PRIMI ITALIAN

Set Menu $80

TOMATO BRUSCHETTA (VG)

Fresh Roma tomatoes, basil & onion served on a wood-fiered Ciabatta

ENTREES

ANTIPASTO TO SHARE

24 month aged prosciutto, salami, double smoked ham, mortadella, olives, cheeses, bread roasted vergetables & stuffed baby pepper

GIANT PRAWNS

With garlic butter sauce

INSALATA CAPRESE (V, GF)

Vine ripened tomato, fresh Italian buffalo Mozzarella

ALTERNATIVE DROP MAINS (CHOOSE ANY TWO)

CHAR GRILLED CHICKEN SCALLOPINE

Marinated chicken breast with creamy mash potato, carrots, served in mushroom sauce

EYE BISTECCA (250 GM, GF)

Gippsland, Victorian Angus steak tenderloin with rosemary chat potatoes, broccolini & mushroom sauce

LINGUINE DEL PESCATORE

Mussels, prawn, calamari & vongole with touch of chili in San Marzano Napolitano Sogo

EXTRA DESSERT TO SHARE IS $10 PER PERSON

VEGETARIAN / GLUTEN FREE OPTIONS ARE AVAILABLE