

*Antonio's*  
THE ITALIAN EXPERIENCE

*Valentine's Menu*

*Antipasto (Appetizer)*

*Alba romantica*

Antonio's signature seafood platter, featuring Fine de Claire oysters, Scallops, Prawns, Calamari and Sautéed Clams and Mussels

Or

*Tramonto in Campagna*

Antonio's Special selection of imported cold cuts served with San Danielle ham and Beef Carpaccio rolled in aged parmesan and rocket leaves

*Primo Piatto (1<sup>st</sup> Course)*

*Ravioli del Cuore*

Our famous Homemade Ravioli heart shaped, filled with imported Porcini mushrooms topped with a cream of black truffle sauce

*Main Course A Choice of:*

Char-Grilled Australian Tajima Wagyu Tenderloin (500 day grain-fed) topped with Duck Foie Gras served with seasoned potatoes, grilled tomatoes and white asparagus in a red wine reduction sauce.

Or

Pan-seared Australian "Snow fish" served in a special Antonio's sauce with a light mixed salad on the side

*Dolce (Dessert) A Choice of:*

*Amore di Cioccolata*

Semi baked molten chocolate, served with home-made vanilla ice cream

Or

*Fiori di Millefoglie*

Layers of puff pastry, filled with fresh cream, fresh strawberries and topped with glazed icing sugar

2, 500++ per person