



At Bombetta we have created the perfect feasting menu using simple fresh ingredients

Feasting Menu \$60 per person

Feasting Menu

Home made artisan focaccia bread, Italian herbs, olive oil, balsamic, flake salt

Fried Zucchini fritti rolled in parmesan crumb, tomato and chilli marmellata (Veg)

Split grilled prawns, oregano, chilli, lemon, torn toasted ciabatta (DF)

The classic bombetta - veal and pork marinated in thyme and rosemary,
wrapped with prosciutto and filled with provolone and taleggio,
finished with lemon zest and grated parmesan (GF)

Spice crusted yellowfin tuna, fennel puree, pickled cucumber and mustard seed salad (GF)

Margherita - Mozzarella di latte, napoli sauce, fresh torn basil, rocket (Veg)

Prosciutto - Mozzarella di latte, noosa red tomatoes, hand shaved prosciutto, rocket,
toasted pinenuts

Pan fried gnocchi with wild mushroom and tarragon, wilted spinach, radicchio,
gorgonzola cheese, pinenuts, truffle oil (Veg)

Classic Tiramisu