

CHOICE MENU
COMPOLSURY FOR PARTIES 10 AND OVER
TO KEEP THE CHEFS HAPPY

STARTERS

GARLIC PIZZA CRUST 12

ROCKET, PEAR, CARAMELIZED WALNUTS & PARMESAN 14/18

ADD CHICKEN OR SALMON OR PROSCIUTTO **6.00**

TOMATO BRUSCHETTA 12

HOME MADE MEAT BALLS 17

RICH NAPOLETANA SAUCE & BRICKFIELDS SOURDOUGH BREAD

CALAMARI FRITTI (FRIED IN VEG OIL) W HOME MADE AIOLI 18

ANTIPASTO PLATTER W BRICKFIELDS BREAD 27

PROSCIUTTO DI PARMA, SALAMI, DOUBLE SMOKED HAM

MIXED OLIVES, ARTICHOKE & MOZZARELLA

PASTA

SPAGHETTI BOLOGNESE 23

RISOTTO FUNGHI 28

MIXED MUSHROOM, PORCINI MUSHROOMS & TRUFFLE PECORINO

PENNE SICILIANA 24

EGGPLANTS, TOMATO SAUCE & RICOTTA SALATA

CASARECCE PASTA 26

W /SLOW BRAISED LAMB SHOULDER RAGU, REGGIANO CHEESE & PEAS

MAIN COURSES

CHOICE OF ANY PIZZA AS PER MENU

PAN FRIED BARRAMUNDI FILLET "LIVORNESE" 30

STEW POTATO ON TOMATO, ONIONS, CAPERS, BASIL & OLIVES

GRILLED LAMB CUTLET W/ OREGANO SALSA 29

PEPERONATA, SWEET & SOUR STEW CAPSICUM

350 g CHICKEN PARMIGIANA 27

BREAD & PARMESAN CRUMBED CHICKEN BREAST ,NAPOLETANA SAUCE

W HAM & MOZZARELLA & CHIP + SALAD