

PANTON HILL WEEKEND MENU

Please **Order Food at the tasting area**, where you can enjoy a wine tasting while awaiting the arrival of your food. Special diets can be accommodated

PIZZAS \$25-\$28

- **Potato**, garlic, fresh rosemary, cheese
- **Margherita** – fresh tomato with basil leaves or with basil pesto in winter.
- **Kid's** - Nonna's tomato sauce, cheese
- **Olive Tapenade**
- **Classico** with salami, split olives, garlic, cheese + tomato.....spicy option with Jalapeno peppers.
- **Pork and Fennel**-classic Venetian flavors of pork and home grown fennel
- **Prosciutto** – with, smoked Scamorza and marinated mushrooms.
- **Smoky Kransky**, pimentos
- **Smoked Ham, potato**, Rosemary
- **Panton Hill Squisito.**

LARGE ANTI PASTO PLATTER

with or without meats \$45

Snack for two, meal for one

Creamy herb and garlic marinated feta, assorted locally made cheeses and specialty meats, marinated olives, mushrooms and other antipasti which may change with the seasons..... accompanied by warm dipping breads.

SMALL ANTI PASTO \$25

Cheeses, olives, creamy herb and garlic marinated feta and warm dipping breads.

DESSERTS WARM WITH ICECREAM \$12-14

- Sticky Date Pudding \$14
- Tiramisu made with our Aromatica \$14
- Changing Dessert
- Affogato –Espresso coffee, ice-cream and your choice of glass of liqueur \$20
- Large Iced Coffee/ice-cream \$10

DRINKS by the glass

- Wine \$12 Beer \$10 Soft Drinks \$5
- Sparkling wines only by the bottle
- Liqueur \$12 per glass
- 25 yr. old Muscat \$18 per glass

PLEASE NOTE- Special Share Antipasti Platters can be arranged for larger groups at time of booking.

Share Lunches of Grazing platters followed by Pizzas of your choice are provided for groups of 8 and above at \$45 per person – prearrangement.