

# Something Special

All meals \$20 - Lunchtime only

## Entree

### Gamberi cremosa (8 per serve)

Prawns cooked with garlic, white wine, shallots and cream, served on a bed of rice

### Chilli Mussels

1kg Tasmanina mussels cooked with Napoli sauce, served with crispy croutons

### Calamri

## Pasta - Choice of Spaghetti, Penne, Tagliatelle

### Bolognaise

Homemade traditional beef tomato sauce

### Polpette

Italian style beef meatballs cooked in napoli sauce

### Carbonara

Bacon, egg in rich cream sauce

### Arrabiata

Italian sausage, chilli, garlic in napoli sauce

### Matriciana

Bacon, tomato, chilli in napoli sauce

### Alfredo

Pan fried chicken, avocado in cream sauce

### Gamberi

Prawns, semi sun dried tomato, garlic, touch of chilli in rose sauce

### Marinara

Selection of fresh seafood cooked with garlic, parsley, chilli, white wine and a touch of napoli sauce

### Spaghetti alle vongole

Spaghetti cooked with clams, white wine and light cherry tomato sauce

Vege Pasta - Choice of sauce-Napoli sauce, Rose sauce, cream sauce, tomato

Broccoli, mushroom, capsicum, olives, spinach, caramelised onion

## Handmade Pasta

### Gnocchi al pomodoro

Homemade gnocchi with napoli sauce, mozzarella cheese and fresh basil

### Lasagne

Traditional way of beef lasagna

## Mains

### Chicken parmigiana

Breadcrumbs chicken breast topped with melted mozzarella cheese, ham and napoli sauce

### Veal parmigiana

Breadcrumbs veal with melted mozzarella cheese, ham and napoli sauce

### Veal scaloppine sorrentina

Tender veal fillet cooked with prosciutto di parma, mozzarella cheese, white wine and fresh cherry tomato sauce

### Veal scaloppine funghi

Tender veal fillet cooked with rich mushroom cream sauce

### Pesce del giorno

Grilled fresh barramundi

**(all above mains served with beer battered chips and salad)**

### Porchetta

Slow roasted pork belly served with mashed potato, oven baked beet-root and honey mustard sauce

### Veal scaloppine marsala

Veal scaloppine cooked with di san danielle, sage and marsala wine, served with mashed potatoes, broccolini and baby carrot

## Pizza

### Margherita

Mozzarella, basil, tomato base with cherry tomato

### Hawaiian

Leg ham, pineapple, mozzarella, tomato base

### Diavola

Italian hot salami, fresh chilli, mozzarella, tomato base

### Capricciosa

Leg ham, mushroom, olive, artichoke, mozzarella, tomato base

### Meatlovers

Bacon, leg ham, hot salami, chicken, sausage, tomato base (BBQ topping)

### Caserta

Prosciutto di parma 18 months, mozzarella, rocket, shaved parmesan cheese, tomato base

### Pescatore

Selection of fresh seafoods, mozzarella, spinach, tomato base

### Vegetarian

Mushroom, capsicum, spinach, onion olives, tomato base

### Funghi

Base enriched with crushed garlic with mushrooms on top with bit thyme and cheese

All prices in include 10% GST

BYO - Wine only - \$5.00 Corkage