

ESTD  1928

# De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

## VEGETARIAN MENU

### TASTING BOARD

Our selection of seasonal savoury antipasti, individual or to share **26**

### GRAIN SALAD

Grain salad, pickled cauliflower, pine nuts, dried currants, sherry vinegar **12/22**

### BURRATA

Roquette, semi dried tomatoes, grilled focaccia, aged balsamic **15**

### MEDITERRANEAN VEGETABLES

Eggplant, zucchini, semi dried tomatoes, pine nut gremolata & lemon yoghurt **13/23**

### RISOTTO

Pumpkin risotto, amaretti, meredith goats cheese **16/24**

### RAVIOLI

Ricotta and herb ravioli, napoli, basil, Mt Zero olive oil **16/26**

### LINGUINE ALLA NORMA

Linguine, eggplant, chilli, tomato, ricotta **24**

*\*Menu is a sample only and subject to seasonal changes and variations*

FOUR GENERATIONS OF WINEMAKING

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