

# Ceccanti **TODAYS LUCCHESE MENU**

**BANQUET** 5 COURSES \$45/pp

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**ANTIPASTI** PLATTER FOR ONE / \$15 FOR TWO / \$25

An assortment of Tuscan treats including: Frittata, Salami, Sun-Dried Tomato, Marinated Artichoke, Bread and Oil.

OR

SFORMATO

Fresh Spinach and Tuna, served with Capers, Mayonnaise and Bread.

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**ZUPPA** Tuscan Bean Soup - a classic Lucchese dish \$12

(In Italy the Lucchese are known as the bean eaters!)

Eaten with Oil, Pepper, grated Parmesan Cheese and Bread.

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**PASTA** Fettuccine with a choice of Carbonara, Napoli and other specialties.

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**MAINS** ALL SERVED WITH FRESH GREENS AND POTATO \$25

RARE ROAST BEEF

Prime local Beef, sautéed in Lemon, Grain Mustard and served rare.

CHICKEN IN MUSTARD SAUCE

Poached breast of Chicken in a Mustard sauce.

WARM CHICKEN SALAD

Poached breast of Chicken, Sun-Dried Tomato, Olives etc.

PORK MEDALLIONS

Pan-fried, coated with Lemon, Mustard and Garlic.

CHICKEN LIVERS

Spiced with an assortment of Peppers, Rosemary, Red Wine and served with Parmesan Cheese.

SARDINES

Pan-fried and served with Lemon.

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**DOLCE** CHOCOLATE PIE \$10

Served with Chocolate Sauce

BAKED CHEESECAKE

Classic Sicilian

ANGELO'S SECRET RECIPE ICE CREAM

Vanilla with a twist!

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**BEVERAGES** OUR WINES

Cabernet Sauvignon, Merlot, Shiraz and Riesling

GLASS \$4 / BOTTLE \$13.90

The Reserve

GLASS \$5 / BOTTLE \$18

Nonno Reserve

BOTTLE ONLY \$32

CAFFE, TEA, HOT CHOCOLATE

\$3

LEMONADE

\$3