

Group Menu One

\$49 Per Person

Starter

Garlic Pizza Bread

Mains

PIZZA

Margarita – tomato, fresh mozzarella cheese and fresh basil (V)

Capricciosa – tomato, mozzarella cheese, ham and mushrooms

Cosa Nostra – tomato, mozzarella, ham, salami, mushrooms and olives

Pollo – tomato, mozzarella, chicken, gorgonzola, pumpkin and spinach

Caprino – tomato, mozzarella, goats cheese, sun dried tomatoes, olives and spinach (V)

or

PASTA

Spaghetti Bolognese – spaghetti, beef Bolognese with a house made Neapolitan sauce

Tortellini di Pollo – chicken filled tortellini, pan fried chicken pieces topped with amaretto white sauce

Fettuccini Alfredo – shaved ham, mushrooms, black pepper, Parmigiana cheese served with a creamy white wine sauce

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives (V)

or

MEAT

Pollo Parmigiana – free range chicken breast grilled with garlic, baby spinach, ham, mozzarella, Neapolitan sauce, then lightly baked, and served with vegetables

Scaloppine Marsala – veal medallions with mushrooms, marsala wine cream sauce, served with vegetables

Dessert

Tiramisu – coffee flavoured Italian custard dessert

or

Cheesecake – cheesecake of the day with whipped cream

Group Menu Two

\$55 Per Person

Starter

Garlic Parmesan Pizza Bread

Antipasto

An assortment of Italian and New Zealand delicacies

Mains

PIZZA

Margarita – tomato, fresh mozzarella cheese and fresh basil **(V)**

Cosa Nostra – tomato, mozzarella, ham, salami, mushrooms and olives

Carne Amore (Meat Lovers) – tomato, mozzarella, spicy salami, pancetta, ham and chicken

Pollo – tomato, mozzarella, chicken, gorgonzola, pumpkin and spinach

Vegetariana – tomato, mozzarella eggplant, capsicum, spinach, pumpkin, sundried tomato and mushrooms **(V)**

or

PASTA

Beef Lasagne – layered pasta and ground beef topped with house made Napoletana sauce, mozzarella

Tortellini di Pollo – chicken filled tortellini, pan fired chicken pieces topped with sweet amaretto white sauce

Spaghetti Carbonara – spaghetti, bacon, onion, egg, parmesan cheese in a creamy white wine sauce

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives **(V)**

or

MEAT

Pollo Albicocca – free range chicken breast topped with an apricot white wine cream sauce
and served with vegetables **(GF)**

Scaloppine Marsala – veal medallions with mushrooms, marsala cream sauce, served with vegetables **(GF)**

Filetto Senape (200gm) – prime eye fillet, grilled with garlic and onion, topped with a creamy
mustard sauce and sauced with roast potatoes and vegetables **(GF)**

Group Menu Three

\$65 Per Person

Starter

Bruschetta Pizza Bread

Antipasto

An assortment of Italian and New Zealand delicacies

Mains

PIZZA

Margarita – tomato, fresh mozzarella cheese and fresh basil **(V)**

Capricciosa – tomato, mozzarella cheese, ham and mushrooms

Prosciutto – tomato, mozzarella cheese, Parma ham, olives, mushrooms

Carne Amore (Meat Lovers) – tomato, mozzarella, spicy salami, pancetta, ham and chicken

Vegetarian – tomato, mozzarella, eggplant, capsicum, spinach, pumpkin and mushrooms **(V)**

or

PASTA

Linguini Marinara – fresh seafood in coriander and house made Napoletana sauce

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Tortellini di Pollo – chicken filled tortellini, pan fired chicken pieces topped with amaretto sauce

Risotto Pollo e Funghi – tomato-based risotto served with free range chicken and mushrooms **(GF) (V)**

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives **(V)**

or

MEAT

Pesce – pan fried fish of the day with pan seared prawns in a white wine, olive oil, garlic and lemon sauce served with roast potatoes and vegetables **(GF)**

Scaloppine Marsala - veal medallions with mushrooms, marsala sauce, served with vegetables **(GF)**

Filetto Senape (200gm) – prime eye fillet, grilled with garlic and onion, topped with a creamy mustard sauce, served with roast potatoes and vegetables **(GF)**

Dessert

Tiramisu – coffee flavoured Italian custard dessert

or

Cheesecake – cheesecake of the day with whipped cream