

**Ri' Stretto**

★ AL FRESCO CUCINA ★

**MEZZO**

## **STARTERS**

### **Table Starters to share**

#### **Greco Salad**

Mixed greens, Spanish onion, bell peppers, plum tomato, Mediterranean cucumber, feta cheese, Calamata olives & micro herbs

#### **Focaccia**

Mozarella, herb & garlic

**SET MENU**







**MAIN COURSE – Your choice of the following**

**Ribs Americano – Beef OR Pork**

600g ribs. Smoked, sticky sweet and generously basted

**OR**

**Greek Souvlaki – Beef fillet / Pork neck / Chicken**

The real deal... salt and pepper, lemon, oregano & olive oil basted, served with pita & tzatziki

**OR**

**Calamari Grigliato**

Tender Argentine patagonica grilled in lemon butter

**OR**

**Filleteo Linguine Peperoncino**

Marinated beef fillet, chilli, garlic, olive oil, olives, sundried tomato, fresh coriander and parmesan

**OR**

**Penne Salmone & Pettine**

Smoked salmon & scallops in a creamy garlic & white wine sauce with capers

**OR**

**Pizza Alessandro**

Pepperoni, peppadews, jalapenos, garlic & chilli

**OR**

**Pizza Cassandra**

Calamari, prawn, scallops, onion & garlic

