

La Dolce Vita
Ristorante e Caffé

Function Menu 1

\$49 per person

STARTER

ANTIPASTO PLATTERS TO SHARE

A selection of cured meats, cheese, olives, pickled vegetables and breads

MAINS

Please chose one main

TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream & Parmesan cheese sauce

OR

GNOCCHI PRIMAVERA House made potato gnocchi tossed with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)

OR

PENNE ALL'AMATRICIANA Penne with bacon, chilli, garlic & olive oil in a tomato & basil sauce

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with mascarpone cheese

La Dolce Vita *Ristorante e Caffé*

Function Menu 2

\$59 per person

TO SHARE

PIZZA BIANCA Pizza bread brushed with garlic, olive oil and herbs

Please chose one option from entrée, main & dessert

ENTRÉE

PENNE PRIMAVERA Penne tossed with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)

OR

SALT & PEPPER CALAMARI served with chips, salad and lemon aioli

MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero and jus gras **OR**

SALMONE AL LIMONE Atlantic salmon with spinach, potato mash, cherry tomatoes and lemon butter **OR**

AGNELLO AL FORNO Lamb rump marinated in pepper, garlic & mint, oven roasted served with pumpkin puree, seasonal greens and jus

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with mascarpone cheese **OR**

CHOCOLATE AND ALMOND BROWNIE Warm chocolate and almond brownie served with chocolate sauce and house made vanilla bean gelato

La Dolce Vita *Ristorante e Caffé*

Function Menu 3

\$69 per person

TO SHARE

PIZZA BIANCA Pizza bread brushed with garlic, olive oil and herbs

Please chose one option from entrée, main & dessert

ENTRÉE

SALT & PEPPER CALAMARI served with chips, salad & lemon aioli
(GF) **OR**

TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and
fresh mushrooms in a cream & Parmesan cheese sauce **OR**

ARANCINI Porcini, truffle & sage arancini served with whipped
ricotta

MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms
& herbs served on risotto with cavolo nero and jus gras **OR**

SALMONE AL LIMONE Atlantic salmon with spinach, potato mash,
cherry tomatoes and lemon butter (GF) **OR**

AGNELLO AL FORNO Lamb rump marinated in pepper,
garlic & mint, oven roasted served with pumpkin puree,
seasonal greens and jus (GF) **OR**

SALTIMBOCCA ALLA ROMANA Sautéed veal medallions wrapped in
prosciutto & sage with roast potatoes, provolone cheese and white
wine sauce

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with
mascarpone cheese **OR**

CHOCOLATE AND ALMOND BROWNIE Warm chocolate and
almond brownie served with chocolate sauce and house made
vanilla bean gelato