

# 2 Course Lunch \$17.90

Choose an Entrée + Main + Glass of Wine  
for only \$17.90

Available Monday to Friday 11.30am – 2.30pm

## PRIMI PIATTI

### Bruschetta Al San Daniele

Toasted Italian bread topped with San Daniele Prosciutto, cherry tomato, fresh basil and bocconcini, drizzled with extra virgin olive oil

### Minestrone Ai Gamberi

Traditional Italian soup with shrimps

### Calamari Fritti

Australian Tenderised calamari, dusted with lemon zest, cajun and paprika, complimented with basil and caper aioli, served atop mesculin with a citrus vinaigrette

### Gamberi Alla Diavola

Prawn cutlets, panfried through roasted garlic, fresh chilli, olive oil, sea salt and parsley, served on fried vermicelli

### Insalata di Rucola e Pera

Rocket, topped with shavings of Grana Padana Parmesan and fresh pear and finished with balsamic vinegar

## SECONDI PIATTI

### Ravioli Ricotta E Spinaci

Home-made ricotta and spinach ravioli with a tomato, basil and fresh herb sauce

### Ravioli Di Carne

Home-made veal ravioli with a tomato, basil and fresh herb sauce

### Penne Maranello

Penne pasta tossed through vegetable sauce with thyme, wild rain asparagus, char-grilled marinated chicken breast pieces with creamy tomato sauce

### Cannelloni Di Baccalá

Home-made pasta sheets, filled with salted cod, silverbeet, green Sicilian olives and béchamel sauce, finished with creamy lemon and chive sauce

### Tagliata Di Vitello Al Tartufo Nero

Veal medallions with a foie gras, black truffle and red wine reduction, served with an arrangement of vegetables and potato

### Salsicce

Italian Pork sausages-Made on the Premises- topped with a roasted capsicum, onion and tomato relish, served on potato mash.

No colourings or preservatives

## GLASS OF WINE

Pinot Grigio, Chardonnay, Merlot, Cab Merlot, Shiraz, Cab Sav, Lambrusco.

BYO \$9 per bottle