

~The Communion \$35 per person~

~Please note~

**'The Communion' is a sharing menu,
we bring out big plates of food for the table and people help themselves~**

~FIRST COURSE~

Antipasto

A selection of Italian delicacies to share with bread

~MAIN COURSE~

Chicken Penne (vr)

Chicken, red peppers, mushrooms, onions, garlic in a creamy
white wine sauce

-And-

Fettuccine & Meatballs

Beef and pork mince meatballs in a tomato sauce
With herbs and olive oil

-And-

Risotto Puttanesca (vr) (gf) (dfr)

Olives, garlic, onions, capers, chilli, anchovies, oregano and Napoli sauce

-And-

Salad (v) (df)

Mesclun, red peppers, red onion, and tomato with
Soprano balsamic vinaigrette

~Dessert menus available on request~

~The Colosseum \$45 Per Person~

~FIRST COURSE~

Antipasto

A selection of Italian delicacies to share with bread

~MAIN COURSE~

Eye Fillet (gf) (dfr) (add \$15)

Beef eye fillet with potato gratin and your choice of sauce

Sauces: mushroom sauce **or** pepper sauce **or** compound garlic butter

-Or-

Fish of the Day (gf) (dfr) (add \$10)

Groper served on crushed gourmet potatoes with olives, fennel,
pea puree and a salsa rossa

-Or-

Chicken Penne (vr)

Penne pasta, chicken, red peppers, mushrooms, onions, garlic in a creamy
white wine sauce with Parmesan

-Or-

Risotto Pescatore (vr) (gf) (dfr)

Seafood, olives, garlic, onions, capers, chilli, peppers, oregano and Napoli sauce

~DESSERT~

Tiramisu

Espresso, mascarpone saviodori biscuits and marsala

-Or-

Torta Al Cioccolato (gf)

Flourless chocolate cake with chocolate sauce, berry coulis, sorbet and cream

-Or-

Gelato

A Scoop each of raspberry sorbet, vanilla bean gelato & our flavour of the day
With Chantilly cream, meringue and chocolate honeycomb

~The Roman \$65 Per Person~

~FIRST COURSE~

Potato Gnocchi

Bacon, mustard, onions, peas & spinach in a creamy white wine sauce
-Or-

Chicken liver Pate

Served with beetroot relish and handmade focaccia bread (**gfr**)
-Or-

Grilled eggplant rolls

Served with rocket, Mediterranean mascarpone, red peppers and hazelnuts

~MAIN COURSE~

Beef Eye Fillet (gf) (dfr)

Beef eye fillet with potato gratin and your choice of sauce
Sauces: mushroom sauce **or** pepper sauce **or** compound garlic butter
-Or-

Fish of the Day (gf) (dfr)

Fish of the Day served on crushed gourmet potatoes with olives, fennel,
pea puree and a salsa rossa
-Or-

Chicken (gf)

Free range skin-on chicken supreme with blue cheese sauce, parsnip crisps and served with a
walnut, mint and pear risotto

Add a side to the table for \$3 per person.

Sides to choose from are (salad, fries or vegetables)

~DESSERT~

Tiramisu

Classic Italian espresso and mascarpone cheesecake
-Or-

Torta Al Cioccolato (gf)

Flourless chocolate cake with chocolate sauce, berry coulis, sorbet and cream
-Or-

Gelato

A Scoop each of raspberry sorbet, vanilla bean gelato & our flavour of the day
With Chantilly cream, meringue and chocolate honeycomb