

MARTEDI MANGIA

Tuesday Special • Three Course Meal • \$45 per person*

1. Entree (Choose one)

Polpette – meatballs/napoletana sauce/
crusty bread

Funghi Arancini – mushroom arancini/
cauliflower puree/truffle oil/parmesan
crisp (v)

Bruschetta – homemade roasted
capsicum/ provolone/charcoal bread (v)
(+\$5 for gf bread)

Suppli Al Telefono - beef ragu risotto
mozzarella/parmesan fondue

2. Mains (Choose one)

PASTA

Spaghetti Polpette - spaghetti/homemade
meatballs/napoletana sauce (nuts)

Gnocchi - gnocchi/pomodoro or creamy
mushroom sauce/parmesan (v)

Mezzemaniche Pollo - mezzemaniche
pasta/chicken/mushroom/cream sauce
(Any of above pasta can be made with gf
penne or spaghetti extra \$5)

PIZZA

MARGHERITA (V)

Fior di latte mozzarella and fresh basil

PEPPERONI

Fior di latte mozzarella and pepperoni

AUSTRALIANA

Fior di latte mozzarella, cured leg ham
and pineapple

MARCO POLO

Fior di latte mozzarella, chicken, roasted
potato, red onion and bbq sauce

DELIZIA

Mozzarella, pancetta, pecorino, cracked
pepper, drizzled with swan valley honey

VEGETARIANA (V)

Fior di latte mozzarella, mushrooms,
zucchini and red capsicum

3. Desserts (Choose one)

Affogato - Italian coffee/vanilla ice cream
(+\$5 for frangelico shot)

Bomboloni Caramello – sugar coated
doughnuts/salted caramel sauce

Peach Bellini Panacotta - peach coulis/
toasted almond flakes/tuille (gf option)