

Passed Spuntini

*Choice of three*

Kalamata olive tapenade with mascarpone on crostini

Italian meatball slider on mini ciabatta

Zucchini fritti imbotito, stuffed pinwheel of fried zucchini stuffed with  
herbed parmigiano ricotta

Antipasto Satays of cherry tomato, bocconcini, grilled vegetables and  
genoa salami

Mini Arancini with tomato peas and cheese

First Course

*Choice of one*

Winter green salad with roasted root vegetables, crumbled goats cheese  
and a shallot and sherry vinaigrette

Squash ravioli with parmigiano sage cream sauce and crushed amaretti

Pork Belly with fennel slaw pickled red onion fruit mostarda

Grilled octopus with braised escarole samoriglio sauce

Second Course

*Choice of one*

Port wine braised beef cheeks with roasted root vegetable pave

Slow roasted lamb shank with farro, rapini and Tuscan white bean

Seared Atlantic Cod with puntanesca sauce and roast potato

Courgette cakes with beets and pressed yogurt

Third Course

*Choice of one*

Chocolate tort with berry compote

Caramel and apple tart

Vanilla panna cotta with fig and Montenegro compote

Orange and rosemary Polenta loaf with pistachio semifreddo

**All plated dinners will include**

**LCC Waitstaff and table settings of cutlery plates and glassware.**

**Additional rentals are available.**

**Ask about our upgraded rentals to match any decor.**

• LACANTINA •

