

# visions

oncampus**restaurant**



# Italian Style 'Piattini'

## [small plates]

### ENTREE

#### **Chargrilled Bruschetta**

With marinated mozzarella, slow roast tomatoes and basil pesto

#### **Carpaccio of Angus Beef Fillet**

House-made grissini, confit egg yolk, parmesan, rocket

### MAIN

#### **Hazelnut Gnocchi**

Carrot textures, sage beurre noisette

#### **Risotto of Prawns**

Preserved lemon, peas, fennel and mascarpone

#### **Chicken Cacciatore**

'Hunters style' with mushroom, bell peppers and olive and tomato

### DESSERT

#### **Thyme-poached pears**

Chilled marsala zabaglione, pistachio crumb

#### **Zeppoli**

Italian ricotta 'doughnuts' with fresh lemon curd

#### *NOTE:*

*This is a special set menu where items are shared on the table with guests. For this reason dietary requirements and adjustments to the menu are not possible.*

Thank you for supporting our students in training.  
We appreciate any feedback on your experience.