

# DINNER MENU

## FRIDAY

### STARTER

"Polpette"

Beef & Ricotta meat balls infused with our secret blend of herbs and spices served on a bed of tomatoes and red wine sauce.

Just about every Italian home will have its own recipe for meat balls, our recipe comes from a family in Bologna who made us promise "never never" to reveal this recipe!

\*contains nuts

OR

"Insalata Caprese"

Ripe plum tomatoes, mozzarella & basil leaves traditionally served with a drizzle of extra virgin olive oil.

However you may add a little balsamic vinegar to bring out the tomato flavour.

Also known as "Tricolore" – the mozzarella, ripe tomatoes & basil reflect the colours of the Italian Flag.

### MAINS

"Venetian Sole"

Whole sole baked to perfection, just ours are a whole lot bigger than those served in Venice.

Believe me.....the taste was out of this world but I have never seen a smaller fish on a plate! Served with risotto alla Milanese and roasted Vegetables.

OR

"Rump bestecca alla Pizaiola"

Tenderized Rump Steak set on bed of Basil and Pesto infused Polenta and Caponata (seasoned mixed vegetables)

Topped off with real Italian Feta

### DESSERTS

Italian Cheesecake

OR

Affagato Vanilla ice-cream with chocolate espresso and amaretto sauce, topped with Almonds

Followed by Belgium Chocolates & Italian Coffee

*La Dolce Vita  
Guesthouse  
THE SWEET LIFE*



Please advise your waiter of any dietary requirements  
Your dinner is included in your package  
Gratuity up to your discretion

# DINNER MENU SATURDAY

## STARTER

### “Suppli Al Telefono”

Deep fried croquettes with carnaroli risotto rice infused with parmesan and a centre of melted mozzarella. Once bitten into the mozzarella pulls out to resemble strands of telephone wires, hence the name.

OR

### “Marinara Paciona”

A fillo parcel of mixed seafood (shrimp, calamari, crab & fish) in a creamy sauce.

“Marinara” although used to describe a seafood dish in many Italian restaurants worldwide is actually the name given to the sauce made by fisherman (or their wives), to which the days catch is added.

## MAINS

### “Osso Buco alla Milanese”

Lamb shank cutlets slow cooked to perfection in white wine in the traditional way of Northern Italy way by not using tomatoes. This method allows the more delicate flavour of the gremolata to feature in this classic dish.

Served with risotto alla Milanese and roasted Vegetables.

OR

### “Pollo alla Roma”

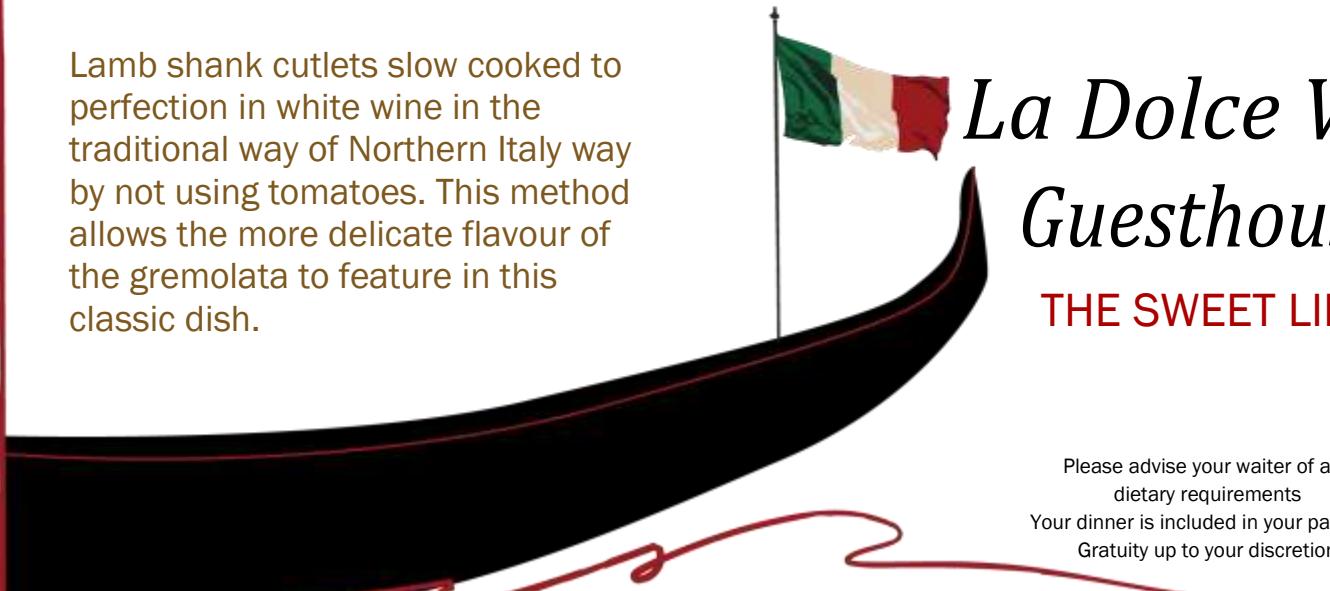
Just the way we had it in Rome at a side walk cafe. Chicken breast stuffed with spinach and feta cheese. Ok, it was actually mozzarella but feta tastes better! Served with roasted rosemary potatoes and Caponata (seasoned mixed Vegetables)

## DESSERTS

Traditional Tiramisu - Like only Mama can.

OR

A generous slice of Chocolate and Vanilla "Crema" Cassata ice-cream with nuts. Topped off with Amaretto Followed by Belgium Chocolates & Italian Coffee



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