Conference Dinner



La Cucina di Ciro



Date: Wednesday, 17 Dec, 7pm

Address: 43 7th Avenue, Parktown North, Johannesburg

Conference Dinner – Menu

Starters

Mediterranean meze on platters/ Calamari sauteed in a lemon & fresh basil beurre blanc/ Italian meatballs with pinenuts in a light tomato salsa/Bresaola di carpaccio with olive tapenade & parmesan shavings/Phyllo triangle with smoked salmon, fresh dill and roctta/Caprese salad with buffalo mozzarella, rosa tomatoes & basil/Grilled aubergine with a harissa crust and tzatziki

Main

- Chargrilled fillet of beef with a rosemary & black pepper crust topped with roast cling peaches rolled in parma ham served with a marsala and pink peppercorn jus
- Fresh **fish** of the day, oven baked with fresh herbs served with toasted almonds & a lime & herb salsa
- Ravioli stuffed with baby spinach, sundried tomato, olives and ricotta

Desserts

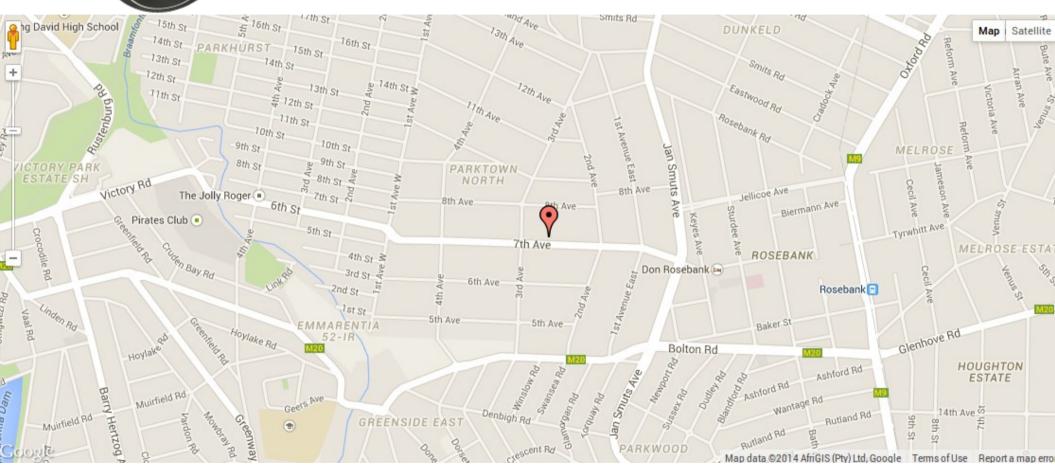
bite size friandese profiteroles filled with Chantilly cream drizzled with chocolate/Citron torte with a splash of soft meringue/Meringue roulade filled with mascarpone & strawberries/Brie on biscotti with fig/Crème brulee

R380 p/p (excludes drinks)
Please let us know by lunch time if you would like to join us.
We will arrange transport from Rosebank

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Venue: The Pudding shop at La Cucina di Ciro

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