

TWO COURSE SPECIAL FOR \$55

Entrée & Pasta or Pasta & Dessert, with a glass of House White, House Red, Beer or Soft drink

DRINKS

Opawa, Sauvignon Blanc 2021, Marlborough - New Zealand

Langmeil, Long Mile, Shiraz 2020, Barossa Valley - SA

Corona

Peroni Nastro Azzuro

Coke, Lemonade, Lemon Lime & Bitters, Coke no sugar

ENTRÉE

Calamari salt & pepper calamari, lightly fried, rocket & aioli

Garlic Prawns prawns, chilli, garlic & cherry tomatoes in a napoletana sauce, served with bread

Bruschetta Mista chef's selection of bruschetta

Arancini (3 pieces) truffle & porcini arancini with aioli

PASTA

Gnocchi Sioirentina house-made gnocchi, napoletana sauce, provolone cheese, cherry tomatoes & basil

Penne Ragu beef & pork ragu in a rich napoletana sauce

Linguine Gamberi prawns, cherry tomatoes, chilli & garlic, in a smoked crustacean butter

Penne Alla Norma eggplant, cherry tomatoes, salted pecorino & basil in a napoletana sauce

Linguine Crab blue swimmer crab, in a pink sauce, chilli, garlic & cherry tomatoes

Penne Amatricana guanciale, pepper, pecorino in a napoletana sauce

DESSERT

Tiramisu mascarpone cream, coffee & savioardi biscuit

Eton Mess chantilly cream, meringue, berries

Semifreddo White chocolate & passionfruit semifreddo