

DESSERTS

Tiramisu - Traditional Italian trifle layered with mascarpone cheese, coffee & marsala \$8.00

Panna Cotta - Sheep yoghurt & orange scented cream accompanied with grappa infused rhubarb chards & vanilla fairy floss \$8.00

Semifreddo - Chilled nougat & almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione \$8.00

CRIVELLI FINE COFFEE & FRAUS EUROPEAN HOT CHOCOLATES

Caffe latte, cappuccino, flat white, long black, mocha, macchiato \$3.60

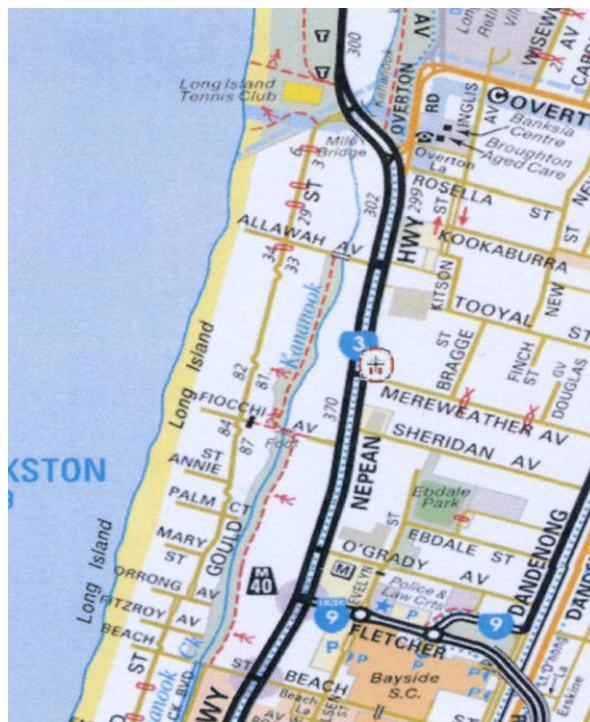
Chai latte \$4.60

Espresso \$3.00

Selected Fraus European Hot chocolate flavours \$5.90

SOFT DRINKS

Selected flavours (250ml crown bottles) \$3.90



TAKE AWAY MENU



MEL REF: 100A D2

**OPEN 7 DAYS FOR LUNCH & DINNER
FULLY LICENSED/BYO BOTTLED WINE
343 NEPEAN HWY FRANKSTON**

BREADS

Bruschetta – Tomato, Spanish onion, fresh basil & extra virgin olive oil on toasted ciabatta bread (4)

\$7.00

Bruschetta Peperoni – Roasted capsicum, bocconcini cheese & pesto on toasted ciabatta bread (4)

\$8.00

Bruschetta Acciuga – Cannellini bean paste, Sicilian white anchovies & extra virgin olive oil on toasted ciabatta bread (4)

\$10.00

Pizza bread – In house pizza bread baked with either garlic & sea salt or rosemary & onion or anchovy & olive

\$6.00

ENTREE

Caesars Seafood Antipasto – Prawns, scallops & calamari grilled atop Mediterranean vegetables & drizzled with lemon olive oil

e- \$18.00 m - \$25.00

Caesar Salad – Baby cos dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies

& a poached egg

\$15.00

With chicken - \$17.00

Calamari – Calamari dusted with semolina & fried golden atop rocket leaves with a lime & basil aioli

e- \$15.00 m- \$23.00

PASTA

Spaghetti con Polpetti – Spicy beef & pork meatballs baked in red wine, tomato & basil sauce topped with shaved parmigiano

\$17.90

Spaghettoni Frutti di Mare – Assorted trawler, fresh seafood including prawns, scallops, mussels & baby clams in garlic olive oil

\$24.90

Tortiglioni barbabetola – Homemade pasta filled with a combination of beetroot, goats cheese & Italian mustard fruits in a sage & burnt butter sauce topped with pecorino cheese

\$22.90

Gnocchi Spinaci – Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs

\$16.00

Capellini Granchio – Saffron infused “angel hair” pasta with Queensland crab meat, baby fennel, chilli, garlic, fresh tomato & sprinkled with fried shallots

\$24.90

SIDES

Potatoes with garlic & rosemary, Chips, Seasonal vegetables

\$4.90

Garden Salad, Rocket Salad

\$5.00

RISOTTO

Anatra e Funghi – Roasted duck & wild mushrooms topped with pecorino cheese & drizzled with white truffle oil

\$22.90

Carciofi e Gorgonzola – Chargrilled artichokes, young creamy gorgonzola cheese, semi sundried tomatoes & aromatic herbs

\$16.00

Zucca e Spinaci – Roasted sweet pumpkin & baby spinach topped with mascarpone cheese

\$16.00

Pescatore – Prawns, scallops, mussels & baby clams in a garlic, tomato & basil sauce

\$24.90

All of our risottos use Carnaroli Rice to produce a classic creamy risotto

MAINS

Vitello Saltimbocca – Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo & provolone cheese in a white wine veal jus on roasted garlic potato mash

\$26.00

Chicken Parmigiana – Crumbed breast of chicken baked with mozzarella cheese & tomato, served with chips

\$20.00

Black Angus Sirloin – 350gm beef crusted in mustard seeds & grilled on a minted pea & potato mash with a pomegranate molasses glaze

\$32.00