

# DINE AT HOME WITH LA CUCINA RISTORANTE GELPH

## TAKE OUT MENU N. 1

SET MENU FOR TWO \$ 98 + tax

### ANTIPASTI

#### INSALATA LA CUCINA

Mixed green salad, fried lentil, pecorino Romano, blackberry, cherry tomato,  
Italian dressing

and

#### BURRATA 125gr

Fresh Italian cheese made from buffalo mozzarella and cream that has a luxurious  
creamy centre, served with cherry tomato and crostini.\_

### MAIN COURSE

#### AGNOLOTTI ALLA NAPOLETANA

Fresh made pasta filled with mushrooms, tossed with arugula and sunflower seeds  
pesto, finished with fresh Buffalo mozzarella.

and

#### FILETTO AL BAROLO

Black Angus filet mignon in a Barolo wine sauce served with asparagus & potato.

#### TIRAMISU for 2

Bruno's Pick, suggested wines at a special price:

TAURASI \$ 65 (Full body red wine from Campania, its vineyards lie at least 400  
meters above sea level based on Aglianico grape 85% and local red grapes 15%)

BAROLO \$ 70 (Dry full body red wine from 100% Nebbiolo grapes in the Barolo  
area of Piemonte).

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TAKE OUT MENU N. 2

SET MENU FOR TWO \$ 98 + tax

ANTIPASTI

CAPRESE SALAD

Fresh Buffalo mozzarella, tomatoes and basil, drizzled with extra virgin olive oil and balsamic reduction.

AND

CALAMARI RIPIENI

Sautee squid filled with red snapper, sweet corn, roasted red pepper, served with fresh arugula.

MAIN COURSE

TAGLIATELLE ALL'ARAGOSTA

Homemade Fettuccine pasta made with Caribbean Lobster meat and tiger shrimps in a whiskey rose crème sauce

AND

BRANZINO AL FORNO

Mediterranean Sea Bass, marinated and baked, served with vegetables and potato.

TIRAMISU' for 2

Bruno's Pick, suggested wines at a special price:

VERMENTINO \$ 30 (Dry white wine from Vermentino grape variety from the south of Sardinia island)

FALANGHINA \$ 35 (Dry white wine from Falanghina grape from Campania region grown on a volcanic soil)

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## TAKE OUT MENU N. 3

SET MENU FOR TWO \$ 84 + tax

### ANTIPASTI

#### INSALATA CLASSICA

Mixed green salad, cherry tomato, Blackberry, fried lentil, pecorino Romano, finished with Italian dressing.

AND

#### COZZE ROSSE

Mussels served in a fresh tomato sauce with garlic, onion, and fresh basil.

### MAIN COURSE

#### CANNELLONI

Homemade Cannelloni filled with ricotta cheese and spinach oven baked with tomato sauce.

AND

#### SPEZZATINO DI CINGHIALE

Slow cooked wild boar with tomato, bayleafs, red onion, carrots, and red wine, served with roasted potato.

#### TIRAMISU' for 2

Bruno's Pick, suggested wines at a special price:

SANGIOVESE Garofoli \$30 (Dry red wine from Marche region, 100% Sangiovese grape)

CHIANTI CLASSICO \$22 (Dry red wine from Toscana region made with 80% of Sangiovese grape)