



**SUNDAY
13 MAY**

BOOK MOTHER'S DAY LUNCH

@ CANDELORI'S



▪ STUZZICHINI ▪

BREAD BASKET & HOUSE CULTURED BUTTER » served with extra virgin olive oil 3

BRUSCHETTA » woodfired ciabatta with tomato, garlic & basil 9

WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil 10

CARCIOFI ALLA GIUDIA » crispy fried roman artichokes, lemon & parsley 14

CACCIO E PEPE BOMBOLINI » with black pepper aioli (3) 15

WARM MIXED OLIVES » rosemary, chilli, orange zest & extra virgin olive oil 10

▪ PRIMI ▪

GNOCCHI WITH GOATS CHEESE » roasted brussel sprouts, pancetta

STUFFED ZUCCHINI FLOWERS » with ricotta & goats cheese, truffle honey, pecorino

BEEF CARPACCIO » smoked cured egg yolk, pecorino tartufata, housemade crostini

BAKED FIGS & PROSCIUTTO » gorgonzola & extra virgin olive oil (3)

RAVIOLI WITH CRAB & PRAWNS » lemon butter, thyme, chilli, pangrattato

GNOCCHIETTI SARDI WITH PORK & FENNEL SAUSAGE » aged balsamic, ricotta salata

CHARRED BRUSSELS & GRAPES » goats cheese, vincotto dressing ***

WOODFIRED PIZZA MARGHERTIA D.O.C » san marzano tomatoes, buffalo mozzarella, basil

▪ SECONDI ▪

BRAISED LAMB SHOULDER » broad beans, peas, white prosciutto & red wine jus

WOODROASTED BUTTERFLIED BABY CHICKEN » porcini mushrooms, cream corn, nduja salami & lemon

BLUE EYE COD FILLET » roasted cherry truss tomato, capers, confit garlic, basil oil

SLOW BRAISED WAGYU » Jerusalem artichokes, muscatel, hazelnut, jus

MILK BRAISED BERSKHIRE PORK CUTLET » charred radicchio, celeriac puree

PORCINI MUSHROOM RISOTTO » black truffle, king brown mushrooms & crispy enoki ***

WOODFIRED PIZZA NDUJA SALAMI & STRACCIATELLA » with extra virgin olive oil

***vegan option or can be made vegan

\$85 per person | Please notify our waitstaff about any allergies | Beverages are not included

SIDES

▪ CONTORNI E INSALATE ▪

OPTIONAL EXTRAS

WILD ROCKET, PEAR & PARMESAN » chardonnay vinegar 12 ***

HOUSE HOT SMOKED SALMON » fennel, radish & pomegranate 24

CHARRED WHITE ASPARAGUS » cheese foam, bottarga, citrus dust 18 ***

BROCCOLINI » anchovies, chilli & grano padano 12 ***

ROAST POTATOES » rosemary, sea salt & garlic 12

SHOESTRING FRIES » rosemary salt & truffle aioli 9

CRISPY POTATO PUREE » truffle salt 12

WITLOF, RADICCHIO & FENNEL » parsley, parmesan, mustard dressing 14 ***

▪ DOLCI ▪

EACH GUEST WILL RECEIVE A DESSERT PLATTER OF THE FOLLOWING THREE:

NUTELLA MACAROON » nutella mousse with a soft vanilla macaroon

WILD BERRY MOUSSE TART » meringue & blueberries

TIRAMISU » mascarpone cream, coffee dipped savoiardi biscuit & amaretti biscotti

For vegans:

TRE SORBETTI » three flavours of sorbet ***

▪ CAFFE E DIGESTIVI ▪

COFFEE

Espresso 3

Double espresso, Long black, Macchiato, Long macchiato, Flat white, Cappuccino,

Caffe latte, Mocha 4

TEA

English breakfast, Earl grey, Camomile, Lemon twist, Peppermint, Honeydew green 5

AMARO

Avena, Cynar, Fernet-branca, Montenegro, Ramazzotti 8

GRAPPA

Masi Grappa di Amarone » Veneto 20

Berta Grappa di Nebbiolo, Berta Grappa di Moscato, Berta Grappa di Barbera » Piemonte 28



candelori's



@candeloris

· CHILDREN'S MENU ·

\$40 PER CHILD

Choice of one starter, main & dessert

Available for Children aged 13 years and under

STUZZICHINI » starters

WOODFIRED GARLIC PIZZETTA » garlic, sea salt & rosemary oil

SECONDI » mains

GNOCCHI POMODORO » potato dumplings with fresh napoli sauce

FETTUCINE BURRO E PARMIGIANO » pasta ribbons with butter & parmesan

SPAGHETTI CON POLPETTE » thin pasta with housemade meatballs

CHICKEN SCHNITZEL & FRIES » served with tomato ketchup

CALAMARI FRITTI & FRIES » served with tomato ketchup

PIZZA MARGHERITA » pomodoro, buffalo mozzarella & basil

DOLCI » dessert

FRESH STRAWBERRIES » with vanilla bean gelato

*** [CLICK HERE TO BOOK NOW](#) ***