

DINE AT HOME WITH LA CUCINA RISTORANTE GELPH

TAKE OUT MENU N. 1

SET MENU \$ 98 + tax

ANTIPASTI

INSALATA DEL NORD

Endive salad, radicchio, crumbled gorgonzola, sliced apple and honey roasted walnuts, finished with a light gorgonzola 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.

1 TIRAMISU and 1 CHOCOLATE CAKE

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).

DINE AT HOME WITH LA CUCINA RISTORANTE GELPH

TAKE OUT MENU N. 2

SET MENU \$ 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.

1 TIRAMISU' 1 CHOCOLATE CAKE

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 \$ 84 + tax

ANTIPASTI

INSALATA DEL NORD

Endive salad, radicchio, crumbled gorgonzola, sliced apple and honey roasted walnuts, finished with a light gorgonzola dressing.

AND

COZZE ROSSE

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

MAIN COURSE

LASAGNE AL FORNO

Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and Bechamel sauce

AND

SPEZZATINO DI CINGHIALE

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

1 TIRAMISU' 1 CHOCOLATE CAKE

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)