CIPRI ITALIAN

San Valentino 2026

ASSAGGIO

Catalana prawn tartlet –
tiger prawn, heirloom tomato, pickled Spanish onion

Merimbula rock oysters natural **6.5ea**

PRIMI

(choose from)

Seafood carpaccio of the day

24 month aged San Daniele prosciutto, burratina, roasted figs, truffled honey *vo*

Roasted half shell Albohros scallops, shaved zucchini, tomato coulis, nduja breadcrumbs

Zucchini flowers, mozzarella, basil, semi dried tomato, rocket & almond pesto *v*

Beetroot ravioli filled with smoked mozzarella, potato & mint,
sauteed butter asparagus, yellow tomato coulis *v*

SECONDI

(choose from)

House made spaghetti, WA scampi, mussels, cherry tomatoes, garlic

Beetroot ravioli filled with smoked mozzarella, potato & mint,
sauteed butter asparagus, yellow tomato coulis *v*

Fish of the day

Grilled lamb cutlets, truffled potato millefoglie, sauteed silverbeet

Slow cooked sous vide, deboned duck breast,
celeriac puree, grilled dutch carrots, asparagus, eschalot jus

2 Prawns & 2 West Australian Scampi, oven grilled, fresh herbs, lemon **(+ $38)**

Mains served with choice of: (1 per 2 people)
Rocket, pear, walnut, parmesan salad with balsamic vinaigrette
Crispy cocktail chat potato, rosemary, sea salt, Mapuche

DOLCI

(tasting plate)

Zuppa Inglese, panettone, Alchermes liqueur, poached peach,
vanilla & chocolate custard, meringue

Sesame seed cannoli, nougat semifreddo, salted caramel

Chocolate truffles