

DINNER SET MENU 1

garlic prawns



penne alla "claudio"
(sundried tomato sauce)

CHOICE OF ONE FOR THE GROUP

tortellini cardinale
risotto ai funghi
linguine pesto



MAIN COURSE CHOICE

filetto
(portobello mushroom sauce)

or

alaska black cod
(light tomato, capers & black olive sauce)

&

salad served in platters



tiramisu
coffee or tea



☛ gratuity of 17% and GST is extra

\$70

DINNER SET MENU 2

antipasto platters



CHOICE OF ONE FOR THE GROUP

penne with tomato & basil
linguine pesto
risotto ai funghi



grilled ribeye steak & prawns



salad served in platters



chocolate mousse cake

coffee or tea



☛ gratuity of 17% and GST is extra

\$65

DINNER SET MENU 3

fior di latte caprese salad



CHOICE OF ONE FOR THE GROUP

penne with tomato & basil
linguine pesto
tortellini cardinale



MAIN COURSE CHOICE

veal portobello
(veal medallions with a portobello mushroom sauce)

or

fresh fish of the day

or

chicken breast piccata
(white wine & lemon sauce)



st. honore cake

coffee or tea



☛ gratuity of 17% and GST is extra

\$55

DINNER SET MENU 4

caesar salad



CHOICE OF ONE FOR THE GROUP

penne with tomato & basil
linguine pesto
tortellini cardinale



MAIN COURSE CHOICE

veal parmigiana
or
fresh fish of the day



st. honore cake
coffee or tea



☛ gratuity of 17% and GST is extra

\$49

ADDITIONAL CHARGES

risotto

(\$5 extra per person)

pasta with tomato sauce

(\$5 extra per person)

linguine pesto

(\$5 extra per person)

gnocchi

(\$8 extra per person)

prawns

(\$6 extra per person)

substitute tiramisu

(\$2 extra per person)

substitute ice cream

(\$3 extra per person)

**prosciutto, melone & bocconcini
can be substituted on any menu for**

(\$5 extra per person)

espresso, cappuccino and latte are all extra charge

**any changes or substitutions on any set menu
are subject to price change**