

Thank you for choosing

Trevi

■ RISTORANTE ■ BAR ■ LOUNGE

Set Menu III

Two Courses - \$65 pp inc GST ■ Three Courses - \$70 pp inc GST

Garlic & Herb Bread served for all to share

PRIMO served alternately

- **Fritto Misto**
Fresh prawns & calamari in a crispy coating seasoned with lemon pepper. Parsley & fresh chilli served with aioli (*can be gluten free*).
- **3 Cauliflower Arancini**
Caramelised garlic with cauliflower & feta risotto balls – served with a semi dried tomato salsa (*vegetarian*).
- **Bresaola al Carpaccio**
Beef bresaola with fried capers, pickled gherkins & onion- aioli, rocket & fresh parmesan cheese.

The Mains & Desserts are served alternately

SECONDO served alternately

- **Trevi Lamb Rump**
Tender lamb sitting on roasted pumpkin & carrots. Finished off with feta mousse & balsamic Jus fresh mint (*gluten free*).
- **Veal Romano**
Pan-fried escalope of veal in prosciutto, basil, white wine & cream sauce served with spinach & gnocchi romano.
- **Seared Duck Breast**
With a vanilla beetroot puree, roasted parsnip, spinach – duck jus (*gluten free*).

Vegetarian Meals available

DOLCE served alternately

- **Vanilla Crème Brulee**
Soft creamy chilled vanilla custard with a caramelised sugar top served with wafer thin cookies (*gluten free*).
- **Sticky Date Pudding**
With butterscotch sauce & vanilla bean gelato.
- **Baileys Panna Cotta**
A traditional Italian milk pudding made with baileys liquor & served with butterscotch sauce and a praline dust (*gluten free*).

We can organise gluten free dessert for celiacs

- **BYO Cake** \$3pp
Cakeage

Please read terms and conditions page, for all enquiries call Trevi's on 4732 5377

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