



Tavola Italiana

To celebrate our 25th birthday we have put together an Italian feast of dishes from Matteo's first head chef, Franca Pignatelli

6:30pm – Monday 12 August 2019

Tuesday 13 August [booked out]

[Book Here](#)

\$175per person [includes food and wine]

Antipasti

Hiramasa **Kingfish** crudo

Southern **calamari** 'tagliatelle'

Oyster 'Fiorentina' baked with spinach mornay

White Rocks '**Vitello** Tonnato'

Crumbed **zucchini flower** with Taleggio

NV Ruggeri Superiore 'Quartese' **Prosecco** di Valdobbiadene D.O.C.G.
[Veneto, Italy]

ooooo

Sautéed Clarence River **prawns** | pan-fried potato **gnocco**
tomato salsa | pesto mascarpone | prawn oil

2017 Tenuta Maccan **Pinot Grigio** delle Venezie DOC
[Friuli-Venezia Giulia, Italy]

ooooo

Rannoch Farm **quail**-cotechino
pancetta | sweetcorn 'polenta' | Cavolo Nero

2016 Avignonesi **Sangiovese** 'Rosso di Montepulciano' DOC
[Tuscany, Italy]

ooooo

Calabrian style slow braised **goat**
cannellini beans | 'sanguinaccio'

2016 Ulisse **Amaranta** Montepulciano d'Abruzzo DOP [Abruzzo, Italy]

ooooo

Tiramisu

2017 Carlo Pellegrino **Passito** di Pantelleria [Sicily, Italy]



@matteosrest



@Matteos_Restrnt



Matteos Restaurant

#MatteosMelb25yrs #MatteosMelb #VintageDining

All wines available www.winestockvic.com.au [#Matteo's Brother!]