

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

VEGETARIAN MENU

RISOTTO

Wild mushroom risotto, truffle, oregano, taleggio **e/m**

MEDITERRANEAN VEGETABLES

Eggplant, zucchini, pine nut gremolata & lemon yoghurt **e/m**

ZUCCA

Herb roasted pumpkin, roquette, stracciatella di bufala, pumpkin seed **e/m**

LINGUINE ALLA NORMA

Linguine, eggplant, chilli, tomato, mozzarella **m**

RIGATONE AL FORNO

Rigatone bake, napoli, eggplant, kalamata olive, basil, buffalo mozzarella **m**

VEGETARIAN PITHIVIER

Vegetable pie, cavolo nero, broad bean and pea salad, Mt Zero olive oil **m**

CONTORNI

Chips, confit garlic and rosemary **8**

Mixed leaves, herbs, mustard vinaigrette **8**

Italian slaw, garden cabbage, carrot, pickled onion, pine nuts **8**

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

FOUR GENERATIONS OF WINEMAKING

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