

# Group Menu One

\$55 Per Person

---

## Starter

---

Garlic Pizza Bread

---

## Mains

---

### PIZZA

**Margarita** – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

**Capricciosa** – Pizza Sauce, mozzarella cheese, ham and mushrooms

**Cosa Nostra** – Pizza Sauce, mozzarella, ham, salami, mushrooms and olives

**Pollo** – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

**Caprino** – Pizza Sauce, mozzarella, goat cheese, sun dried tomatoes, olives and spinach (V)

or

### PASTA

**Spaghetti Bolognese** – spaghetti, beef Bolognese with a house made Neapolitan sauce

**Tortellini di Pollo** – chicken filled tortellini, pan fired chicken pieces topped with amaretto white sauce

**Fettuccini Alfredo** – shaved ham, mushrooms, black pepper, Parmigiana cheese served with a creamy white wine sauce

**Linguini Al Forno** – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

**Penne vegetarian** – tomato, onion, egg plant, capsicum, capers and olives (V)

or

### MEAT

**Pollo Parmigiana** – free range chicken breast grilled with garlic, baby spinach, ham, mozzarella, Neapolitan sauce, then lightly baked, and served with vegetables (GF)

**Scaloppine Marsala** – veal medallions with mushrooms, marsala wine cream sauce, served with vegetables (GF)

---

## Dessert

---

**Tiramisu** – coffee flavoured Italian custard dessert

or

**Cheesecake** – cheesecake of the day, served with whipped cream

# Group Menu Two

\$65 Per Person

---

## Starter

---

Garlic Parmesan Pizza Bread

---

## Antipasto

---

An assortment of Italian and New Zealand delicacies

---

## Mains

---

### PIZZA

**Margarita** – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

**Cosa Nostra** – Pizza Sauce, mozzarella, ham, salami, mushrooms and olives

**Carne Amore (Meat Lovers)** – Pizza Sauce, mozzarella, spicy salami, pancetta, ham and chicken

**Pollo** – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

**Vegetariana** – Pizza Sauce, garlic, mozzarella, capsicum, spinach, olives, sundried tomato and mushrooms (V)

or

### PASTA

**Beef Lasagne** – layered pasta and ground beef topped with house made Napoletana sauce, mozzarella

**Tortellini di Pollo** – chicken filled tortellini, pan fired chicken pieces topped with sweet amaretto white sauce

**Spaghetti Carbonara** – spaghetti, bacon, onion, egg, parmesan cheese in a creamy white wine sauce

**Linguini Al Forno** – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

**Penne vegetarian** – tomato, onion, egg plant, capsicum, capers and olives (V)

or

### MEAT

**Pollo Albicocca** – free range chicken breast topped with an apricot white wine cream sauce

And served roast potatoes with vegetables (GF)

**Scaloppine Parmigiana** – veal medallions with garlic, spinach, ham, mozzarella Cheese, Napolitana sauce, lightly baked

And served with roasted potatoes and vegetables (GF)

**Filetto Aglio (200gm)** – prime eye fillet, roast garlic, peppercorn white wine sauce with parsley

And served with roast potatoes and vegetables (GF)

# Group Menu Three

\$75 Per Person

---

## Starter

---

Truffle and Parmesan Pizza Bread

---

## Antipasto

---

An assortment of Italian and New Zealand delicacies

---

## Mains

---

### PIZZA

**Margarita** – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

**Pollo** – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

**Prosciutto** – Pizza Sauce, mozzarella cheese, Parma ham, olives, mushrooms

**Carne Amore (Meat Lovers)** – Pizza Sauce, mozzarella, spicy salami, pancetta, ham and chicken

**Vegetarian** – Pizza Sauce, garlic, mozzarella, capsicum, olives, spinach, sundried tomatoes and mushrooms (V)

or

### PASTA

**Tortellini di Pollo** – chicken filled tortellini, pan fired chicken pieces topped with amaretto sauce

**Risotto Pollo e Funghi** – tomato-based risotto served with free range chicken and mushrooms (GF) (V)

**Linguini Al Forno** – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

**Linguini Marinara** – fresh seafood in coriander and house made Neapolitan sauce

**Penne vegetarian** – tomato, onion, egg plant, capsicum, capers and olives (V)

or

### MEAT

**Filetto Senape (200gm)** – prime eye fillet, grilled with garlic and onion, topped with a creamy mustard sauce, served with roast potatoes and vegetables (GF)

**Pollo Parmigiana** – free range chicken breast grilled with garlic, baby spinach, ham, mozzarella, Neapolitan sauce, then lightly baked, and served with vegetables (GF)

**Scaloppine Marsala** - veal medallions with mushrooms, marsala sauce, served with roast potatoes and vegetables (GF)

---

## Dessert

---

**Tiramisu** – coffee flavoured Italian custard dessert

or

**Cheesecake** – cheesecake of the day with whipped cream