

# La Dolce Vita

Sunday, Monday & Thursday  
**TWO COURSE MEAL**

**\$39**  
No Sharing

## Entrée (Please choose one)

### **CALAMARI FRITTI (GF)**

Fried squid served with rocket salad, lemon wedge & aioli

### **ARANCINI ALLA SICILIANA (V)**

Green peas, spinach & gorgonzola arancini with aioli & crispy sage (2 pcs)

### **BRUSCHETTA CAPRESE**

Toasted Italian bread topped with buffalo mozzarella, roma tomatoes & basil garnished with balsamic glaze & Olive oil (2 pcs)

### **LAMB LOIN CHOPS**

Chargrilled lamb loin chops served with leafy greens & green peas mint sauce (2pcs)

## Pasta/Pizza (Please choose one)

### **TORTELLINI ALFREDO**

Veal filled tortellini tossed in a cream & Parmigiano sauce with bacon & fresh mushrooms

### **FETTUCCINE RAGÙ**

Fettuccine tossed with traditional Bolognese sauce

### **GNOCCHI CON FUNGHI**

Gnocchi tossed with mixed mushroom olive oil and touch of cream

### **VEGETARIANA PIZZA**

Mozzarella Spinach | Spanish onion | Cherry Tomato | Roast Capsicum | Zucchini | Tomato base

### **POLLO PIZZA**

Pulled Chicken | Mozzarella | Onion | Sun Dried Tomato | Spinach | Tomato base

### **PARMA PIZZA**

Prosciutto | Mozzarella | Fresh rocket | Grana Padano | Tomato base

# La Dolce Vita

Sunday, Monday & Thursday  
**TWO COURSE MEAL**

**\$49**  
No Sharing

## Entrée (Please choose one)

### **CALAMARI FRITTI (GF)**

Fried squid served with rocket salad, lemon wedge & aioli

### **ARANCINI ALLA SICILIANA (V)**

Green peas, spinach & gorgonzola arancini with aioli & crispy sage (2 pcs)

### **BRUSCHETTA CAPRESE**

Toasted Italian bread topped with buffalo mozzarella, roma tomatoes & basil garnished with balsamic glaze & Olive oil (2 pcs)

### **LAMB LOIN CHOPS**

Chargrilled lamb loin chops served with leafy greens & green peas mint sauce (2pcs)

## Mains (Please choose one)

### **BARRAMUNDI (GF)**

Pan fried Barra served with rosemary potatoes, sautéed greens, With lemon butter & capers sauce

### **SPAGHETTI MARINARA (GFO)**

Spaghetti tossed with Kinkawooka Mussells, Fish, Prawns & Bug in a tomato basil & garlic sauce with a touch of chilli

### **SALTIMBOCCA DI POLLO (GF)**

Chicken breast medallions wrapped with Prosciutto & sage, pan fried with butter, white wine & herbs, served with broccolini & rosemary potatoes

### **BLACK ANGUS PREMIUM RIB FILLET (250 GMS)**

Served with rosemary potatoes & broccolini with choice of Mushroom/ Creamy Green Peppercorn/ Red wine jus

### **AGNELLO AL FORNO**

Oven roasted lamp rump marinated with mint, pepper & garlic, served with Potato fritti, broccolini, red wine jus & green peas mint sauce.