

FUNCTION MENU ONE

\$28.90pp
Minimum 6 people

STARTERS (one between two)

Fresh Italian Bread

served with extra virgin olive oil & balsamic vinegar

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Antipasto

variety of cured meats & marinated vegetables, served with grissini sticks

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Fried Calamari

Australian tenderised calamari, dusted with chef's specially seasoned flour, served atop mixed lettuce splashed with a citrus vinaigrette, accompanied by a lemon, basil & caper aioli

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Grilled Italian Salsicce *(made on the premises no preservatives or colourings added)*

2 pork sausages, topped with a roasted capsicum, onion & tomato relish, served on potato mash

MAINS

Linguine Pomodorini

extra virgin olive oil, roasted garlic, onion, cherry tomatoes & fresh basil sauce

Linguine Primavera

seasonal vegetables tossed through roasted garlic & extra virgin olive oil

Penne Carbonara

bacon, egg yolk & parsley, tossed through a creamy cheese sauce, garnished with cracked black pepper & parmesan

Penne Pollo

chicken breast strips tossed through an avocado, basil pesto, shallots, napoletana, cream & cheese sauce

Fettuccine Vitello

slices of marinated eye fillet, through a mushroom, tomato, basil & cream sauce

Farfalle L'Unico

chicken breast strips, semi dried tomatoes & basil pesto, tossed through a creamy cheese sauce

Pumpkin Gnocchi *(home made, no preservatives or colourings)*

tossed through a burnt butter, crisped sage and roasted pine nut sauce

Spinach & Ricotta Ravioli *(home made, no preservatives or colourings added)*

filled with ricotta cheese & spinach, tossed through napoli sauce, topped with fresh basil parmesan

Seafood Ravioli *(home made, no preservatives or colourings added)*

squid ink & saffron infused pasta, filled with fresh seasoned seafood, served in a light cream & pesto sauce

Veal Ravioli *(home made, no preservatives or colourings added)*

filled with slow braised veal, tossed through napoletana sauce & topped with shaved parmesan & basil