

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)

Mixed mushroom, mozzarella & parmesan arancini served 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 (GF)

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 Mussels, 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) (GF)

Served with rosemary potatoes & broccolini with choice of

Mushroom sauce / Creamy Green Peppercorn sauce / Red Wine Jus

AGNELLO AL FORNO (GF)

Oven roasted lamb rump marinated with mint, pepper & garlic, served with roast mix vegetables, garnished with yoghurt mint and parsley sauce and chargrilled heirloom baby carrots