

# ECCO RISTORANTE GROUP MENU \$85pp

THREE COURSES

## **STUZZICHINI**

HOUSE MADE VEAL & PORK ARANCINI

ARTISAN PANINI

## **PRIMI CHOICE OF**

FIORI DI ZUCCHINI

pumpkin, ricotta, parmigiano reggiano

CALAMARI FRITTI

mint, basil, pickled green chilli

CARPACCIO DI MANZO

raw beef eye fillet, truffle mayonnaise, parmesan, rocket

FICHI BIONDI

oven roasted figs, prosciutto, gorgonzola

## **SECONDI CHOICE OF**

BUCATINI AMATRICIANA

bucatini, tomato, guanciale, pecorino

GNOCCHI CON CICALI DI MARE

house-made gnocchi, Moreton Bay bug meat, cream, tomato

FILETTO DI PESCE AL CARTOCCIO

hapuka, basil, tomato, eggplant, fregola

GALLETTO ALLA DIAVOLA

free range spatchcock, rainbow chard,

lemon chilli oil

AGNELLO

Armidale (NSW) four hour slow roasted

lamb shoulder, roasted grapes

## **DOLCI CHOICE OF**

CRESELLE MASCARPONE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

PANNA COTTA

vanilla bean panna cotta, stewed spiced plum

*complimentary rocket salads included for your table.*

*Please ask to see our menu should you wish to order additional starters or sides*



est.1994

## OPTIONAL BEVERAGE PACKAGES:

### **STANDARD DRINKS PACKAGE (3.5 HOUR DURATION) ADDITIONAL \$30pp**

BENNETTS LANE SPARKLING WINE  
LA SAGRESTANA PINOT BIANCO (VENETO, ITALIA)  
FANTINI FARNESE SANGIOVESE (ABRUZZO, ITALIA)  
BEER ON TAP – PURE BLONDE, VICTORIA BITTER, PERONI LEGGERA & COOPERS PALE ALE  
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE  
(ESPRESSO/MACCHIATO)

### **UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION) ADDITIONAL \$40pp**

BIANCA VIGNA PROSECCO (VENETO, ITALIA)  
CROWDED HOUSE SAUVIGNON BLANC (MALBOROUGH, NZ)  
CROWDED HOUSE PINOT NOIR (MALBOROUGH, NZ)  
BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER  
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE  
(ESPRESSO/MACCHIATO/PICCOLO ONLY)