



MENU



A CHOICE OF 2 OPTIONS

Option 1. **Entrée & Main**
Option 2. **Main & Dessert**

THERE WILL BE A CHOICE OF 3 ENTRÉES AND 3 MAIN COURSES & 2 DESSERTS AS BELOW:

ENTREE

Smashed Avocado and Tomato Basil Bruchetta (e)

Avocado, vine ripe tomato, olive oil presented on toasted Turkish and topped with balsamic glaze

Mini Antipasto Plate (e)

Selection of prosciutto, bocconcini, marinate olives, pesto virgin olive oil and lightly toasted focaccia

Cheesy Italian Arancini Balls(e)

Coated in golden crumbs each ball holds a treasure of mushroom and mozzarella with fresh made napoli dipping sauce

MAINS

Chicken Cacciatore (m)

Tender Chicken pieces served in a light red wine sauce with bell peppers, onion, garlic, fresh basil pesto and mascarpone gnocchi

Fish Piccata (m)

Pan seared fish fillet in parmesan batter presented on fettuccini tossed through white wine and lemon caper sauce

Pork Involtini (m)

Pork loin filled with spinach and cream cheese, topped with marsala cream sauce and served with spaghetti veg

Quattro Stagioni (Four seasons pizza)

Smokey wood fired pizza with toppings divided into four parts, one with oven roasted mushrooms, one with thinly sliced prosciutto, one with artichokes and the last one with olives and topped with mozzarella cheese

DESSERTS

Tiramisu

Heavenly Italian Dessert made with mascarpone cheese cream and tender vanilla sponge filled with coffee liquor and cacao powder garnish

Gelato Plate with Fruit Compote

Selection of Classic Italian frozen dessert and side of mascarpone cream

Entrée &/or Dessert available to purchase on the night if required