

LUNCH SPECIAL MENU

3 courses for \$35 per person or 2 courses for \$30 per person

PANE – BREAD

Pane all'Aglio - Garlic Bread

artisan bread, garlic, balsamic crema, Tuscan olive oil

Pane all'Aglio e Formaggio - Cheesy Garlic Bread

artisan bread, mozzarella cheese

Pane al Peperoncino e Formaggio – Sweet Chilli Cheesy Bread

artisan bread, sweet chilli, mozzarella cheese

Bruschetta al Pomodoro e Fetta - Tomato & Fetta Bruschetta

Turkish bread, fresh tomato, Danish fetta, basil

PIATTI PRINCIPALI – MAIN COURSE

Risotto al basilico e pinoli (gf)

arborio rice, pan fried chicken, bacon, basil pesto, spinach, pine nuts, parmesan

Vegeteriano Lasagne (v)

lasagne sheets, bechamel sauce, sundried tomatoes, capsicum, olives, mushroom, zucchini, eggplant & ricotta, chips, mediterranean salad

Carbonara con Pollo

casarecce pasta, chicken, bacon, creamy sauce

Carmen's Parmigiana

house crumbed chicken schnitzel, bacon, mozzarella cheese, pomodoro sauce, chips, Mediterranean salad

Calamari Fritti

crispy squid pieces dusted with Bellata Gold semolina & flash fried, black garlic aioli, chips, Mediterranean salad

Barramundi ai Miele

pan fried barramundi, honey mustard sauce, chips, Mediterranean salad

Maiale Croccante

pork belly pieces, crispy crackling, spicy sticky sauce, chips, Mediterranean salad

Stufato di Salsiccia (gf)

hotpot with spiced sausage, white bean, marinated capsicum, pomodoro sauce

DOLCI – DESSERTS

Torta Appiccicosa di Date

warm sticky date cake with butterscotch sauce, gelato

Pannacotta e Pere (gf)

vanilla pannacotta, poached pear in a cinnamon and honey syrup, gelato

Morte dal Cioccolato (gf)

salted caramel and chocolate ganache, nutty crunch topping, gelato

TRIO di GELATI e SORBETTI

Napoletano (gf) - vanilla bean, chocolate & strawberry gelati

Caramellino (gf) - butterscotch, chocolate & hazelnut gelati

Fruttato (gf) (df) - mango, wild berry & lemon sorbetti

Cioccobanana (gf) - choc banana, vanilla, chocolate gelati

