"SET MENU FOR GROUPS OF UP TO 15 PEOPLE"

\$55 PER PERSON - Starter and 1 x Main meal

\$65 PER PERSON - Starter, 1 x Main meal and 1 x Dessert

STARTERS

Mozzarella Caprese salad and Ciabatta Bread for the table

MAINS

Lasagna

Layers of pasta filled w beef bolognese meat and cheesy b?chamel crema in

tomato napolitana sauce

Fettuccine di Pollo

Fettuccine pasta served with chicken, bacon, mushroom and onion in a crema sauce.

Pollo Fungheto

Chicken breast gently grilled then flammed \boldsymbol{w} white wine then simmered in bechamel

 crema w mushrooms. (served w roasted potatoes and house vegetables)

Scaloppine nel pomodoro

Italian style veal grilled then simmered in a red wine and tomato napoletana

sauce \mbox{w} capsicums. (served \mbox{w} roasted potatoes and house vegetables)

Vegeterian Pizza

Tomato base, mozzarella cheese, roasted capsicum, grilled zucchini and fresh tomato $% \left(1\right) =\left(1\right) +\left(1\right)$

DESSERTS

Tiramisu

Italian savoiardi sponge fingers dipped in coffee then layered ${\bf w}$ mascarpone cheese and topped ${\bf w}$ cocoa powder

Gelato

Italian gelato ice cream, ask the waiting staff for today's flavour's