



• SINCE •

20
03

CHRISTMAS

menu

• BANQUET SHARING STYLE •

• GRAZING ANTIPASTO •

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

• ENTRÉES •

grilled scallops
with bruschetta salsa

garlic & cheese crust
garlic aioli base, mozzarella & rosemary

popcorn prawns
tempura prawns tossed in chilli aioli with chives

salt & pepper calamari
served with aioli and lemon

• MAINS •

linguine frank sinatra
vongole, scallops, mussels, confit cherry tomatoes & parsley

mamma rosa's risotto
Chicken, mushroom, confit cherry tomatoes, shallots,
mozzarella & pink sauce

bbq king prawns
chargrilled bbq king prawns in garlic lemon butter
served with garlic bread

chicken boscaiola
grilled chicken breast with bacon, mushrooms, cream, red onion & shallots

1m wood fired pizza
pistachio: basil pesto, mozzarella, semi-dried tomatoes,
rocket, prosciutto, bufala ricotta & pistachios

ferrara: napoli sauce, mozzarella, mushrooms, eggplant, artichokes,
semi-dried tomatoes, roasted capsicum, olives & onion (v)

bbq pollo: bbq sauce, mozzarella, chicken, mushrooms & red onion

• ON THE SIDE •

seasonal vegetables
rocket & pear salad

• DESSERT •

tiramisù with mascarpone cream, espresso coffee & chocolate

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**+ COMPLIMENTARY SHOTS OF LIMONCELLO
FOR THE WHOLE TABLE!**

Buon natale!