

WEEKEND 2 COURSE LUNCH MENU (ENTRÉE AND MAIN OR MAIN AND DESSERT). 12PM - 3PM SATURDAY AND SUNDAY.

\$39PP

Antipasti

INSALATA DI BUFALA CAPRESE

Vine-ripened medley tomato with local fresh buffalo mozzarella, basil, EVO and balsamic
Add Prosciutto 6\$

CALAMARI FRITTI

Tender calamari lightly floured, flash fried, served with salt, pepper and lemon

ARANCINI DI RISO (3 PIECES)

Crumbed porcini risotto balls, filled with asiago cheese, served with roasted red capsicum aioli

BRUSCHETTA (4 PIECES)

crispy sliced bread with sun-ripened tomato, garlic, basil and balsamic glaze

Il secondo

SALTIMBOCCA

chicken fillet envelope filled with san daniele prosciutto, asiago cheese and sage, roasted potatoes and cherry tomatoes.

GNOCCHI ASPARAGI E PANCETTA

Home made gnocchi with asparagus, pancetta and cream

RIGATONI ALLA VODKA

Rigatoni pasta with Vodka, chilli, garlic and tomato sauce

Add Italian Sausages 8\$

ANY PIZZA FROM OUR MENU

Please see our pizza menu.

Dolci

TIRAMISÙ 'FATTO IN CASA' (SOME SAY - THE BEST)

Classic tiramisù, layered espresso soaked savoiardi biscuits, creamy mascarpone and chocolate dust.

MANGO OR STRAWBERRY CHEESECAKE

Baked crumbled biscuits base with cream cheese and mango or strawberry

Card surcharges apply. 10% surcharge will be applied on Sundays and 15% on Public holidays. 10% surcharge will be applied to groups of 6 or more.