

Not available Fri & Sat nights

SET MENU 1.....\$55.00pp (Choice of 1 entree and 1 main)

ENTRÉE

CALAMARI FRITTI **OR** OCTOPUS

Fresh fried calamari/Barbequed baby octopus

OR

FUNGHI **OR** NANNATA

Field mushroom/White bait

OR

TORTELLINI BOSCAIOLA **OR** PASTA BUCO (vegetarian)

Tortellini in mushroom, bacon & cream/Penne pasta with eggplant, tomato & basil

MAIN COURSE:

VITELLO GAMBERI

veal topped with prawn cutlets, fresh basil finished in a pink sauce

OR

POLLO CONTADINA

Chicken breast fillet with mushrooms, mixed herbs finished in olive pate cream sauce

OR

AGNELLO AL ROSMARINO

Tender lamb cutlets encrusted with rosemary, marinated & bbq

COFFEE

ALL MEALS SERVED WITH VEGETABLES,
GARLIC & HERB BREAD

SET MENU 2.....\$65.00pp (Choice of 1 entree and 1 main)

ENTRÉE:

RISOTTO DI OSTIA **OR** GARLIC PRAWNS

Delicious risotto with diced prawns, tomato, cream & chilli/garlic prawns

OR

PASTA AL GRANCHIO **OR** RAVIOLI CON RICOTTA AND SPINACI

pasta with blue swimmer crab meat, shallots, basil in a pink sauce/ ravioli filled with fresh spinach & ricotta in tomato & basil

OR

GRANCHIO AL GUSCIO MORBIDO/CALAMARETTI

Lightly battered & crumbed soft shell crab topped with 'il buco' tarte sauce/Barbequed baby squid

MAIN COURSE:

FILETTO ALLA GRIGLIA

Tender eye fillet steak barbequed and basted with olive oil, lemon and spices

OR

PESCE DEL GIORNO

Fresh fish of the day filleted & bbq

OR

KIING PRAWNS

King prawns grilled with olive oil, garlic and lemon with or without chilli

COFFEE

ALL MEALS SERVED WITH VEGETABLES,
GARLIC & HERB BREAD

GST INCLUDED. BYO WINE ONLY \$3.50 CORKAGE PER PERSON