

# LIL's



## *Antipasti*

### **CROSTINI SICILIANI – TRE VARIANTI**

'Nduja, whipped ricotta, roasted pomodorini, hot honey, Capocollo, ricotta, basil oil, Mortadella, pistachio cream, lemon zest

### **ARANCINE SICILIANE – DUE VARIANTI**

Saffron arancini, slow-braised ragù, black arancini, gamberi e nero di seppia, mozzarella

## *Primo*

### **TORTELLONI ALLA NORMA (V)**

House-made tortelloni, smoked eggplant, stracciatella & ricotta filling, roasted tomato sauce, melanzane, ricotta salata, basil oil

## *Secondo*

### **WA LAMB CUTLETS, CAPONATA AGRODOLCE E GLASSA DI MELA COTOGNA (LG)**

Frenched WA lamb cutlets, quince glaze, Sicilian sweet and sour caponata, fresh mint

### **GAMBERI AL 'NDUJA BUTTER (LG)**

Fresh WA prawns, 'nduja butter, white wine, lemon, charred sourdough

## *Contorno*

### **INSALATA DI ARANCE SANGUINE, FINOCCHIO E PISTACCHIO (LG, V)**

Blood orange, shaved fennel, toasted pistachio, rocket, extra virgin olive oil

### **BROCCOLINI ALL'AGLIO E LIMONE (LG, V)**

Broccolini, garlic, extra virgin olive oil, lemon, chilli flakes

### **PATATE AL FORNO CON ZAFFERANO E LIMONE (LG, V)**

Roasted potatoes, saffron, lemon, rosemary

## *Dolce*

### **CANNOLI CONTEMPORANEI (V)**

Crispy cannoli shells filled with pistachio cream, candied orange, dark chocolate

### **SEMIFREDDO AL PISTACCHIO (V)**

Pistachio semifreddo terrina, blood orange coulis, fresh blood orange, pistachio dust, basil

(V) Vegetarian / (VO) Vegetarian Option / (VG) Vegan / (VGO) Vegan Option / (LG) Low Gluten / (LGO) Low Gluten Option / (LD) Low Dairy / (LDO) Low Dairy Option / **Seafood Origin:** (A) Australian / (I) Imported / (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.