

# P A E S A N O

—CUCINA

## Chefs Table (min 2 people)

### Octopus Carpaccio

Thinly sliced octopus served with zucchini relish, lemon juice and extra virgin olive oil  
(complimented with Bremerton Vermentino)

### Gnocchi Alla Sorrentina

Home-made gnocchi with parsley, basil, napoletana sauce and a touch of chilli topped with pecorino cheese and buffalo mozzarella, finished under the grill  
(complimented with Bremerton Tamblyn)

### Brodetto Di Pesce

Local seafood of scampi, prawns, vongole, mussels, pieces of fish and potatoes cooked slowly in a light tomato broth (complimented with Bremerton Fiano)

### Bistecca

Aged scotch fillet with mash potato, spinach and finished with a red wine jus  
(complimented with Bremerton Old Adam Shiraz)

### Fragoli

Fresh strawberries flamed in vanilla Galliano served on vanilla bean gelato finished with melted chocolate

(complimented with Bremerton Aged Fortified Chardonnay)

\$60 ph or \$100 matched perfectly with Bremerton wines