

## Set Menu \$50

### Sharing in the middle

#### bruschetta pomodoro

bread topped with vine ripened tomato, basil, garlic and evo

#### calamari e gamberi

calamari & prawns lightly floured with salt & pepper shallow  
fried served with garlic aioli

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### Sharing in the middle

#### gnocchi sorrentina

homemade potato dumplings baked with filantina  
cheese and napoletana

#### pappardelle ragù con porcini

wide flat egg pasta pan tossed with a ragù of pot-braised beef,  
porcini mushrooms and napoletana.

#### risotto pescatora

arborio rice pan tossed with an array of fresh seafood,  
white wine and napoletana

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#### insalata rucola

baby rocket, pear, walnut, parmesan cheese dressed with  
our special balsamic dressing.

### desserts choice

#### \$10 extra/person

tiramisu, chocolate mousse, crème brulee  
mixed gelato 2 scoops

Vegetarian and any special dietary options available.

Please note that if the set menu option  
we require all guests at the table to dine from the set menu.

## Set Menu \$60

### sharing in middle

#### fiori di zucchini

shallow fried zucchini flowers filled with buffalo mozzarella, ricotta, sun dried tomato served on napoletana

#### calamari e gamberi

calamari & prawns lightly floured with salt & pepper shallow fried served with garlic aioli

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### choice of mains

#### san pietro alla griglia

grilled john dory topped with a lemon butter sauce

#### polletto alla diavola

butterflied spatchcock topped with a white wine and garlic stock sauce

#### risotto porcini

arborio rice pan tossed with porcini mushrooms  
button mushrooms, white wine, parmesan cheese

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### Sharing in the middle

#### insalata rucola

baby rocket, pear, walnut, parmesan cheese dressed with our special balsamic dressing

#### vegetali misti

sautéed mixed vegetables

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### desserts choice

#### \$10 extra per-person

tiramisu, chocolate mousse, crème brulee  
mixed gelato 2 scoops

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## Set Menu \$65

### sharing

bruschetta pomodoro

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### choice of one

#### risotto pescatora

arborio rice pan tossed with an array of fresh seafood,

#### fiori di zucchini

shallow fried zucchini flowers filled with buffalo mozzarella,  
ricotta, sun dried tomato served on napoletana.

#### calamari e gamberi

calamari & prawns lightly floured with salt & pepper shallow  
fried served with garlic aioli.

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### choice of one

#### san pietro alla griglia

grilled john dory topped with a lemon butter sauce

#### scaloppine ai funghi

pan braised veal with mushroom and cream, sauce

#### risotto porcini

arborio rice pan tossed with porcini mushrooms  
button mushrooms, white wine, parmesan cheese.

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### sharing

#### insalata mista

mixed leaves, tomatoes, olives, spanish onions, cucumber,  
red capsicum drizzled with a mayonnaise vinaigrette.

#### vegetali misti

sautéed mixed vegetables.

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## desserts choice

### \$10 extra per-person

Tiramisu, Chocolate Mousse, Crème Brulee  
Mixed Gelato 2 scoops

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## set menu \$70

### choice of entree

#### vitello tonnato

roast veal thinly sliced topped with tiny capers drizzled with a tuna mayonnaise. (served cold)

#### fiori di zucchini

shallow fried zucchini flowers filled with buffalo mozzarella, ricotta, sun dried tomato served on napoletana.

#### nannata

grilled whitebait fritters served on a bed of rocket and tomatoes.

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### choice of mains

#### san pietro alla griglia

grilled john dory topped with a lemon, butter sauce

#### scaloppine ai funghi

pan braised veal with mushroom and cream,

#### risotto granchio

arborio rice pan tossed with fresh blue swimmer crab meat, basil, garlic, chilli, cream and napoletana.

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### sharing in middal

#### insalata mista

mixed leaves, tomatoes, olives, spanish onions, cucumber, red capsicum drizzled with a mayonnaise vinaigrette.

#### vegetali misti

sautéed mixed vegetables.

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### desserts choice

#### \$10 extra per-person

Tiramisu, Chocolate Mousse, Crème Brulee

Mixed Gelato 2 scoops

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Vegetarian and any special dietary options available.

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## Set Menu \$85

### sharing

bruschetta pomodoro  
olive verde impanate

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### choice of entree

#### carpaccio di tonno

thinly sliced tuna marinated with EVO, lemon, salt, pickled fennel.

#### fiori di zucchini

shallow fried zucchini flowers filled with buffalo mozzarella,  
ricotta, sun dried tomato served on napoletana.

#### fichi con gorgonzola

baked figs wrapped in parma ham served on top  
of baby spinach, gorgonzola sauce

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### choice of mains

#### pesce spada alla siciliana

grilled swordfish steak served with cherry tomatoes,  
black & green olives, oregano

#### scaloppine ai funghi

pan braised veal with mushroom and cream sauce

#### agnello balsamico

grilled lamb rump served on spinach topped  
with reduced aged balsamic sauce

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#### insalata mista

mixed leaves, tomatoes, olives, spanish onions, cucumber,  
red capsicum drizzled with a mayonnaise vinaigrette

#### vegetali misti

sautéed mixed vegetables

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### desserts choice

tiramisu, chocolate mousse, crème brûlée  
mixed gelato 2 scoops  
coffee or tea

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