



Italian Theme

LUNCH

26th February from 11.30am onwards



SOUP

Minestrone (vgn) \$10.9
Italian national soup made w vegetables & beans and served with crusty bread.

HOT

Forest mushroom Risotto (gf) 16.9/18.9
Risotto cooked in creamy sauce with a variety of forest mushrooms, spinach & peas.

Ravioli Burnt Butter Sauce 16.9/18.9
Cheese & spinach filled ravioli cooked in creamy burnt butter sauce flavoured w sage.

Chicken Saltimbocca 18.9
Prosciutto wrapped stuffed chicken breast cooked to perfection & served w polenta.

Spezzatino Di Manzo 17.9/19.9
Italian beef stew cooked w carrots, onions, mushrooms & wine, served w mashed potatoes.

Eggplant Parmigiana Stack 17.9
Stack of crumbed eggplant with Napoli sauce and fresh mozzarella cheese

Grilled Chicken Parmigiana 19.9
Crumbed & grilled chicken parmigiana served with chips or salad.

Pesce Piccata (gf) 17.9
Herb roasted fish fillet served with caper butter sauce and warm root vegetable salad

Penne & Pesto 16.9/18.9
Penne cooked in creamy homemade pesto sauce w maple glazed pumpkin & walnuts

Traditional Beef Lasagne 18.9
Layered pasta bake w minced beef, Napoli & béchamel sauce

Arancini Cups 12.9
Parma ham arancini served in a creamy cheese sauce & verde salsa

COLD

Caprese Focaccia 16.9
Homemade olive & rosemary focaccia filled with caprese salad & pesto.

Contadina Salad (vgn) 15.9/17.9
Pasta, mint, green beans & sun-dried tomatoes salad in lemon dressing

Panzanella salad 15.9/17.9
Salad made with crusty bread, mozzarella, olives, tomatoes, onions, cucumber & basil leaves.

DESSERT

Tiramisu \$9.9
Italian dessert made w delicate ladyfinger cookies, espresso & mascarpone.



Cannoli \$9.9
Sicilian dessert made with crispy pastry dipped in chocolate and filled with crème patisserie.