

# Set Dinner Menu - 75

Menu Bottega104 VIP

## Amuse Bouche

*Whole grain bruschetta with mortadella foam*

## Antipasti e Insalate

*Via Bianco Nizzarda Salad*

Green mix salad, green beans, potato, anchovies, red onion black olives, cherry tomato, boiled quail eggs Sauté fresh tuna

Or

*Caprese Salad*

Traditional and authentic Italian Fior di Latte mozzarella Cheese and tri-color Roma tomatoes topped with balsamic glaze

Or

*Pesci Fritti*

Flour and lemon pepper dusted Calamari, shrimps, salmon strips served with house made tzatziki sauce

## Primi

*Pesto Prawn Rigatoni*

Black tiger prawns in a garlic pesto cream sauce topped with shaved parmesan

Or

*Spaghetti Carbonara*

Sweet Pancetta, eggs in a delicate parmesan cream

## Secondi

*Roasted Lemon Herb Chicken*

Our signature roasted chicken supreme, served with mashed potato and truffle rose sauce gnocchi

Or

*Pan Fried Salmon*

7 oz of Atlantic wild Salmon with pistachio crust served with sautéed green beans and baby carrots

Or

*7 oz Filet Mignon*

AAA 7 oz of Alberta beef Tenderloin with mashed potatoes spicy broccolini and porcini mushrooms demiglace

## Dolci

### *Tiramisu*

A classic Italian Dessert, made with coffee-soaked ladyfingers, mascarpone cream topped with cocoa and shaved dark chocolate

Or

### *Chocolate Tart*

A golden crust filled with creamy Italian chocolate ganash and caramel mousse served with pistachio gelato

Or

### *Eton Mess*

Broken Italian meringue piled high with summer berries and whipped cream