

# EVENTS MENU

REDUCED MENU FOR SUNCORP EVENT DAYS

## ANTIPASTI

**TRIO OF DIPS** ..... \$16.90

*Three dips of the day served with Schiacciata bread*

**BRUSCHETTA** ..... \$11.90

*Toasted Italian bread with diced tomatoes, onion, garlic & basil* (V)

**PIZZA BIANCA** ..... \$13.90

*Pizza bread brushed with garlic and olive oil* (V)

**ARANCINI** ..... \$13.50

*Porcini, truffle, Parmesan & sage arancini served on whipped ricotta- 3 per serve* (V)

**CRUMBED OLIVES** ..... \$11.90

*Large green olives filled with feta and herbs crumbed and fried served on salsa verde- 6 per serve* (V)

**SALT AND PEPPER CALAMARI** ..... \$16.90

*With chips, salad and lemon aioli* (GF)

**LIME & HERB CRUMBED WHITING** ..... \$17.90

*With chips, rocket salad and lemon aioli*

## PASTA

*Gluten Free penne pasta + \$2*

**TORTELLINI ALFREDO** ..... \$24

*Veal filled tortellini in a cream & Parmigano sauce with pancetta and fresh mushrooms*

**FETTUCCINE AL RAGÙ** ..... \$23

*Fettuccine in a traditional Italian Bolognese sauce topped with Parmigano*

**FETTUCCINE CON POLLO** ..... \$26

*Fettuccine with chicken, spinach & semi dried tomatoes in a cream sauce*

**PENNE ALL' AMATRICIANA** ..... \$24

*Penne with bacon, chilli and garlic in a tomato & basil sauce*

**SPAGHETTI CARBONARA** ..... \$25

*Spaghetti with bacon, garlic, cream, egg & Parmigano*

**GNOCCHI PRIMAVERA** ..... \$23

*Potato gnocchi with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce* (V)

**FETTUCCINE CON FUNGHI** ..... \$26

*Fettuccine with mixed mushrooms, butter, truffle oil & Parmigiano* (V)

**SPAGHETTI ALLA MARINARA** ..... \$36

*Spaghetti with Cloudy Bay clams, Kinkawooka mussels, barramundi, prawns & Moreton Bay bug in a tomato, basil & garlic sauce*

### SIDES \$8.50

*Rocket & Parmesan salad | Cherry tomato & leafy green salad | Thick cut chips |  
Sautéed seasonal greens | Roast rosemary potatoes*

ONE BILL PER TABLE . KITCHEN OPEN UNTIL 10.30 PM SUN-THURS, 11PM FRI-SAT  
MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

# INSALATE

- MEDITERRANEA**.....\$14.90  
*Lettuce, feta, olives, tomato, Spanish onion, cucumber with balsamic dressing* (GF) (V)
- CAESAR**.....\$17.90  
*Cos lettuce, bacon, parmesan, croutons and a boiled egg with caesar dressing* (GFO)  
**ADD grilled chicken or smoked salmon to any salad above + \$4**
- GRILLED BABY OCTOPUS SALAD**.....\$18.90  
*With lettuce, tomato & onion with chilli & lemon dressing* (GF)

# SECONDI

- POLLO RIPIENO**.....\$29  
*Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero & jus gras*
- CHARGRILLED SWORDFISH**.....\$36  
*With rosemary roast potatoes and olive & tomato salsa* (GF)
- SALTIMBOCCA ALLA ROMANA**.....\$34  
*Sautéed veal medallions wrapped in prosciutto & sage with roast potatoes topped with provolone cheese & white wine sauce*
- AGNELLO**.....\$34  
*Lamb rump marinated in pepper, garlic & mint, oven roasted served with pumpkin puree, seasonal greens and jus* (GF)  
**ADD garlic prawns to any of the above + \$6**

# WOOD FIRE PIZZA

12" HAND STRETCHED BASES

Gluten Free base + \$3

- MARGHERITA**.....\$22  
*Buffalo mozzarella, fresh basil and extra virgin olive oil* (V)
- VEGETARIANA**.....\$24  
*Mozzarella, Spanish onion, roast capsicum, eggplant & zucchini* (V)
- PEPPERONI**.....\$24  
*Mozzarella, hot salami, capsicum and black olives*
- POLLO**.....\$25  
*Mozzarella, shredded chicken, onion and capsicum*
- CAPRICCIOSA**.....\$25  
*Mozzarella, ham, artichokes, mushrooms and black olives*
- CARNEVALE**.....\$25  
*Mozzarella, bacon, sausage and spicy salami*
- FUNGHI**.....\$24  
*Buffalo mozzarella, mixed mushrooms, truffle oil & thyme* (V)
- GAMBERI**.....\$26  
*Prawns, chilli, garlic & mozzarella, zucchini & cherry tomato*