



CANTINE LAVORATA

Wine Dinner

TUESDAY 18TH JUNE 2019

4 course dinner with matching wines \$120pp

ASSAGGI

Baccala croquettes

Crostini with carciofi, njdua, pecorino

2017 Anfisia Rose Vivace

ENTREE

Calamari ripieni with parmesan, parsley, breadcrumbs, green olives & capers

2018 Cantine Lavorata Bivongi Bianco

PASTA

Mezze filei with slow braised swordfish ragu, black olives, eggplant, tomato

2014 Cantine Lavorata Bivongi Rosso Riserva

SECONDI

Pork rotolo filled with pork mince, njdua, breadcrumbs, pecorino,
parsley, tomato

Slow braised baby goat with potatoes & peas

2015 Cantine Lavorata Greco Nero

CONTORNI

Panfried cime di rapa and chickpeas