

Degustation Menu

Warm Focaccia, Grilled Cacciatore Salami, Marinated Olive, Balsamic Roast Capsicum

Prosciutto Di Parma, Fresh Rocket, Dried Figs, Balsamic Dressing, Shaved Parmesan

Traditional Bruschetta

Baby Arancini, Napolitana Sauce, Shaved Ricotta Salata

Grilled Cacciatore Sausage, Topped with Fresh Mounts Bay Scallops, Finished with Home-Made Mango Salsa

Fluffy Home-Made Gnocchi, Tossed Through Roast Pumpkin and Sage Butter Sauce Finished with Parmesan Cheese.

French Lamb Cutlet, with Herb Crumb, and Rich Red Wine Jue

Apple and Walnut Salad, Dressed with Lemon, Balsamic Dressing

Tiramisu Elegant and Rich Italian Mascarone Cream, Ladyfingers, Espresso Rum Cocoa Powder

Panna Cotta Sweet Vanilla Cream Served with Fresh Fruit and Chocolate Savings

CONTACT DETAILS

Email: juliano@miosaporecatering.com.au **Address:** Lot 6 Delich Road, Carabooda

Phone: 0488 991 877

Office Hours: Monday to Friday 8am - 3pm