

Set Menu \$48

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

Sharing in the middle

gnocchi sorrentina

homemade potato dumplings baked with filantina cheese and napoletana

pappardelle ragù con porcini

wide flat egg pasta 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

insalata rucola

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

desserts choice

\$8 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 \$52

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

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

Sharing in the middle

insalata rucola

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

vegetali misti

sautéed mixed vegetables

desserts choice

\$8 extra per-person

tiramisu, chocolate mousse, crème brulee
mixed gelato 2 scoops

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Set Menu \$58

sharing

bruschetta pomodoro

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.

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.

sharing

insalata mista

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

vegetali misti

sautéed mixed vegetables.

desserts choice

\$8 extra per-person

Tiramisu, Chocolate Mousse, Crème Brulee

Mixed Gelato 2 scoops

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set menu \$65

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.

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.

sharing in middal

insalata mista

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

vegetali misti

sautéed mixed vegetables.

desserts choice

\$8 extra per-person

Tiramisu, Chocolate Mousse, Crème Brulee
Mixed Gelato 2 scoops

Vegetarian and any special dietary options available.
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Set Menu \$85

sharing

bruschetta pomodoro
olive verde impanate

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

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

shiring

insalata mista

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

vegetali misti

sautéed mixed vegetables

desserts choice

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

Vegetarian and any special dietary options available.

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