



MENU 1

ENTREE TO CHOOSE

Homemade Grilled Italian Sausage

Fremantle Sardines

Bruschetta

MAIN TO CHOOSE

Ravioli Porcini Mushrooms served with Organic Butter & Sage

Woodfired Lamb Shoulder wrapped in Porchetta Style with Seasonal Vegetables

Pappardelle Goat Ragù

DESSERT

Petit Fours

\$55

(Unavailable Saturday Night)



MENU 2

ENTREE TO SHARE

Bruschetta

Cold Meat Board

Melanzana La Sosta

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

MAIN TO CHOOSE

Grilled WA Swordfish

Woodfired Lamb Shoulder wrapped in Porchetta Style with Seasonal Vegetables

Grilled Fillet Pork Wrapped in Speck on Porcini Mushrooms, Truffle Sauce

Oven-Baked Salmon with Vegetables Caponata

(or 2 Pasta dishes and two mains to choose from)

\$60

(Add a cake or petit fours - \$7.5 or A la carte Desserts - \$15)



MENU 3

TO START WITH

Entree to choose

Beef Carpaccio

WA Grilled Prawn in Pancetta, Broad Beans Puree, Stracciatella, Vincotto

Eggplant Parmigiana

MAIN TO CHOOSE

Lasagnole WA Prawns with Pistachio Pesto

Ravioli Porcini Mushrooms served with Organic Butter & Sage

Woodfired Lamb Shoulder Porchetta Style, Seasonal Vegetables

Grilled Swordfish, Caper Berries, Olives, Grape Tomatoes

DESSERT TO CHOOSE

Creme Brulee

Hazelnut Panna Cotta

Tiramisu with Kahlua Gelee

\$65



MENU 4

TO START WITH

Entree to share

Bruschetta

Cold Meat Board

Melanzana La Sosta

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

PASTA ENTRE TO CHOOSE

Lasagnole WA Prawns and Pistachio Pesto

Ravioli Porcini Mushrooms served with Organic Butter & Sage

MAIN TO CHOOSE

Woodfired Lamb Shoulder Porchetta Style, Seasonal Vegetables

WA Grilled Swordfish, Caper Berries, Olives, Grape Tomatoes, Oregano

\$75



MENU 5

TO START WITH

Arancini

Pizza

Bruschetta La Sosta

Woodfired Focaccia with Rosemary, Sicilian Sea Salt & Olive Oil

ENTREE

Alternate Drop

Beef Carpaccio

WA Grilled Prawn in Pancetta on Broad Beans Puree, Stracciatella, Vincotto

MAIN

Alternate Drop

Grilled Fillet Pork in Speck on Porcini Mushrooms, Truffle Sauce, Vegetables

Oven-Baked Salmon, Vegetables Caponata, Tomato Reduction

DESSERT

Alternate Drop

Helzenat Panna Cotta

Tiramisu

\$90

Buon Appetito!



MENU 6

ENTREE TO SHARE

Cold Meat Board

Bruschetta

Hot Woodfired Focaccia with Rosemary & Sicilian Sea Salt

Melanzana La Sosta

PASTA ENTREE

Alternate Drop

Porcini Mushrooms Ravioli with Organic Butter and Sage

Gnocchi Goat Ragu

MAIN

Alternate Drop

Grilled Swordfish Cherry Tomatoes, Caper Berries

Woodfired Shoulder Lamb Porchetta Style

DESSERT

Petit Fours

\$80

Buon Appetito!



MENU 7

ENTREE

Bruschetta La Sosta

Focaccia Di Recco

PASTA TO CHOOSE

Lasagnole Pistachio Pesto & WA Prawns

Pappardelle, Baby Goat Ragu, Green Peas, Truffle, Pecorino Cheese

Ravioli Porcini Mushrooms Served With Organic Butter & Sage

\$40

Add Dessert:

Choc Mousse or Custard Sponge & Strawberries Cake: \$8 pp

UNAVAILABLE ON SATURDAY NIGHT



MENU 8

PASTA ENTREE TO CHOOSE

Alternate Drop

Lasagnole Pistachio Pesto & WA Prawns

Ravioli Porcini Mushrooms Served with Organic Butter & Sage

MAIN

Alternate Drop

Woodfired Lamb Shoulder Porchetta Style, Seasonal Vegetables

WA Grilled Swordfish, Caper Berries, Olives, Grape Tomatoes, Oregano

\$55

Add Dessert

Choc Mousse or Custard Sponge & Strawberries Cake: \$8 pp