ITALIANO ALTERNATE DROP

GOURMET NIGHT MENU

ENTRÉE

MEAT LOVERS PIZZA

Handmade pizza dough topped with house made meatballs, bacon, rich Napoletana sauce and mozzarella.

ANTIPASTO PLATE

A selection of cured Italian meats with crostini, olives, semi dried tomatoes and Italian cheeses.

MAIN

BRACIOLE

Beef roulade stuffed with prosciutto, Parmesan and pecorino, baked and served with a rich tomato and garlic sauce.

TIGER PRAWN & MUSSEL LINGUINI

Linguini with fresh tiger prawns and mussels in a creamy white wine and garlic sauce, finished with micro herbs.

DESSERT

MIXED BERRY JAM BOMBOLINI

Filled with mixed berry jam and served with fresh whipped cream and seasonal fruits of the forest.

TRADITIONAL TIRAMISU

Layers of mascapone, coffee-soaked sponge, mascarpone cream and chocolate.

