



MONDAY - THURSDAY MENU

\$25.00 indulgence

Group of 10 plus

GARLIC & HERB BREAD

Tuscan bread grilled with garlic butter or with herb butter

ANTIPASTO ITALIANO

mixed antipasto plate with bread

VARIETÀ DI INSALATA

variety of mediterranea, *wild rocket and caprese salads*

CAFFÉ

espresso



MONDAY - THURSDAY MENU 2

\$31.50 indulgence

Group of 10 plus

GARLIC & HERB BREAD

Tuscan bread grilled with garlic butter or with herb butter

OLIVE NERE

pan-fried black olives sautéed with a pinch of chilli, garlic and flambéed in brandy

PASTA

Sharing platters of 2 of pasta & 1 risotto selection
\$3.00 pp includes seafood items

INSALATA

Mediterranea salad of mix leaf, cucumber, Roma tomato, spanish onion, olives, capsicum and basil

CAFFÉ

\$40.00 indulgence

Group of 15 plus

GARLIC & HERB BREAD

Tuscan bread grilled with garlic butter or with herb butter

ANTIPASTO ITALIANO

mixed antipasto plate with bread

MAINS

vitello & Pollo Selection

veal or chicken breast served with mash
sharing platters

INSALATA

Mediterranea salad of mix leaf, cucumber, Roma tomato, spanish onion, olives, capsicum and basil

CAFFÉ

\$50.00 indulgence

Group of 15 plus

GARLIC & HERB BREAD

Tuscan bread grilled with garlic butter or with herb butter

OLIVE NERE

pan-fried black olives sautéed with a pinch of chilli, garlic and flambéed in brandy

SALE E PEPE CALAMARI

fresh calamari seasoned with salt and pepper, complimented with our chef's tarter sauce

PASTA

sharing platters 2 types of pasta (one seafood item)

MAINS

vitello o Pollo selection

veal or chicken breast served with mash
sharing platters

INSALATA

Mediterranea salad of mix leaf, cucumber, Roma tomato, spanish onion, olives, capsicum and basil

CAFFÉ

espresso

\$65.00 indulgence



Group of 15 plus

GARLIC & HERB BREAD

Tuscan bread grilled with garlic butter or with herb butter

ANTIPASTI DI SALUMI MISTI

mixed antipasto plate with bread

SALE E PEPE CALAMARI

fresh calamari seasoned with salt and pepper,
complimented with our chef's tartar sauce

GAMBERI ALLA TOSCANA

prawns, pancetta, diced field mushrooms
and shallots with a splash of cream in Neapolitan sauce

PASTA

sharing platters 2 types of pasta (one seafood item)

MAINS

sharing platters / select any 2 main items

Vitello o Pollo

veal or chicken breast or

Filetto di Pesce

fish selected daily from the markets

INSALATA

Mediterranean *salad*

CAFFÉ

espresso

EXTRA ITEMS TO YOUR MENU

ANCHOVY FILLETS marinated, EVO oil, lemon juice, fresh basil, parsley, chilli and garlic 3pp
MUSSELS TASSI mussels sautéed with white wine, fresh chilli, basil, garlic and pomodoro sauce 3pp
GAMBERI AL SUGO *fresh prawns, evo oil, basil, pomodoro sauce, garlic & chilli*

PASTA SELECTION & SAUCES

Tortellini - Pennette - Risotto - Rigatoni - Spaghetti

POMODORO garlic, basil, olive, basil Italian Roma tomato
ARRABIATTA garlic, diced bacon, olive oil and chilli with pomodoro sauce
BOSCAIOLA bacon, mushrooms, shallots, parmigiano and cream
FUNGHI mushrooms, garlic, onion, white wine in a light cream sauce
GAMBERI green prawns, garlic, pinch of chilli, bacon, cherry tomato, olive oil and fresh basil
MARINARA a selection of fresh seafood of the day garlic, white wine, basil and pomodoro sauce
ALFREDDO butter, bacon, white wine, parsley and cream
BOLOGNESE served with our chef's traditional Italian ragu
RAGU slow cooked ragu of beef in a pomodoro sauce
PANNA butter, parsley and cream
SICILIANA eggplant, garlic, tomato and basil

VEAL & CHICKEN SELECTIONS

CACCIATORE onions, mushrooms, olives in pomodoro sauce.
FUNGHI mushrooms and cream
MARINATED lemon, wine, garlic, chilli
SENAPI seeded mustard, avocado and cream
VINO BIANCO white wine sauce
LIMONE fresh lemon juice
PIZZAIOLO onion, white wine, baby capers, pomodoro sauce
MONTICARLO prawns, asparagus, cream (extra \$3.00)

DESSERTS

(MENU ON REQUEST)

PETIT FOURS \$8.00PP
COFFEE / TEA \$4.00PP