

ESTD  1928

# De BORTOLI

FAMILY WINEMAKERS

## SAMPLE MENU (SUBJECT TO CHANGE)

### VEGETARIAN MENU

#### BURRATA

Grilled focaccia, salsa salmoriglio, aged balsamic vinegar **e/m**

#### RISOTTO MILANESE

Saffron risotto, pine nut gremolata, parmigiano reggiano **e/m**

#### RAVIOLI

Beetroot ravioli, goats cheese, candied walnuts **e/m**

#### MEDITERRANEAN VEGETABLES

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

#### LINGUINE ALLA NORMA

Linguine, eggplant, chilli, tomato, basil, mozzarella **e/m**

#### CANNELLONI

Buttermilk ricotta and spinach cannelloni, napoli, grano padano **m**

#### VEGETARIAN PITHIVIER

Mushroom, truffle & artichoke, 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**

### WEEKEND VEGETARIAN MENU

**2 COURSE \$60PP**

**3 COURSE \$75PP**

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

FOUR GENERATIONS OF WINEMAKING

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