



Sunday Lunch Italian Style

Date: Sunday 27 March at 12.00pm

Venue: Fuscina, Modern Italian Restaurant & Cafe, Shop 1A, 318 Wardell Street, Enoggera

Our members and guests experienced a typical Italian style grazing lunch. Platters of delicious Italian foods were circulated so that we could taste the entire range of the food menu especially designed for us by Fuscina's Chef/Owner, Jason McCormick.

Wines from Veneto, Tuscany and Piedmont were featured. In the case of pinot grigio and sangiovese Australian produced wines were served as a comparison. Nine wines were served (see list detailing the wines) including the mystery wine, a nebbiolo from Piedmont. Well done to Denise Bond for winning the options game.

The grazing lunch consisted of the following:

Starters

Petite wood fired garlic calzones with ricotta and spinach.
Black olive and semi dried tomato arancini with pureed basil aioli
Salt and pepper spiced squid with lemon and dill

Entree

Salsa of italian roma tomato, pine nuts, aged balsamic, Spanish onion and fresh basil with wood oven baked ciabatta
Insalata caprese with baby bocconcini, pesto, fresh tomato and cracked pepper.
Linguine with fresh north Queensland sand crab flesh and prawns, diced tomato, white wine, roasted chill-(mild) and lemon infused extra virgin olive oil with wild rocket leaves.
Pork belly with mushrooms (a surprise additional course for us to try)

Mains

Traditional Margherita pizza
House chopped salad with herbal vinaigrette
Penne pasta with poached chicken, snow peas, torn basil, roasted tomato and semi dried tomato tapenade
Traditional spaghetti carbonara, with Parma ham, shaved grana, cracked egg and italian parsley, olive oil
Roasted beef and rocket salad with baby potatoes, italian tomato, red onion and Dijon mustard aioli.

Dessert

Rocky Road (another surprise additional offering for us to try)
Traditional tiramisu with vanilla bean whipped cream
Chocolate pudding, served hot with fudge sauce and mixed berry coulis
Lemon meringue with italian limoncello liqueur

Biscotti (for dipping into the Vin Santi dessert wine – just like the Tuscan's do)

Followed by tea and coffee

Thanks to Sandra Deane for organising