

## SET MENU (A): \$33 PER HEAD

CHOOSE 3 platters of pasta... *(each course is served the traditional Italian way - on the table to share banquet style. To have with garlic & herb bread with bruschetta, mixed green salads, tea and coffee)*

Spaghetti Bolognese | Traditional sauce passed on through generations  
Fettuccini Boscaiola | Cream sauce with bacon, mushrooms & shallots  
Gnocchi Pesto | Cream based sauce with homemade basil pesto  
Spaghetti Meatballs | Traditional pork and veal meatballs in napoli sauce  
Vegetarian Spaghetti | Mixed vegetables cooked in napoli sauce  
Penne Matriciana | Bacon, chilli, napoli sauce, parsley & chilli  
Penne Chicken | Snow peas, chicken, garlic & white wine in a napoli sauce  
Penne Salami | Italian salami cooked in napoli sauce  
Spaghetti Puttanesca | Black olives, anchovies and capers in a napoli sauce with chili & parsley  
**\$33**

## SET MENU (B): \$38 PER HEAD

CHOOSE 3 platters of pasta + 3 pizza's from the list below... *(each course served continuously throughout the night in the traditional Italian way - on the table shared banquet style with garlic & herb bread with bruschetta, rosmarino pizza & green salads followed by TEA, COFFEE & ITALIAN BISCOTTI)*

Spaghetti Bolognese | Traditional sauce  
Fettuccini Boscaiola | Cream sauce with bacon, mushrooms & shallots  
Gnocchi Pesto | Cream based sauce with homemade basil pesto  
Spaghetti Meatballs | Pork & veal meatballs in napoli sauce  
Vegetarian Spaghetti | Mixed vegetables in napoli sauce  
Penne Matriciana | Bacon, chilli, napoli sauce, parsley & chilli  
Penne Chicken | Snow peas, chicken, garlic & white wine in a napoli sauce  
Penne Salami | Italian salami cooked in napoli sauce  
Spaghetti Puttanesca | Black olives, anchovies & capers in a Napoli sauce with chili & parsley

### Pizza's

Napoletana | Anchovies, Kalamata olives, Italian mozzarella  
Capricciosa | Smoked leg ham, mushrooms, kalamata olives, anchovies, roasted red capsicum & Italian mozzarella  
Diavola | Calabrese salami, roma tomatoes, fresh basil, chili & Italian mozzarella  
Suprema BBQ chicken | Bbq sauce w/marinated chicken, spanish onion, pumpkin, sour cream & basil

Fernando's Special | Homemade meatballs & Italian mozzarella topped with Bolognese sauce & shaved parmesan

Colosseo | Garlic, Italian mozzarella, fresh roma tomatoes & homemade basil pesto

Contadina | Mushrooms, grilled eggplant, roasted red capsicums, artichokes, sun-dried tomatoes, goat's cheese & home-made basil pesto.

Funghi | Wild Mushrooms, Italian mozzarella, goat cheese & caramelized onion.

Biancaneve | White base with sliced potato, Italian sausage and rosemary.

**\$38**

## SET MENU (C): \$53 PER HEAD

CHOOSE 3 Platters of pasta entrees to share and alternate serves for 3 main courses (*served with seasonal vegetables, garlic and herb bread with bruschetta and mixed salads*)

Spaghetti Bolognese | Traditional sauce passed on through generations

Fettuccini Boscaiola | Cream sauce with bacon, mushrooms & shallots

Gnocchi Pesto | Cream based sauce with homemade basil pesto

Spaghetti Meatballs | Traditional pork and veal meatballs in napoli sauce

Vegetarian Spaghetti | Mixed vegetables cooked in napoli sauce

Penne Matriciana | Bacon, chilli, napoli sauce, parsley & chilli

Penne Chicken | Snow peas, chicken, garlic & white wine in a napoli sauce

Penne Salami | Italian salami cooked in napoli sauce

Spaghetti Puttanesca | Black olives, anchovies and capers in a napoli sauce with chili & parsley

MAINS: Alternate Serve (*with seasonal vegetables, tea coffee & Italian bicotti*)

1. Veal Fungi | Veal scaloppini cooked with button mushrooms and shallots in a creamy, garlic sauce

2. Chicken Parmigiana | Chicken breast topped with marinated eggplant, napoli sauce and melted mozzarella

3. Barramundi Fillet | Australian Barramundi Fillet grilled in a light lemon butter sauce; served with salad & chips

*Note: Bookings under 20 pax can select individual main courses*

**\$53**

## SET MENU (D): \$63 PER HEAD

Starters, Entrees and desserts to share from the middle of the table; Alternate serves for main (*garlic and herb bread with bruschetta, mixed salads and antipasto plates*)

ENTREE: Seafood Platters to share

Calamari, garlic prawns, black mussels in napolitana sauce, prawn cutlets

MAIN: Choose 2 for Alternate Serve

Linguni Gamberi | Homemade pasta with gulf prawns & fresh crab meat infused with garlic, chili, white wine in a delicious rosa sauce

Chicken Parmigiana | Chicken breast topped with marinated eggplant, Napoli sauce & melted mozzarella

Barramundi Fillet | Australian Barramundi Fillet grilled in a light lemon butter sauce; served with salad & chips

Veal Funghi | Veal scaloppini cooked with button mushrooms & shallots in a creamy, garlic sauce

DESERT: A selection of homemade Italian Biscotti

Tea and Coffee

*Note: Bookings under 20 pax can select individual main courses*

**\$63**

## SET MENU (E): \$72 PER HEAD

Starters to share; Main and Dessert Alternate serve (*garlic and herb bread with bruschetta, mixed salads and antipasto plates*)

ENTREE: Choose 2 Alternate Serve

Cannelloni | Spinach & Ricotta

Garlic Prawns | Cooked in a napoli sauce

Calamari | Lightly dusted and deep fried

MAIN: Choose 2 for Alternate Serve

Linguni Gamberi | Homemade Pasta Gulf prawns & fresh crab meat infused with garlic, chili, white wine in a delicious rosa sauce

Vitello Parmigiana | Veal scaloppini topped with marinated eggplant, napoli sauce & melted mozzarella

Barramundi Fillet | Australian Barramundi Fillet grilled in a light lemon butter sauce; served with salad & chips

Eye Fillet | Tender Eye fillet topped with a creamy garlic & mushroom sauce

DESERT: Alternate Serve

Homemade Tiramisu

Homemade Panacotta

2 scoops of Italian Gelato

Tea and Coffee