

Cichetti

Table d'hôte

Buon cibo. Buon vino. Buon amici.
"Good food. Good wine. Good friends"



Cichetti

2 courses \$98 | 3 courses \$120

PANE

NG bread available upon request

Rosemary Sea Salt Focaccia

Olive oil, balsamic (v)



ng(no gluten added) | n(contains nuts) | v(vegetarian)

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

Cable Beach Club is a cashless Resort. Payments can be made by EFTPOS or credit card. Credit card payments attract between a 1.5%- 2.75% surcharge.

Please note, a surcharge of 15% will be applied on public holidays.



DOLCI

NG option available upon request

Budino di Panettone

Italian bread pudding, anglaise, vanilla gelato

Amaretto Tiramisu

Mascarpone, sponge fingers, pistachio, Amaretti biscuits, orange (n)

Selection of Gelato



PRIMI

Caprese

Heirloom tomato, olive oil, white balsamic, pesto, pinenuts, bocconcini (v, n, ng)

Crudo

Market fish, smoked tomato, trout roe, buttermilk, parsley oil (v, ng)

Carne di Cervo

Poached venison, tuna tonnato sauce, juniper and red currant jam, spiced Nduja, lilliput capers (ng)

Gamberi All'aglio

Grilled Exmouth tiger prawns, chilli, fried garlic, burnt butter, gremolata (ng)

Prosciutto di San Daniele

Buffalo mozzarella, rocket, walnut, balsamic fig (ng, n)

Ricotta Fritti

Ricotta & zucchini fritters, pickled chiogga, orange, eggplant pesto, mint, pecorino (v)



PASTA E RISO

NG pasta available upon request

Tortellini

Pearl meat & prawn tortellini, lemon butter, fennel, dill, chilli, radish

Risotto ai Funghi

Mushroom, gorgonzola, Tuscan cabbage, Jerusalem artichokes, witlof, chestnuts (v, n)

Frutti di Mare

Fregola, baby squid, prawn, reef fish, WA cray tails, chilli, white wine, pomodoro

Bolognese di Capra

Cashmere goat mince, braised shoulder ragu, house pomodoro sauce, Marsala, basil, spaghetti, Parmigiano Reggiano

Anatra Arrosto

Roast duck breast, saffron pears, fusilli, duck leg ragu, Sangiovese reduction, Parmigiano Reggiano



SECONDI

Cichetti Signature Bistecca alla Fiorentina for 2

1000g Margaret River chargrilled T-bone, anchovy & chilli butter, rocket pesto, Sangiovese jus, green beans (ng)

Pesce

Catch of the day, puttanesca sugo, anchovy, capers, fennel (ng)

Saltimbocca di Vitello

Veal loin, San Daniele prosciutto, salsa verde, sage butter, broad beans (ng)