

\$55 Set Menu

ANTIPASTO

Prosciutto, sopressa, Parmeggiano

Marinated olives, grilled artichokes, semi-dried tomatoes

Funghi Misti in umido
sautéed wild mushrooms

Calamari filled with prosciutto, capsicum and rice

Sardines in saor
marinated sardines

Pizza bianca

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Gnocchi al pomodoro
tomatoes, basil and white wine

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Scaloppine di pollo
grilled chicken fillet with mushrooms and Madeira sauce

Aglío patate arrosto nuovo
garlic roasted new potatoes

Insalata di rucola
rocket salad with pine nuts and shaved Parmesan

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MIXED ITALIAN DESSERTS

A selection of Gelato

Piadinà croccante
sugar and cinnamon dusted pizza, topped with
caramelised apples, mascarpone and almonds

Tiramisu Classico
layers of mascarpone, biscuit, coffee sauce and Kahlúa

Torta della Nonna
custard tart with pine nuts and almonds

\$65 Set Menu

ANTIPASTO

Prosciutto e melone

Sopressa, Parmeggiano

Semi-dried tomatoes, marinated olives

Insalata Caprese

Roma tomatoes, buffalo mozzarella, basil leaves and olive oil

Seared cuttlefish with onions and rucola

Pizza bianca

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Tagliatelle con salsiccia al vino rosso
Tagliatelle with Italian sausage, black olives,
mushrooms, basil and red wine

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Salmonè alla griglia
grilled salmon fillet and asparagus, lemon

Pomodori ripieni di peperone
tomatoes stuffed with bell peppers

Patate Fritte alla Romanesca
diced fried potatoes, olive oil and rosemary

Insalata con zucchine e pancetta
spinach leaves, grilled zucchini, olive oil and pancetta

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MIXED ITALIAN DESSERTS

Cassata alla Siciliana
layered ice cream with candied fruit

Tiramisu Classico
layers of mascarpone, biscuit, coffee sauce and Kahlúa

Praline and amarena cherry cake

Torta di Mele
moist apple cake

\$75 Set Menu

ANTIPASTO

Prosciutto e melone

Sopressa, Parmeggiano, provolone

Marinated olives, semi-dried tomatoes

Insalata Caprese

Roma tomatoes, buffalo mozzarella, basil leaves and olive oil

Spiedini di gamberi marsalesi
skewered prawns Marsala style

Melanzane a beccafico
eggplant rolls

Purpetielle affocate
stewed octopus

Pizza bianca

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Emporio pescatora
spaghetti with mussels, calamari, prawns,
scallops, tomatoes, basil and white wine

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Grilled porterhouse (280g)
served with artichokes, and red wine sauce

Verdure miste al forno
mixed baked vegetables

Patate e origano
potatoes with oregano, garlic and olive oil

Insalata alle noci
walnuts, pears and rocket leaves

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MIXED ITALIAN DESSERTS

A selection of Gelato

Limoncello cake

Crostata di mele con frangipane
apple tart with frangipane layer

Tiramisu Classico
layers of mascarpone, biscuit, coffee sauce and Kahlúa



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