

# *Borrelli's at Epping*

## APERITIVO (Appetiser)

Mixed plates of garlic bread and plain bread with balsamic & olive oil

### **Antipasto**

A vegetarian delight of homemade Italian delicacies.

## PRIMI PIATTI (Entrée)

### **Calamari Sale e Pepe (Salt and pepper squid)**

Coated in our secret seasoning mix and lightly fried till tender. Served with a homemade lemon aioli & balsamic glaze.

### **Polenta Chips**

Fried polenta chips served with a creamy gorgonzola sauce.

### **Penne Arabiatta**

Al dente penne with Napolitana sauce, black olives, chilli & garlic.

### **Risotto Funghi**

Pan fried mushrooms with garlic, white wine and creamy Arborio rice.

### **Arancini**

Risotto & bacon arancini balls with aioli & balsamic glaze.

## I SECONDI PIATTI (Mains)

Mains- Served an Italian Salad

### **Pollo Grana**

Chicken breast pan fried with a creamy garlic seeded mustard and shallot sauce.  
Served with kumara mash.

### **Pesce**

Fish of the day – please ask waitstaff

### **Lamb Shanks**

Lamb shanks slowly cooked in a red wine jus and served on a bed of creamy potato mash and topped with beetroot chips.

### **Gnocchi alla Gorgonzola**

Potato dumplings tossed with blue vein cheese which is gently reduced in cream sauce & topped with an almond crust.

### **Vitello Saltimbocca**

Grain fed veal escalopes topped with sage and prosciutto then pan fried. Served with mash potatoes and a garlic white wine jus.

### **Penne Primavera**

Al dente penne with mixed vegetables in a creamy pink sauce.

## DOLCI (Dessert)

### **Bacio**

Chocolate and hazelnut gelato dipped in chocolate with a hazelnut on top.

### **Spumone**

A traditional dessert made of hazelnut, cassata and chocolate gelato.

### **Mocha Mulino**

A wedge of coffee and chocolate gelato encased in a hard chocolate.

### **Rockmelon - GELATO**

Rockmelon gelato made with fresh rockmelon in its natural shell.

### **Lemon - GELATO**

Naturally refreshing lemon sorbet made with freshly squeezed lemon juice in its natural shell.

**Set Menu Price - \$55.00 pp**

Fully Licensed - BYO Bottled Wine Only - Corkage \$5 per bottle & Cakeage \$2 per person

*Most dishes contain, garlic, dairy, gluten, chilli and many herbs and spices - Let us know if you have any diet requirements or allergies*