

# SET MENUS

SHARED ENTREES AND A CHOICE OF MAINS

## FOOD DESCRIPTION

### SET MENU 1

**\$30/\$22** (on special nights)

#### To Share

Pizza & Salad

#### Choice of Main

Spaghetti Marinara  
Penne Pollo  
Penne Diavolo  
Ravioli\*  
Tortellini

### SET MENU 2

**\$35/\$30** (on special nights)

#### To Share

Pizza

#### Choice of Main

Pollo Toscana  
Pollo Marsala  
Veal Parmigiana  
Fish of the Day  
Prawn Avocado Salad

### SET MENU 3

**\$40/\$35** (on special nights)

#### To Share

Pizza, Antipasto and  
Garlic Bread

#### Choice of Main

Pollo Toscana  
Pollo Marsala  
Veal Parmigiana  
Fish of the Day  
Calamari Griglia

### SET MENU 4

**\$48/\$40** (on special nights)

#### To Share

Pizza, Grilled & Fried  
Calamari

#### Choice of Main

Salmone Livorno  
Chilli Prawns  
Filetto  
Pollo Toscana  
Pollo Marsala

#### Gnocchi Sorrentino \*

Homemade potato dumplings with mozzarella cheese & basil in a tomato sauce

#### Spaghetti Marinara

Fresh seafood with chilli in a tomato sauce

#### Penne Pollo

Marinated chicken, sundried tomatoes, mushrooms & garlic in a cream sauce

#### Penne al Diavolo

Italian sausage, mushrooms and chilli, in a tomato sauce

#### Ravioli \*

Filled with pumpkin & almond, with fresh tomato in a cream & tomato sauce

#### Tortellini

Filled with veal in a cream sauce with mushrooms

#### Pollo Toscana (GF)

Grilled marinated chicken thigh with sundried tomatoes, mushrooms & spinach served with salad & mixed vegetables

#### Veal Parmigiana

Veal schnitzel topped with mozzarella cheese & tomato sauce served with chips & salad

#### Pollo Marsala

Chicken scaloppine panfried in sweet marsala wine & cream sauce served with salad & potatoes

#### Pesce Alla Griglia (Grilled Fish)

Grilled fish with Greek salad, chips & our homemade sauce

#### Calamari Griglia (GF) (when available)

Marinated squid simply grilled with chilli, salad & chips

#### Salmone Livorno

Pan fried Tasmanian Salmon served with potatoes & snow peas with a caramelised balsamic vinegar sauce

#### Chilli Prawns

In a chilli & garlic tomato sauce served with garlic bread

#### Filetto

Chargrilled fillet steak in a mushroom or pepper or red wine sauce with salad & potatoes (Cooked Medium)

### EXTRA'S

Olives, Feta & Garlic Bread to share	\$3.50 per person
Gelato (single serve per person)	\$4.50 per person
Coffee or Tea	\$3.50 per person

BYO Wine only \$4.00 corkage per bottle (up to 750ml)  
Vegetarian Alternative  
No Vouchers with Set Menus  
Prices subject to change

\* = Vegetarian  
GF = Gluten Free

# SHARING SET MENUS

EVERYBODY SHARES EVERYTHING

## SET MENU A

\$35/\$30 (on special nights)

Italian Bread and Olive Oil  
Italian Sausage  
Mixed Pizza  
Grilled Calamari  
Fried Calamari  
Gnocchi\*  
Ravioli \*  
Penne al Diavolo

## SET MENU B

\$40/\$35 (on special nights)

Italian Bread and Olive Oil  
Antipasto *or* Salad  
Italian Sausage  
Mixed Pizza  
Grilled Calamari  
Fried Calamari  
Gnocchi\*  
Ravioli \*  
Penne al Diavolo

## SET MENU C

\$45/\$40 (on special nights)

Italian Bread and Olive Oil  
Antipasto *or* Salad  
Italian Sausage  
Mixed Pizza  
Fried Calamari  
Gnocchi\*  
Ravioli \*  
Penne al Diavolo  
Pollo Marsala  
Pollo ai Funghi

## SET MENU D

\$50/\$45 (on special nights)

Italian Bread and Olive Oil  
Antipasto *or* Salad  
Italian Sausage  
Mixed Pizza  
Grilled Calamari  
Fried Calamari  
Gnocchi\*  
Ravioli \*  
Penne al Diavolo  
Pollo Marsala  
Pollo ai Funghi

## EXTRA'S

Olives, Feta & Garlic Bread to share	\$3.50 per person
Gelato (single serve per person)	\$4.50 per person
Coffee or Tea	\$3.50 per person

## FOOD DESCRIPTION

### Gnocchi Sorrentino \*

Homemade potato dumplings with mozzarella cheese & basil in a tomato sauce

### Penne al Diavolo

Italian sausage, mushrooms and chilli, in a tomato sauce

### Ravioli \*

Filled with pumpkin & almond, with fresh tomato in a cream & tomato sauce

### Calamari Griglia (GF) (when available)

Marinated squid simply grilled with chilli, salad & chips

### Calamari Fritti

Fried squid served with chips, Greek salad & our homemade sauce

### Pollo Marsala

Chicken scaloppine panfried in sweet marsala wine, cream sauce served with salad & potatoes

### Pollo ai Funghi

Chicken scaloppine panfried with mushrooms in a cream sauce served with salad and potatoes

BYO Wine only \$4.00 corkage per bottle (up to 750ml)

Vegetarian Alternative

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