

ECCO RISTORANTE GROUP MENU

TWO COURSES

STUZZICHINI

HOUSE MADE VEAL & PORK ARANCINI
ARTISAN PANINI

PRIMI CHOICE OF

OSTRICHE

half dozen Narooma (NSW) Sydney rock oysters,
watermelon salsa

FIORI DI ZUCCHINI

ricotta, basil, lemon zest

CALAMARI FRITTI

mint, basil, pickled green chilli

CARPACCIO DI MANZO

raw beef eye fillet, truffle mayonnaise, parmesan, rocket

FUNGHI

field mushroom, provolone, pesto, crumbs

SECONDI CHOICE OF

TAGLIATELLE RAGU

house made tagliatelle pasta, slow
braised veal & pork ragu, parmigiano

GNOCCHI CON CICALI DI MARE

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

FILETTO DI PESCE

oven roasted local snapper fillet, snow pea,
pea shoots, lemon

GALLETTO AL MATTONE

free range spatchcock, roast potato, salami
caramelised onion, chilli oil, lemon

AGNELLO

Armidale (NSW) four hour slow roasted
lamb shoulder, roasted grapes

complimentary rocket salads included for your table.

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

OPTIONAL BEVERAGE PACKAGES:

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

BENNETTS LANE SPARKLING WINE (SA)
DA VINCI PINOT GRIGIO (TOSCANA, ITALIA)
POGGIO DEL SASSO SANGIOVESE (TOSCANA, ITALIA)
BEER ON TAP – PURE BLONDE, VICTORIA BITTER, STELLA ARTOIS & 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)
TOTARA 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)