

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 Semi dried Tomato Arancini**  
Semi dried tomato, oregano & provolone cheese served on a salsa Verde (*vegetarian*).
- **Duck Ravioli**  
Freshly made ravioli filled with a confit duck ragu cooked in a chestnut, orange cream sauce.

*All courses are served alternately*

### SECONDO served alternately

- **Trevi Lamb Rump**  
Rosemary & garlic marinated lamb rump, sitting on a silky pumpkin puree with balsamic mint butter. Braised leeks with feta mouse & jus. (*gluten free*).
- **Veal Romano**  
Pan fried medallions prosciutto in white wine cream sauce served with spinach & gnocchi romano.
- **Duck a la Orange**  
Seared duck breast served with duck fat roasted Dutch carrot, celeriac puree & an orange rum jus. (*gluten free*).

*Vegetarian Meals available*

### DOLCE served alternately

- **Vanilla Crème Brulee**  
Soft creamy chilled vanilla custard with a caramelised sugar (*gluten free*).
- **White Chocolate, Raspberry & Pistachio Semmi Freddo**  
With a raspberry coulis.
- **Baileys Panna Cotta**  
A traditional Italian milk pudding made with baileys liquor & served with butterscotch sauce & 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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