

Italian Night

MENU

STARTERS

VEAL MEATBALLS

SEASONED GROUND VEAL SERVED IN A HOUSE-MADE
MARINARA SAUCE

EGGPLANT PARMESAN

GRILLED & PANKO CRUSTED SERVED WITH
HOUSE-MADE MARINARA & MOZZARELLA

MAINS

VEAL LASAGNA

GROUND VEAL LAYERED WITH RICOTTA & MOZZARELLA
CHEESE WITH CHOICE OF CAESAR SALAD OR MIXED
GREEN SALAD

MEDITERRANEAN CHICKEN SUPREME

STUFFED WITH GOAT CHEESE & SUNDRIED TOMATOES,
PAN ROASTED SERVED ON A PANZANELLA SALAD

WILD MUSHROOM RISOTTO

MEDLEY OF MUSHROOMS & ARBORIO RICE WITH
PORCINI STOCK & FINISHED WITH PARMESAN REGGIANO

DESSERT

TARTUFO

GELATO OF TWO OR MORE FLAVOURS SERVED WITH A
CHOCOLATE DRIZZLE

TIRAMISU

LADY FINGERS, MASCARPONE & COFFEE