

# La Margherita

SET MENU OPTION 1: \$35.00pp

## **ENTRÉE TO SHARE**

Antipasto Platter (A variety of Cured Meats, Olives, Cheese served with Woodfired Bread)

Garlic Pizza

Mixed Salad

## **MAIN COURSE – A CHOICE OF PASTA PLATTERS OR WOODFIRED PIZZA’S**

(Selections Below)

## **TEA & COFFEE INCLUDED**

### PASTA PLATTERS SELECTION (Choose any 2)

Linguine Marinara (Linguine with Mixed Seafood, Parsley, Garlic, Chilli & Tomato Sauce)

Penne Siciliana (Penne with Eggplant, Olives, Mozzarella & Tomato Sauce)

Spaghetti alla Puttanesca (Spaghetti with Olives, Capers, Anchovies, Garlic, Chilli & Tomato Sauce)

Fettuccine alla Boscaiola (Fettuccine with Mushrooms, Pancetta & Cream Sauce)

Spaghetti Bolognese (Spaghetti with our Traditional Bolognese Ragù)

### WOOD FIRED PIZZA SELECTION (Choose any 4)

Margherita, Siciliana, Funghi, Capricciosa, Napoletana, Patata e Salsiccia,

Ortolana, Zucca, Don Ciccio, Montefiore

**NOTE:** Children under 12 years pay \$15.00 per head

Unlimited Soft Drink \$5.00 per person or \$8.00 per Jug

Function Room is not guaranteed exclusively for less than 30 people.

Guest Numbers must be confirmed 48hrs prior to event date as you will be charged based on that number.

# La Margherita

SET MENU OPTION 2: \$40.00pp

## **ENTRÉE TO SHARE**

Antipasto Platter (A variety of Cured Meats, Olives, Cheese served with Woodfired Bread)

Garlic Pizza

Mixed Salad

## **SECOND COURSE (A Choice of 2 Pasta's)**

Spaghetti Gamberi (Spaghetti with Prawns, Garlic, Basil, Chilli & Tomato Sauce)

Penne Siciliana (Penne with Eggplant, Olives, Mozzarella & Tomato Sauce)

Fettuccine alla Boscaiola (Fettuccine with Mushrooms, Pancetta & Cream Sauce)

Linguine Marinara (Linguine with Mixed Seafood, Parsley, Garlic, Chilli & Tomato Sauce)

Spaghetti alla Puttanesca (Spaghetti with Olives, Capers, Anchovies, Garlic, Chilli & Tomato Sauce)

## **MAIN COURSE (A Choice of 4 Pizza's)**

Margherita, Siciliana, Funghi, Capricciosa, Napoletana, Patata e Salsiccia,

Ortolana, Zucca, Don Ciccio, Montefiore, Gamberi

## **TEA & COFFEE INCLUDED**

**NOTE:** Children under 12 years pay \$20.00 per head

Unlimited Soft Drink \$5.00 per person or \$8.00 per Jug

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# La Margherita

SET MENU OPTION 3: \$50.00pp

## **ENTRÉE TO SHARE**

Calamari Fritti (Crispy Calamari served with Homemade Mayonnaise)

Antipasto Platter (A variety of Cured Meats, Olives, Cheese served with Woodfired Bread)

Garlic Pizza

Mixed Salad

## **SECOND COURSE (A Choice of 3 Pasta's)**

Penne con Bufala (Penne with Basil Pesto, Sundried Tomatoes, Zucchini, Olives & Buffalo Mozzarella)

Spaghetti Gamberi (Spaghetti with Prawns, Garlic, Basil, Chilli & Tomato Sauce)

Fettuccine alla Boscaiola (Fettuccine with Mushrooms, Pancetta & Cream Sauce)

Penne Siciliana (Penne with Eggplant, Olives, Mozzarella & Tomato Sauce)

Linguine Marinara (Linguine with Mixed Seafood, Parsley, Garlic, Chilli & Tomato Sauce)

Spaghetti alla Puttanesca (Spaghetti with Olives, Capers, Anchovies, Garlic, Chilli & Tomato Sauce)

## **MAIN COURSE (A Choice of 2 Main Platters served with Roasted Vegetables)**

Veal Involtini - Veal & Pancetta Involtini stuffed with Basil Pesto, Eggplant & Provolone Cheese

Veal alla Pizzaiola - Veal Scallopine with Black Olives, Oregano & Tomato Sauce

Oven Baked Swordfish - Swordfish cooked in White Wine, Cherry Tomatoes & Capers

John Dory Involtini - John Dory stuffed with Tomato & Zucchini served with Salsa Verde

## **TEA & COFFEE INCLUDED**

**NOTE:** Children under 12 years pay \$20.00 per head

Unlimited Soft Drink \$5.00 per person or \$8.00 per Jug

Function Room is not guaranteed exclusively for less than 30 people.

Guest Numbers must be confirmed 48hrs prior to event date as you will be charged based on that number.