

Menu One

\$25.00 per person

Entrée

Selection of Italian bread: Garlic, semi dried tomato and pesto

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Variety of Salads: Mediterranean, Garden and Caesar

Main

Selection of Pasta

Carbonara: Bacon, egg, parmesan, cracked pepper, parsley and cream

All Zingara: Chicken fillets, pesto, capsicum puree, pine nuts, cream & chilli

Scallopine: Pan fried veal, mushrooms, basil, garlic, green peppercorns & cream

All'Arabbiata: Penne pasta with a tomato and chilli sauce

Aglione e Olio: Spaghetti with garlic, oil and chilli

Selection of Wood fired Pizza

Americano: Marinated chicken, shallots, bacon and bbq sauce

Peperonata: Oven roasted vegetables, tomato, chilli & hot pepperoni

All'Andrea: Onion, anchovies, tomato, garlic & black olives

Margherita: Tomatoes, basil and bocconcini

Verdura: Oven roasted vegetables, pesto and bocconcini cheese

Trattoria

Menu Two

\$35.00 per person

Entrée

Wood fired foccacia served with homemade Trattoria style dips

Bruschetta - Capsicum, tomato, basil and mushrooms served on wood fired foccacia

Main

Selection of either:

Veal Pomodoro

A balance of flavours with tender escallops of veal, onion, olive oil and wine topped with fresh Tasmanian scallops and prawns

or

Pollo al Prosciutto

Wood fired chicken breast fillets wrapped in prosciutto and served on a salad of fresh pear and parmesan cheese

Dessert

A selection of Trattoria's homemade ice creams served with seasonal fruits

Trattoria

Menu Three

\$37.50 per person

Entrée

Wood fired foccacia served with homemade Trattoria -style dips

Main

Platters of:

Succulent Shoulder of Lamb

Tender Veal drizzled with a red wine jus

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Marinated Chicken Breast

Served with roast potatoes and garden salads

Dessert

A delectable trio of homemade Italian ice creams served with fresh fruits

Trattoria

Menu Four

\$40.00 per person

Entrée

Traditional Antipasto

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Mixed Italian Breads - garlic, semi-dried tomato & pesto

Main

Selection of either:

Wood fired Spatchcock

Marinated with extra virgin olive oil, lemon and selected herbs

or

Fresh Fish of the Day

Drizzled with a lemon and parsley sauce

or

Bistecca di Vitello (veal sirloin)

Wood fired and topped with a mushroom jus

Dessert

Fruit Platters

Trattoria's

Menu Five

\$45.00 per person

Entrée

Selection of either:

Pacchetti di Melanzane alla Griglia

Tomato, basil, bocconcini cheese and prosciutto wrapped in thin pan-fried slices of eggplant

or

Emilia Romagna Funghi

Mushrooms filled with spinach, shallots, garlic, bacon, basil and parmesan, oven roasted and finished with a rich tomato sauce

or

Smoked Salmon Parcels

Avocado and mixed greens wrapped with smoked Tasmanian salmon and drizzled with caviar and lemon

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Selection of Wood fired Foccacia – garlic, semi-dried tomato & pesto

Main

Selection of either:

Prosciutto Salmone

Fresh salmon wrapped with prosciutto & wood fired with green peppercorns

or

Veal Pomodoro

A balance of flavours with tender escallops of veal, onion, olive oil and wine topped with fresh Tasmanian scallops and prawns

or

Bistecca di Vitello (veal sirloin)

Wood fired and topped with a mushroom jus

Dessert

Selection of either:

Sticky Date Pudding

or

Homemade Wild Berry Crepes