



## A Day in Italy - THREE COURSE MENU-



Pumpkin Ravioli Burnt Butter & Sage



(Served Alternatively)

Porchetta

Crispy skin pork belly rolled and stuffed with Italian herbs and spices

## Battuta Alla Romana

Traditional Roman lamb shoulder served with a sweet white bean salad \*A Vegetarian option will also be available on the day



Crispy Italian Bread Roast Vegetables



**Tiramisu Panna Cotta** Espresso flavoured and served with

Pear, Parmesan & Rocket Salad Eggplant Caponata shaved chocolate and crushed savoiardi

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