

MANFREDI at bells

antipasto

Parmesan and caper biscottini
Sicilian and Ligurian olives
Parmesan and rocket frittata
Sweet and sour roasted peppers
Pickled vegetables
Grilled scallops with green olive caponata
Vitello tonnato
Spinach and ricotta gnocchi
Freshly shucked rock oysters

secondi

Porcini risotto
Slow roast pork belly with sage and roast garlic
Grilled blue eye with walnut and horseradish salsa
Barbecued duck with aged balsamic
All served with green beans, garlic and parsley
Roast rosemary potatoes

dolci

Orange blossom pannacotta with rhubarb and strawberry compote
OR
tartufo di Amedei chocolate

cost

\$85 two courses: shared entrée and main
\$95 three courses: shared entrée and main with choice dessert