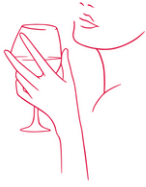


# Circolo Ristorante Italiano



## DINNER ANTIPASTI

- ~**Carciofi**~ Marinated artichokes, olives, orange & lemon vinaigrette, aubergine and almond purée \$18 (GF, V)
- ~**Calamari**~ Olives, garlic, spicy tomato sauce \$22 (GF)
- ~**Insalata della Casa**~ Roman lettuce, arugula, radish, honey mustard dressing \$18 (GF, V)
- ~**Prosciutto**~ Peaches, shaved parmigiano, extra virgin olive oil \$22 (GF)
- ~**Funghi**~ Sautéed assorted mushrooms, garlic, fresh herbs, served on crostino \$18 (V)
- ~**Salumi e Formaggi**~ Assorted calabrese sausage, camembert and provolone \$25
- ~**Fior di Latte**~ Pickled beetroot, fior di latte, pistachio, basil oil \$18 (V)

## SECONDI

- ~**Costoletta di Vitello**~ Veal chop, aperol marinated, vermouth sauce, sweet potato purée \$55 (GF)
- ~**Tonno**~ Seared yellowfin tuna, salsa fresca \$39 (GF)
- ~**Scaloppine**~ Veal, mushrooms, white wine, touch of cream, fresh thyme \$38 (GF)
- ~**Risotto**~ Pear, camembert, dash of truffle oil \$38 (GF, V)
- ~**Ravioli**~ Lobster and crab stuffed, red pepper cream sauce \$35
- ~**Pappardelle**~ Italian sausage, asparagus tips, oregano butter, goat cheese & pistachio \$32
- ~**Tortellini**~ Cheese stuffed, pancetta, mushrooms, cream sauce \$32
- ~**Bolognese**~ Penne with slow-cooked ground beef & veal herbed tomato sauce \$32
- ~**Melanzane**~ Baked aubergine with provolone, pappardelle sugo di pomodoro \$30 (V)
- ~**Fish of the day**~ MP (GF)

## PER LA TAVOLA

- ~**Olive**~ Lightly spiced marinated olives \$9 (GF, V)
- ~**Focaccia**~ Home-made, extra virgin olive oil \$6 (V)
- ~**Spaghetti Puttanesca**~ Olives, capers, spicy tomato sauce \$25 (V)

**GF** Gluten free **V** Vegetarian

Parties of 6 and over subject to 20% gratuity