pan-fried with olives, capers and sundried tomato

Lamb cutlets grilled with tomato and mint

Traditional Vegetarian Italian slice with artichoke

**Dolci**

Camogliese al rhum- Italian profiteroles filled with rum crème patisserie

Torte caprese flourless chocolate cake served with white chocolate mousse and poached cherries

Vanilla Panna cotta with baked peaches and amoretti

Two course 50

Three course 60

Four Course 70

Phone 52296426 for reservations