

Mother's Day

MENU

A menu design with the teachings of Nicola's mum "Gloria"

STARTER

Antipasti

A Selection of cured meats, marinated vegetables, olives and cheese

Cozze Ripiene

Fresh black mussels filled with a mixture of local seafood and herbed breadcrumbs, oven baked in a tomato, basil and red onion salsa

Melanzane di mamma

[Gloria's first recipe shown to Nicola]

Eggplant filled with herbs, breadcrumbs, parmesan and tomato. Oven roasted finished with mozzarella and extra virgin olive oil

Spezzatino di carne di cervo

Venison stew slowly cooked in cognac, red wine and tomato served on a bed of soft polenta

SECONDI

Maccheroni porcini crema di zucchini e ricotta salata

Italian porcini, cream of zucchini and salted ricotta sauce with maccheroni pasta

Gamberoni fatti all' Gloria

[Mama Gloria cooked this particular dish for for Papa Joe on a very regular basis]

Sautéed king tiger prawns lightly seared in a garlic basil and chilli then finished off with fresh tomato basil and splash of "planeta" Sicilian white wine

Tagliata D'Agnello Incrosta di pepe

Tender lamb rump in a Szechuan and black pepper crust seared and finished in the oven served with a rosemary jus

DOLCI

Tiramisu

[in the 18 years of being in the kitchen, Nicola has not changed his mother's recipe]

Coffee and Kahlua soaked savoiardi biscuits and mascarpone cream

Bigne di Martina – Dolce Marti

Martina's classic profiterole filled with 2 x bailey's and vanilla custard 2 x chocolate custard

Happy Mother's Day

"I live by your words everyday"

Details -

When: Sunday, May 13th, 2018

Cost: \$65.00 PP or \$79.00 PP with wine to match

Time: Lunch 11:30am - 2:30pm

Dinner 5:30 pm - 9:30 pm

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