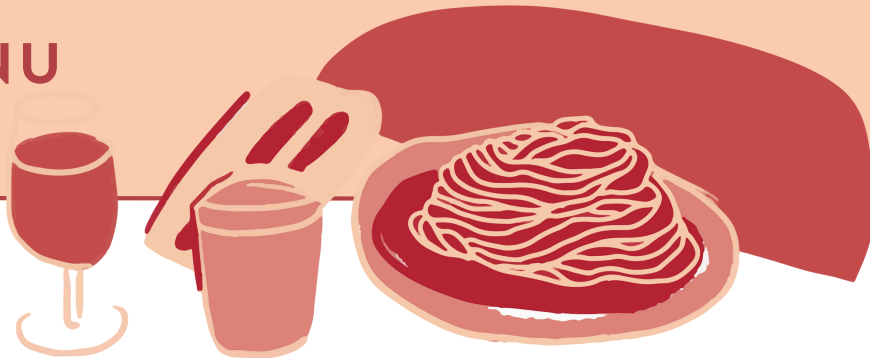


DINNER SET MENU

Functions



2 COURSE \$70

3 COURSE \$80

ENTREES TO SHARE

ARANCINI

Classic rice balls with crushed peas, mozzarella and tomato (V)

CARPACCIO DEL GIORNO

Carpaccio of the day, cucumber, shaved radish, lime soy, micro herbs (GF) (DF)

SALUMI MISTI

24mth Galloni prosciutto, mortadella, salami, grana padano, grissini, pickled vegetables (GFO)

VITELLO TONNATO

Sliced poached veal, tuna mayonnaise, Sicilian capers, lemon (GF)

MAINS - CHOOSE FROM

PESCE DEL GIORNO

Fish of the day

COTOLETTA DI MAIALE

250g free range panfried, Bangalow crumbed pork cutlet, served with Famiglia Cipri chilli pesto & Barbetta salad (NFO)

BEST EVER LASAGNA

Traditional homemade bolognese lasagna

LINGUINE GRANCHIO ALLA VODKA

Housemade linguine, crabmeat, eschallot, vodka, tomato & cream (GFO)

SPALLA D'AGNELLO

Oven roasted deboned lamb shoulder with celeriac puree, roasted dutch carrots, salsa verde (GF) (DF)

* **Gluten free pasta available**

CONTORNI - included with mains

INSALATA RUCOLA

Rocket, parmesan, walnuts, balsamic, evoo (DF) (GF) (V)

PATATE FRITTE

Fat potato chips (V) (DF)

DOLCI - included in our 3 course menu

A selection of mixed Italian pastries, torte & biscotti

* **All bookings of 8 or more are subject to a 10% group booking fee**