

SET MENU

\$29 pp

PIZZA + SALAD

Pizza + Salad: (to share)

BRUSCHETTA: Toasted Italian bread, fresh tomato, basil, oregano, garlic, onion, EVO. **V**

RUCOLA: Rocket leaves w/shaved parmesan, pears & pine nuts, drizzled w/EVO, balsamic vinegar, honey. **GF V**

CAESAR SALAD: Cos lettuce w/crispy bacon, croutons, shaved parmesan & Caesar dressing.

MARGHERITA: Tomato, mozzarella, fresh basil. **V**

MEATLOVERS: Tomato, mozzarella, Italian salami, ham, crispy bacon, sausage, roasted chicken breast.

CAPRICCIOSA: Tomato, mozzarella, ham, mushroom, artichokes, black olives.

\$39 pp

ENTRÉE + PASTA + PIZZA + SALAD

Entrée + Pasta: (to share)

GARLIC BREAD: Toasted bread w/butter, garlic, parsley.

ARANCINI: Mushroom & peas rice balls filled w/provolone cheese served with pumpkin puree. **V**

POLPETTE AL SUGO: Veal & pork meatballs cooked in tomato & herbs w/toasted Italian bread.

FETTUCCINE ALLA BOSCAIOLA: Fettucine with mushroom, bacon, shallots & cream.

GNOCCHI ALLA BOLOGNESE: Hand-made gnocchi with beef & pork bolognese sauce.

Pizza + Salad: (to share)

MARGHERITA: Tomato, mozzarella, fresh basil. **V**

MEATLOVERS: Tomato, mozzarella, Italian salami, ham, crispy bacon, sausage, roasted chicken breast.

MISTA: Mixed leaves w/ tomato, cucumber, olives, onion dressed with EVO & balsamic vinegar. **GF V**

\$49 pp

ENTRÉE + PASTA + MAIN + SALAD

Entrée + Pasta: (to share)

ITALIAN ANTIPASTO: Platters of prosciutto, cured meats, cheese, frittata, vegetables, mixed olives & fresh Italian bread.

PIZZA BIANCA: Pizza crust, EVO, garlic, mixed herbs, mozzarella cheese.

LASAGNA AL FORNO: Oven-baked & layered w/beef & pork ragu, béchamel, egg & mozzarella.

SPAGHETTI ALLA MARINARA: Spaghetti w/calamari, prawns, octopus, fish & mussels cooked in tomato.

Main + Salad: (to share)

POLLO BOSCAIOLA: Pan-fried chicken breast, mushroom, bacon, shallots & cream served w/garlic broccolini.

INVOLTINI DI VITELLO: Crumbed veal filled w/prosciutto, spinach, provolone served w/potato puree, tomato & roast capsicum.

RUCOLA: Rocket leaves w/shaved parmesan, pears Pine-nuts, drizzled w/EVO, balsamic vinegar, honey. **GF V**

Little Italy™

Ristorante - Pizzeria

Cronulla

Selection of optional extra's

\$10 pp ITALIAN ANTIPASTO BOARD: Platters of prosciutto, cured meats, cheese, frittata, vegetables, mixed olives & fresh Italian bread.

\$ 5 pp FRUIT PLATTERS: Seasonal Fruit platters.

\$ 10 pp DESSERT:

TIRAMISU Savoiardi sponge biscuits soaked in espresso coffee. layered w/mascarpone cream & cocoa.

TORTA DI RICOTTA E PERE: Ricotta & pear cake served w/vanilla gelato.

CREPELLE: Crepes filled w/ mascarpone, served w/white chocolate sauce, strawberries & aged balsamic.

TORTINO AL CIOCCOLATO: Flour-less pudding style cake made w/dark chocolate served w/vanilla gelato.

\$1.50 pp Cakeage: Cake cutting & serving.

\$3.50 pp Corkage: BYO wine only. Over 20 guests no BYO allowed.

\$25 pp BAMBINI (CHILDRENS) SET MENU' (under 12 yrs only)

Pasta or Pizza: (choose 1)

GNOCCHI OR PENNE AL POMODORO: Tomato, garlic, fresh basil. **V**

SPAGHETTI BOLOGNESE: Slow cooked beef & pork bolognese sauce.

MARGHERITA PIZZA: Tomato, mozzarella, fresh basil. **V**

HAWAIIAN PIZZA: Tomato, mozzarella, ham, pineapple.

Main: (choose 1)

CHICKEN SCHNITZEL & CHIPS

CALAMARI & CHIPS

Dessert:

1 SCOOP OF VANILLA GELATO.

*Little Italy*TM

Ristorante - Pizzeria

Cronulla