

Starters to serve 6 people**Pizza Rustica**

Pizza base topped with sliced kalamata olives, sundried tomatoes and sprinkled with mozzarella cheese

Pizza Aglio

Pizza base topped with garlic, mozzarella and extra virgin olive oil

Italian Salad

Mixed green salad with spanish onion, cucumbers tomato and kalamata olives, drizzled with balsamic vinegar, extra virgin olive oil and oregano

Entree Served on platters to serve 6 people**Calamari Rings**

Crumbed, served with lemon wedges and tartare sauce

Salt and Pepper Squid

Lightly floured with salt and pepper seasoning

Pasta Served on platters to serve 6 people**Penne Al Pomodoro**

Penne with basil, oregano and tomato

Spaghetti Porchetta

Spaghetti with porchetta, spanish onion and cherry tomato with a dash of cream

Pizza to serve 6 people**Supreme**

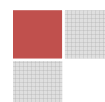
Tomato, cheese, salami, mushroom, capsicum, onion, bacon, cabanossi, olives and anchovies

Vegetarian

Tomato, cheese, mushroom, capsicum, onion, pineapple, olives and artichokes

Coffee

Coffee and Tea



Starters to serve 6 people**Pizza Rustica**

Pizza base topped with sliced kalamata olives, sundried tomatoes and sprinkled with mozzarella cheese

Pizza Bruschetta

Pizza base topped with garlic, fresh tomato, basil and extra virgin olive oil

Italian Salad

Mixed green salad with spanish onion, cucumbers tomato and kalamata olives, drizzled with balsamic vinegar, extra virgin olive oil and oregano

Entree Served on platters to serve 6 people**Garlic Prawns**

King prawns cooked in a garlic Neapolitan sauce. (Chilli Optional)

Pasta Served on platters to serve 6 people**Linguini Salmone**

Linguini with smoked salmon, spanish onion, capers in a rich creamy sauce

Penne Pollo

Penne with chicken, pine nuts, tomato and basil in a pesto and cream sauce topped with shaved parmesan

Main Course served alternately per person**Veal Abruzzese**

Pan fried veal wrapped in prosciutto in a Neapolitan sauce topped with mozzarella

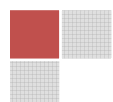
Chicken Due Saporì

Pan fried Chicken with prawns in a creamy Neapolitan sauce topped with avocado

Main course is served with seasonal vegetable platter for six

Coffee

Coffee and Tea



Starters Served on platters to serve 6 people**Prosciutto e Melone**

Rockmelon slices wrapped in prosciutto,

Oysters (3 Dozen)

Served natural or kilpatrick

Entree Served on platters to serve 6 people**Fritto Misto di Mare**Prawns, scallops, mussels, fish, octopus and squid pan fried with Napoletana sauce and a hint of garlic.
(Chilli Optional)**Pasta** Served on platters to serve 6 people**Farfalle Barese**

Bowtie pasta with bocconcini, tuna, basil and cherry tomatoes

Fettuccine Marinara

Fettuccine with seafood, garlic and basil in a Napoletana sauce

Main Course served alternately per person**Scotch Fillet**

Served on a bed of potato mash with a red wine sauce

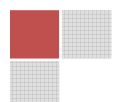
Perch fillet

Oven baked with parsley, olive oil and a dash of lemon juice topped with thinly sliced lemon

Main course is served with seasonal vegetable platter for six

Coffee

Coffee and Tea



Starters to serve 4 Kids

Garlic Pizza
Italian Salad

Main Course

Chicken Schnitzel and chips
Chicken breast fillet crumbed and deep-fried; served with a side of fries.

OR

Calamari and chips
Calamari rings crumbed and deep-fried; served with a side of fries.

OR

Margherita Pizza
Tomato, mozzarella, oregano & basil

OR

Spaghetti Napoletana
Spaghetti in a rich red tomato, garlic and basil sauce

OR

Penne Bolognese
Penne in our homemade traditional bolognese sauce

Dessert Choose a gelato flavour

Vanilla
Strawberry
Chocolate
Mango

