

In addition to our popular A La Carte menu, Caffe Italia also provides set menus for your functions, no matter what you are celebrating.

Whether it is a Birthday, Christmas party, Engagement or a family reunion, for your special function we are here to help with a Set menu to suit the occasion.

ENTREE *(To share for the table)*

PIZZETTA ALL'AGLIO

Pizza base bread, with fresh garlic, San Marzano tomatoes and Italian herbs.

SALSICCIA CALABRESE ARROSTITA

Princi calabrese sausage sliced and grilled.

ARANCINI DI RISO

Rice balls stuffed with reggiano and mozzarella, peas and potatoes (a delicacy from Sicily).

MAINS *(A choice of)*

CALAMARI ALLA GRIGLIA

Local fresh squid marinated and grilled with garlic and chilli.

INVOLTINO DI POLLO ALLA PAESEANA

Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce.

RAVIOLI IN SALSA AURORA

Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese.

CAKES AND HOME MADE DESSERTS *(A choice of)*

HOME MADE TIRAMISU

Ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavoured with coccoa. (A popular coffee-flavoured Italian dessert).

AFFOGATO

A scoop of vanilla gelato topped with a shot of hot espresso.

OPTION ONE
\$65



ENTREE *(To share for the table)*

GNOCCHI AI SAPORI DEL MARE

Gnocchi with clams, mussels, squid and prawns cooked with extra virgin olive oil, garlic, fresh tomatoes and fresh parsley.

BIANCA

Pizza base bread, puglia olive oil and rosemary.

POLPETTE DI CARNE AL SUGO

Homemade Nonna's style meatballs in tomato sauce served with Romano bread.

MAINS *(A choice of)*

MACCHERONI ALL'OSSOBUCO

Traditional calabrese pasta with pieces of ossobuco in tomato sauce & basil.

PESCE FRESCO DEL GIORNO

Fresh fish of the day (please ask your wait person).

RISOTTO PESCATORA

Seafood risotto.

INVOLTINO DI POLLO ALLA PAESEANA

Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce.

CAKES AND HOME MADE DESSERTS *(A choice of)*

PANNA COTTA

Made by simmering cream, milk and sugar then mixing this with gelatin and letting it cool until set. Available in chocolate or strawberry.

LEMON SORBET

Home made lemon sorbet.

APPLE PIE

Served warm with home made vanilla gelato.

OPTION TWO
\$75



ENTREE *(To share for the table)*

MARGHERITA

Tomato sauce, mozzarella and fresh basil.

CALAMARI FRITTI

Deep fried local squid served with tartare sauce.

RAVIOLI DI RICOTTA E SPINACI

Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese.

AL PESTO

Pizza base bread with pesto ligure sauce and grated reggiano cheese.

MAINS *(A choice of)*

PESCE FRESCO DEL GIORNO

Fresh fish of the day (please ask your wait person).

RISOTTO PESCATORA

Seafood risotto.

BISTECCA AI FERRI

400g prime rib eye steak grilled and cooked as you like.

PARMIGIANA CON SPAGHETTI BOLOGNESE

Crumbed veal snitzel topped with tomato sauce and mozzarella cheese, with spaghetti bolognese.

CAKES AND HOME MADE DESSERTS *(A choice of)*

PANNA COTTA

Made by simmering cream, milk and sugar then mixing this with gelatin and letting it cool until set. Available in chocolate or strawberry.

HOME MADE TIRAMISU

Ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavoured with coccoa.
(A popular coffee-flavoured Italian dessert).

COPPA GELATO

Homemade ice cream made in a traditional Italian style.

OPTION THREE

\$85