

# CHAINE DES ROTISSEURS DINNER AMICAL MENU

At Olío Restaurant on 11 May 2018 at 8pm

## CANAPES - PASS AROUND

Focaccia with Sour Cream & Salmon Caviar

Mini Pancake with Ratatouille

Rissole Potato with Tuna Gratin

Polenta Cake with Tiger Prawn

Masottina Prosecco Extra Dry DOCG (Italy)

## AMUSE BOUCHE

### A TOUCH OF LUCCHESI

Seared Tuna with Lemon Dill Aioli & Roasted Sesame

## APPETIZER

### THE MOB'S FEAST

*Antipasti been served*

Air Dried Beef on Honey Dew

Chicory with Smoked Duck

Prawn Tossed in Garlic

Salmon Gravlox

Mozzarelini & Kalamata Olives

Arancini Rice Ball

Fried Tuna Patties

Chalk Hill Semillon Sauvignon Blanc (Australia)

## SOUP

### SIZILIAN BOUILLABASE

### GENOVESE DELIGHT

A Mouthwatering Selection of Mediterranean Seafood

Served in a Rich Ocean Broth

Enhance with Saffron and Vegetable Pearls

## HOT APPETIZER

### AL CAPONE

#### “BOSSES OF BOSSES”

Whole meal Pasta with Tossed Walnuts, Herbs Spaghetti with Meatballs &  
Tomato Napoli Sauce,  
Pumpkin Angelotti with Lobster Morsels  
*Alkoomi Black Label Chardonnay (Australia)*

## SORBET

### GAMBINO TEMPTATION

Blood Orange Sorbet with Fresh Rosemary & Quines

## MAIN COURSE

### COSA NOSTRA

Veal Scaloppini on Saffron Barley Risotto  
Stuffed Chicken Timbale with Wild Mushroom Ragout  
Tossed Pea Sprout & Chayote on Vine Ripen Tomato  
*Ingoldby Shiraz (Australia)*

## PESCE SPADA

Stuffed Swordfish Rolls on Baked Finocchio  
Topped with Spicy Tomato Orange Salsa with Capers & Semolina Quenelle

## DESSERT

### QUATTRO DOLCE

Biancomangiare Accompanied by Tempting Authentic Canoli  
Torta Setteveli and Mini Brioche with Gelato  
Finished on Mocha Sauce and Orange Compote  
*I Muri Primitivo IGP (Italy)*

## MIGNARDISE

Homemade Biscotti and Genovese Ericine