

# Botticelli

RISTORANTE & BAR

## Summer Gastronomic Tour of Italy

### 6 Course Menu With Matching Wines

#### *Primi 'Entrées'*

*Cagliata di capra con fichi e prosciutto al miele*

Parma ham, sweet figs and goats curd  
LA VILLA PINOT NOIR - North West Tasmania

*Cozze arraganate*

Local mussels and king prawns gratinated  
TOKAR ESTATE 'CARAFE & TUMBLER' CHARDONNAY - Yarra Valley, Vic

*Paccheri di nerano con salsiccia e tartufo bianco*

Southern Italian pasta speciality filled with Neapolitan sausages and white truffle  
MONTEVECCHIO ROSSO (SANGIOVESE/NERO D'AVOLA/LAGREIN) - Heathcote, Vic

#### *Secondi 'Mains'*

*Rotolini di branzino al prosecco con zucchini grigliati e pancetta affumicata*

Rolls of sea bass, grilled zucchinis, smoked pancetta and Valdobbiadene prosecco  
PORT PHILLIP ESTATE 'QUARTIER' PINOT GRIS - Mornington Peninsula, Vic

*Anatra alla Veneziana con melograno e agrumi canditi*

Slow cooked duck breast with pomegranate and citrus glaze  
LA VILLA PINOT NOIR - North West Tasmania

#### *Dolci 'Dessert'*

*Coviglia al cioccolato semi freddo*

Traditional Neapolitan semi freddo  
THE SUM CABERNET SAUVIGNON - Great Southern, WA