



Shop 99 Narellan Town Centre,
Corner Queen & Elyard Streets,
Narellan

Ph: 4647 0355 Fax: 4647 9055

SET MENU'S

Menu 1 - \$35.00 per person

Appetisers

Garlic & Cheese Pizzas and Herb & Cheese Pizzas

Salads

Italian Salads - Iceberg lettuce, tomato, cucumber, Spanish onion & olives with a home-made dressing

Pasta Platters

Choose 3 of the following:

Spaghetti Bolognese - Made from our traditional recipe

Fettuccine Boscaiola - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine Amalfi - Linguine tossed with prawns, mushrooms, cherry tomatoes in a pesto sauce

Fettuccine Primavera - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Penne with Chicken - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto - Soft, home-made potato dumplings in a creamy pesto sauce

Tortellini Fungì - veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio - Soft, home-made potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana - Home-made spinach & ricotta ravioli in a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme - Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers - BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

BBQ Chicken - BBQ base, chicken, mushrooms, onion, mozzarella cheese

Hawaiian - Tomato base, ham, pineapple, mozzarella cheese

Sicilian - Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana - Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian - Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita - Tomato base, oregano, mozzarella cheese

Luigi's - Tomato base, provolone cheese, sliced tomato, rocket & prosciutto

Primavera - Tomato base, eggplant, zucchini, semi-dried tomatoes, grilled artichokes, kalamata olives, bocconcini cheese

Calabrese - Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Four Seasons - Tomato base, sautéed prawns, ham, mushrooms, capsicum, garlic, bocconcini cheese

Pescatore - Tomato base, sautéed seafood including prawns, octopus, calamari, fish and mussels, bocconcini cheese

Pollo - Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Menu 2 - \$42.00 per person

Appetisers

Herb & Cheese and Garlic & Cheese Pizzas

Salads

Italian Salads - Iceberg lettuce, tomato, cucumber, Spanish onion & olives with a home-made dressing

Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

Veal Parmigiana - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Pizzaiola - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

Chicken Boscaiola - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Dessert (Alternate)

Choose 2 of the following:

Tiramisu - An Italian classic. Layers of coffee-soaked savoiardi biscuits and mascarpone cream

Honeycomb Mousse - Light & fluffy honeycomb delight

Chocolate Pannacotta - Served with hazelnut praline

Menu 3- \$46.00 per person

Appetisers

Garlic & Cheese Pizzas and Bruschetta Pizzas

Salads

Greek Salads - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

Pasta Platters

Choose 3 of the following:

Spaghetti Bolognese - Made from our traditional recipe

Fettuccine Boscaiola - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine Amalfi - Linguine tossed with prawns, mushrooms, cherry tomatoes in a pesto sauce

Fettuccine Primavera - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Penne with Chicken - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto - Soft, home-made potato dumplings in a creamy pesto sauce

Tortellini Fungi - veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio - Soft, home-made potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana - Home-made spinach & ricotta ravioli in a napolitana sauce

Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

Veal Parmigiana - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Pizaiaola - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

Chicken Boscaiola - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Menu 4 - \$50.00 per person

Appetisers

Garlic & Cheese Pizzas and Bruschetta Pizzas

Salads

Greek Salads - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

Mixed Entree Platters

Consisting of:

- **Salt & Pepper Calamari:** served with sweet chilli sauce on a mesclun salad
- **BBQ Baby Octopus:** tossed with mixed leaves, Spanish onion, cherry tomatoes, olives & our special balsamic dressing
- **Zucchini Fritters:** light & fluffy zucchini patties served with a herb mayonnaise

Main (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

Veal Parmigiana - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Pizzaiola - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter and sage sauce served on mashed potato & broccoli

Chicken Pesto - Tender grilled chicken breast, cooked with prawns & prosciutto in a pink sauce with pesto

Chicken Boscaiola - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Tea & Coffee

Tea: Black, English Breakfast, Earl Grey, Green, Peppermint & Camomile

Coffee: Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte, Mocha & Hot Chocolate

Menu 5 - \$65.00 per person

Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, ham, fetta, provolone cheese & Italian bread.

Salads

Greek Salad - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

Fresh Seafood Platters

Consisting of fresh prawns, natural & Kilpatrick Sydney rock oysters and salt & pepper calamari

Pasta Platters

Choose 3 of the following:

Spaghetti Bolognese - Made from our traditional recipe

Fettuccine Boscaiola - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine Amalfi - Linguine tossed with prawns, mushrooms, cherry tomatoes in a pesto sauce

Fettuccine Primavera - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Penne with Chicken - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto - Soft, home-made potato dumplings in a creamy pesto sauce

Tortellini Fungi - veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio - Soft, home-made potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana - Home-made spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara - A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi - Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese - Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs - Homemade Italian meatballs tossed through linguine with a napolitana sauce

Main (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

Veal Parmigiana - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Pizaiola - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter and sage sauce served on mashed potato & broccoli

Chicken Pesto - Grilled chicken breast, cooked with prawns & prosciutto in a pink sauce with pesto

Chicken Boscaiola - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Atlantic Salmon - Oven roasted & served on a mixed leaf salad drizzled with a cracked pepper & lemon dressing (cooked medium)

Tea & Coffee

Tea: Black, English Breakfast, Earl Grey, Green, Peppermint & Camomile

Coffee: Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte, Mocha & Hot Chocolate

Children's Set Menu

For children aged 12 and under

Menu 1 - \$15 per child

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

Menu 2 - \$17 per child

Garlic and Cheese pizza

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

Menu 3 - \$21 per child

Pasta: Choose 1 of the following:

- Spaghetti Bolognese
- Penne Napolitana
- Fettuccine Boscaiola

Pizza: Choose 1 of the following:

- Margherita Pizza
- Hawaiian Pizza

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

Drinks Packages

Drinks Package 1

3hrs \$12pp

4hrs \$15pp Soft Drink Jugs
 Juice jugs
 Sparkling and still water

Drinks Package 2

3hrs \$25pp

4hrs \$30pp Soft Drink Jugs
 Juice jugs
 Sparkling and still water

Beer - Tooheys New, VB, Tooheys Extra Dry, Hahn Premium Light

Wine

White - Lindeman's Chardonnay

Stony Peak Semillon Sauvignon Blanc

Red - Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot

Sparkling - Rothbury Sparkling Cuvee

Tea/Coffee

Drinks Package 3

3hrs \$35pp

4hrs \$45pp

Package 1 plus

Beer - Corona, Peroni, Stella Artois, Crown Lager, Pure Blonde, Tooheys New, VB, Tooheys Extra Dry, Hahn Premium Light

Spirits - House Spirits

Wine

White - Lindeman's Chardonnay Stony Peak Semillon Sauvignon Blanc, Angel Cove Sauvignon Blanc

Red - Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot,

Sparkling - Rothbury Sparkling Cuvee

Tea/Coffee

Drinks packages are served in accordance with Responsible Service of Alcohol
Standard coffees apply to all drink packages, all other coffees will be charged at menu prices
If a drinks package is not selected, drinks will be charged extra at menu prices

BYO - Strictly Bottled Wine Only. \$2.50 corkage per person applies

Guest numbers must be confirmed one week prior to function.

Menu selection must be confirmed two weeks prior to function.

Any guests unable to attend on the day will be charged for on the day

A non-refundable deposit is payable upon confirmation of booking.

Prices subject to change, 10% Surcharge on Public Holidays