

IL CENTRO RESTAURANT & BAR

Phone: Restaurant 07 32216090. Office 07 32217458. Fax: 07 32216130.

Email: admin@il-centro.com.au

ST VALENTINE'S DAY 2012

I PRINCIPALE

(choice of)

PESCE DEL GIORNO CON INSALATA, PANNA DI AVRUGA CAVIALE E ASPARAGI
GRILLED FISH OF THE DAY WITH A WARM POTATO, FENNEL AND CITRUS SALAD,
AVRUGA CAVIAR CREAM AND GREEN ASPARAGUS

FILLETTO DI BUE ALLA GRIGLIA, FRITTATA, CAROTE CON PINOLI E SALSA DI VINO
GRILLED KIMBERLEY RED BEEF TENDERLOIN WITH SERRANO AND POTATO FRITTATA,
HEIRLOOM CARROTS WITH PINE NUTS AND RED WINE JUS

COSCIA DI ANATRA CUOCERE LENTAMENTE, PANNA COTTA, PISELLI E BALSAMICO
SLOW COOKED DUCK LEG WITH ROASTED FIG PANNA COTTA,
PEA RAGOUT AND AGED BALSAMIC

LASAGNE ALLA GRANSEOLA

IL CENTRO'S FAMOUS SAND CRAB LASAGNE WITH CREAMED CRUSTACEAN SAUCE

I DOLCI

(choice of)

CREME CARAMEL CON ANANAS PICCANTE E BISCOTTINI
VANILLA BEAN CREME CARAMEL WITH SPICED PINEAPPLE AND PALMIER

TORTINO DI CIOCCOLATO CON SORBETTO E INSALATA DI BACCHE FRESCHE
COLD SET CALLEBAUT CHOCOLATE TART WITH STRAWBERRY SORBET
AND FRESH BERRY SALAD

SELEZIONE DI FROMAGGI CON BISCOTTI E PANE DI NOCE
A SELECTION OF CHEESE
SERVED WITH HOME MADE WATER CRACKERS AND WALNUT BREAD

CAFFE E BISCOTTI

BOOKINGS FROM 5.30, OUT BY 8.00PM
\$80.00 PER PERSON

ALL DISHES ARE SUBJECT TO MARKET AVAILABILITY

Confirmation of booking required 10 days prior

Credit Card required to secure booking

Cancellation within 5 days will incur a 25% fee

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ST VALENTINE'S DAY 2012

I PRIMI

(choice of)

CAPE SANTE IN PADELLA CON RISOTTO DI BARBABIETOLE E MOUSSE DI FORMAGGIO
PAN SEARED SCALLOPS WITH BEETROOT RISOTTO AND GOAT CURD MOUSSE

LASAGNE ALLA GRANSEOLA

IL CENTRO'S FAMOUS SAND CRAB LASAGNE WITH CREAMED CRUSTACEAN SAUCE

QUAGLIA CROCCANTE CON PURE DI SEDANO RAPA, PERA E SALSA DI VINO ROSSO

CRISPY SKINNED QUAIL WITH CELERIAC PUREE, CARAMELISED PEAR AND RED WINE JUS

I SECONDI

(choice of)

PESCE DEL GIORNO CON INSALATA, PANNA DI AVRUGA CAVIALE E ASPARAGI

GRILLED FISH OF THE DAY WITH A WARM POTATO, FENNEL AND CITRUS SALAD,
AVRUGA CAVIAR CREAM AND GREEN ASPARAGUS

FILLETO DI BUE ALLA GRIGLIA, FRITTATA, CAROTE CON PINOLI E SALSA DI VINO

GRILLED KIMBERLEY RED BEEF TENDERLOIN WITH SERRANO AND POTATO FRITTATA,
HEIRLOOM CARROTS WITH PINE NUTS AND RED WINE JUS

COSCIA DI ANATRA CUOCERE LENTAMENTE, PANNA COTTA, PISELLI E BALSAMICO

SLOW COOKED DUCK LEG WITH ROASTED FIG PANNA COTTA,
PEA RAGOUT AND AGED BALSAMIC

I DOLCI

(choice of)

CREME CARAMEL CON ANANAS PICCANTE E BISCOTTINI

VANILLA BEAN CREME CARAMEL WITH SPICED PINEAPPLE AND PALMIER

TORTINO DI CIOCCOLATO CON SORBETTO E INSALATA DI BACCHE FRESCHE

COLD SET CALLEBAUT CHOCOLATE TART WITH STRAWBERRY SORBET
AND FRESH BERRY SALAD

SELEZIONE DI FROMAGGI CON BISCOTTI E PANE DI NOCE

A SELECTION OF CHEESE

SERVED WITH HOME MADE WATER CRACKERS AND WALNUT BREAD

CAFFE E BISCOTTI

\$100 PER PERSON

ALL DISHES ARE SUBJECT TO MARKET AVAILABILITY

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