

Ceccanti

TODAYS LUCCHESE MENU

BANQUET 5 COURSES \$50/pp

ANTIPASTI PLATTER FOR ONE / \$15 FOR TWO / \$25
An assortment of Tuscan treats including: Frittata, Salami, Sun-Dried Tomato, Marinated Artichoke, Bread and Oil.

ZUPPA Tuscan Bean Soup - a classic Lucchese dish \$12
(In Italy the Lucchese are known as the bean eaters!)
Eaten with Oil, Pepper, grated Parmesan Cheese and Bread.

PASTA Fettuccine with a choice of Carbonara, Napoli and other specialties.

MAINS ALL SERVED WITH FRESH GREENS AND POTATO \$30

RARE ROAST BEEF
Prime local Beef, sautéed in Lemon, Grain Mustard and served rare.

CHICKEN IN MUSTARD SAUCE
Poached breast of Chicken in a Mustard sauce.

WARM CHICKEN SALAD
Poached breast of Chicken, Sun-Dried Tomato, Olives etc.

PORK MÉDALLIONS
Pan-fried, coated with Lemon, Mustard and Garlic.

CHICKEN LIVERS
Spiced with an assortment of Peppers, Rosemary, Red Wine and served with Parmesan Cheese.

DOLCE BAKED CHEESECAKE \$10
Classic Sicilian
ANGELO'S SECRET RECIPE ICE CREAM
Vanilla with a twist!

BEVERAGES OUR WINES
Cabernet Sauvignon, Merlot, Shiraz GLASS \$5 / BOTTLE \$14.60
The Reserve and Riesling GLASS \$6 / BOTTLE \$18.90
Nonno Reserve GLASS \$8 / BOTTLE \$32.00
CAFFE, TEA, HOT CHOCOLATE \$4
LEMONADE \$4