

# Menu One

*\$30.00 per person*

## Entrée

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

*∅*

*Variety of Salads: Mediterranean, Garden and Caesar*

## Main

*Variety of Pasta*

*Carbonara: Bacon, egg, parmesan, cracked pepper, parsley ∅ cream*

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

*Scallopine: Pan fried veal, mushrooms, basil, green peppercorns ∅ cream*

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

*Aglio e Olio: Sautéed mushrooms with olive oil ∅ a hint of garlic tossed through spaghetti, sprinkled with chopped parsley*

*Variety of Wood fired Pizza*

*Americano: Marinated chicken, shallots, bacon and bbq sauce*

*Peperonata: Oven roasted vegetables, tomato, chilli ∅ hot pepperoni*

*Suprema: Traditional with the lot*

*Margherita: Tomatoes, basil and bocconcini*

*Verdura: Oven roasted vegetables, pesto and bocconcini cheese*

*Traiteria*

# Menu Two

*\$40.00 per person*

## *Entrée*

### *Homemade dips*

*With our wood fired foccacia*

*&*

### *Traditional Bruschetta*

*Fresh tomato, basil & Spanish onion drizzled with olive oil & balsamic vinegar*

## *Main*

*Alternate:*

### *Succulent Lamb Shoulder*

*Slowly wood fired with selected herbs and served with our lemon roasted potatoes, finished with a lemon*

*&*

### *Risotto Con Pollo*

*Char grilled whole chicken breast, set upon a risotto of double smoked bacon & mushroom topped with shaved parmesan cheese*

## *Dessert*

*A selection of Trattoria's homemade ice creams*

*Trattoria*

# Menu Three

*\$35.00 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**

**&**

**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

*\$45.00 per person*

## *Entrée*

*Traditional Antipasto*

*∅*

*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*