

FESTIVE

set menu

4-COURSE BANQUET | \$85 PER PERSON

STARTER

to share

antipasto pleaser

a gourmet selection of italian cold meats, marinated vegetables and specialty cheeses served with mamma rosa's meatballs, zucchini flowers, braciolo di riso, salt and pepper calamari, crumbed eggplant and italian bread

ENTRÉES

to share

mozzarella stick (v)

1m wood fired bread stick filled with mozzarella, italian herbs, rosemary and sea salt

popcorn prawns

tempura prawns tossed in chilli aioli, chives and fresh lime

beauty bowl salad (v)

radicchio, pear, parmesan, candied walnuts and pomegranate seeds with pomegranate vinaigrette

MAINS

to share

linguine frank sinatra

vongole, scallops, mussels, confit cherry tomatoes and parsley

chicken spiedino

bbq-grilled chicken skewers in lemon and basil pesto served with chips

nonna caterina pizza

napoli sauce, mozzarella, rocket, prosciutto, tomato bruschetta, bufala ricotta, parmesan shavings and oregano

barramundi gremolata

bbq-grilled barramundi fillet with lemon zest, garlic and parsley served with seasonal vegetables

DESSERT

served alternate

tiramisù

classic tiramisù with criniti's mascarpone cream, espresso coffee and chocolate

chocolate mousse

dark chocolate mousse with fresh berries and salted caramel popcorn



— COMPLIMENTARY LIMONCELLO SHOTS —
FOR THE WHOLE TABLE

Salute!