

GROUP MENUS

We cater for birthdays, Christenings, work functions, etc....

\$39.90/ person

(Not valid on Friday and Saturday)

Minimum 8 people

ITALIAN SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

MARGHERITA

Fresh tomato and a touch of fresh basil pesto on a Neapolitan sauce base topped with extra mozzarella cheese.

SUPREME

Pepperoni, bacon, ham, mushrooms, capsicum, onions, pineapple and kalamata olives on a Neapolitan sauce base topped with mozzarella cheese.

NAPOLITANA PENNE

Traditional tomato based sauce with fresh basil.

BOSCAIOLA FETTUCCINE

Bacon, mushrooms and a touch of garlic in a cream sauce.

\$49.90/ person

(Not valid on Friday and Saturday)

Minimum 8 people

STARTERS:

ITALIAN SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

GARLIC FOCACCIA

Freshly baked pizza base, topped with roasted garlic and covered with mozzarella cheese.

MAINS:

CHICKEN ALLA PIMONTERE

Grilled chicken breast topped with sun-dried tomatoes, Neapolitan sauce and mozzarella cheese served with vegetables.

GRILLED BARRAMUNDI

Grilled fresh barrwamundi fillet, served with lemon and garden salad.

DESSERTS:

GELATO (ONE SCOOP)

Selection of 12 flavors

TIRAMISU

Elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, sugar, Marsala wine, and cocoa powder. Through the grouping of these diverse ingredients, an intense yet refined dish emerges. The delicate flavor of layers of mascarpone and Italian custard are contrasted with the darkly robust presence of espresso and sharpness of cocoa powder.

GROUP MENUS

\$59.90/ person

STARTERS:

ITALIAN SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

GARLIC FOCACCIA

Freshly baked pizza base, topped with roasted garlic and covered with mozzarella cheese.

ENTREES:

ANTIPASTO MISTO

Enjoy the delights of 8-10 tiny portions of meat, fish and vegetable appetizers. Just sufficient to arouse your appetite.

BOSCAIOLA FETTUCCINE

Bacon, mushrooms and a touch of garlic in a cream sauce.

ARRABBIATA PENNE

Bacon, browned onions with a touch of chilli and Neapolitan sauce.

CALAMARI FRITTER

Tender calamari rings lightly coated with homemade breadcrumbs and herbs then gently fried, served with lemon, tartar sauce.

MAINS:

Veal Fungehetti

Veal medallions, mushrooms and garlic cooked in white wine and cream sauce.

Chicken Alla Pimontere

Grilled chicken breast topped with sun dried tomatoes, Neapolitana sauce and mozzarella cheese.

Port Pouri

Bacon, chicken breast, seafood flakes, avocado, asparagus with cream sauce and shallots.

Vegetarian Risotto

Sun-dried tomatoes, Spanish onions, fire roasted capicum, mushroom, spinach, cooked in Neapolitana and basil pesto sauce.

Grilled Barramundi

Grilled barramundi fillets served with lemon and seasonal vegetables.

WITH DESSERTS:

\$69.90/ person

PROFITEROLES

A Profiterole is a small puffed hollow pastry round made from choux pastry, baked and after filled with vanilla cream and topped with chocolate.

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GELATO

(ONE SCOOP)

Selection of 12 flavors