



Set Menu A

Dinner

main

Scallopine alla Marsala

Pan fried veal fillets cooked in a light mushroom, marsala and cream sauce

Prosciutto Pizza

Thinly sliced prosciutto, bocconcini, shaved parmesan and fresh rocket on a tomato base

Spaghetti al Cartoccio

A luscious selection of mixed seafood is tossed through spaghetti in a garlic, white wine, tomato and cream sauce, wrapped in foil and lightly baked in the oven before being served to you

Pollo Papalina

Pan fried chicken breast topped with melted cheese and Tasmanian smoked salmon is cooked in a cream sauce

all mains served with crispy pan roasted rosemary and garlic potatoes

dessert

Alternate serves of our desserts:

Mary's Tiramisu

Our home made Italian style tiramisu is a beautiful light dessert of savoiardi biscuits dipped in a coffee and liqueur blend, layered through a luscious and airy mixture of mascarpone and liqueur and topped with dark cocoa and shavings of indulgent chocolate, served with cream and savoiardi

Cheesecake of the Day

A slice of today's cheese served with cream and fresh strawberry

Vanilla Bean Panna Cotta

Our home made panna cotta or "cooked cream" in Italian, is a delicate, silky smooth dessert studded with delicious vanilla beans and topped with fragrant rose-scented raspberries

price

\$38 per person

This menu is valid for bookings 10 people and over. Once availability is confirmed, a deposit of \$10 per person is required to secure your reservation - *this deposit is non refundable*. Seven (7) days minimum notice must be given to confirm final numbers. This number of confirmed guests will be the number charged for on the day. Price is not subject to any discount voucher card or offers.



Set Menu B

Dinner

entree

Insalata Caprese

A refreshing salad of sliced fresh bocconcini, cherry tomatoes and basil, topped with freshly cracked pepper and extra virgin olive oil and drizzled with pesto. Served with our own home made bread

Garlic Pizza

Garlic, mozzarella and oregano on a crispy base

Vitello al Limone

Pan fried veal cooked in a lemon and white wine sauce sitting on a bed of rocket, topped with shaved parmesan and drizzled with a balsamic dressing

Harbour Lights Antipasto

Chefs choice of Italian cured meats, selected cheeses, marinated vegetables and olives

main

Spaghetti al Cartoccio

A luscious selection of mixed seafood is tossed through spaghetti in a garlic, white wine, tomato and cream sauce, wrapped in foil and lightly baked in the oven before being served to you

Prosciutto Pizza

Thinly sliced prosciutto, bocconcini, shaved parmesan and fresh rocket on a tomato base

Penne alla Romana

Penne pasta is tossed through pan fried Italian pork and fennel sausage with onions, mushrooms and capsicum, seasoned with chilli and oregano in a light tomato sauce

Mediterranean Pizza

Roast pumpkin, grilled mushrooms, fetta, roasted capsicum, mozzarella and baby spinach on tomato base

price

\$38 per person

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Set Menu C

Dinner

entree

Insalata Caprese

A refreshing salad of sliced fresh bocconcini, cherry tomatoes and basil, topped with freshly cracked pepper and extra virgin olive oil and drizzled with pesto. Served with our own home made bread

Harbour Lights Antipasto

Chefs choice of Italian cured meats, selected cheeses, marinated vegetables and olives

Garlic Pizza

Garlic, mozzarella and oregano on a crispy base

main

Ricotta Ravioli

A family tradition of delicious handmade spinach ravioli filled with fresh ricotta and served with a fresh napoletana sauce-

Prosciutto Pizza

Thinly sliced prosciutto, bocconcini, shaved parmesan and fresh rocket on a tomato base

Spaghetti al Cartoccio

A luscious selection of mixed seafood is tossed through spaghetti in a garlic, white wine, tomato and cream sauce, wrapped in foil and lightly baked in the oven before being served to you

Mediterranean Pizza

Roast pumpkin, grilled mushrooms, fetta, roasted capsicum, mozzarella and baby spinach on tomato base

dessert

Alternate serves of our desserts:

Mary's Tiramisu

Our home made Italian style tiramisu is a beautiful light dessert of savoiardi biscuits dipped in a coffee and liqueur blend, layered through a luscious and airy mixture of mascarpone and liqueur and topped with dark cocoa and shavings of indulgent chocolate, served with cream and savoiardi

Cheesecake of the Day

A slice of today's cheese served with cream and fresh strawberry

Vanilla Bean Panna Cotta

Our home made panna cotta or "cooked cream" in Italian, is a delicate, silky smooth dessert studded with delicious vanilla beans and topped with fragrant rose-scented raspberries

price

\$48 per person

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Set Menu D

Dinner

entree

Harbour Lights Antipasto

Chefs choice of Italian cured meats, selected cheeses, marinated vegetables and olives

Garlic Pizza

Garlic, mozzarella and oregano on a crispy base

Vitello al Limone

Pan fried veal cooked in a lemon and white wine sauce sitting on a bed of rocket, topped with shaved parmesan and drizzled with a balsamic dressing

main

Pollo Valdostana

Pan fried chicken breast is topped with melted cheese and cooked through a mushroom, white wine and cream sauce

Salmon con Pomodori Arrostiti e Scalogni

Lightly pan fried Tasmanian Atlantic salmon with roasted cherry tomatoes, fresh basil, garlic and shallots

Scallopine alla Marsala

Pan fried veal fillets cooked in a light mushroom, marsala and cream sauce

all mains served with crispy pan roasted rosemary and garlic potatoes

dessert

Alternate serves of our desserts:

Mary's Tiramisu

Our home made Italian style tiramisu is a beautiful light dessert of savoiardi biscuits dipped in a coffee and liqueur blend, layered through a luscious and airy mixture of mascarpone and liqueur and topped with dark cocoa and shavings of indulgent chocolate, served with cream and savoiardi

Cheesecake of the Day

A slice of today's cheese served with cream and fresh strawberry

Vanilla Bean Panna Cotta

Our home made panna cotta or "cooked cream" in Italian, is a delicate, silky smooth dessert studded with delicious vanilla beans and topped with fragrant rose-scented raspberries

price

\$55 per person

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