

# TWO COURSE LUNCH

WITH A GLASS OF WILD OATS WINE

**\$19.90**

## ENTRÉE

*-Choose one of the following-*

### **CALAMARI FRITTI**

Lightly fried calamari rings served with lemon.

### **POLPETTE ALLA CASALINGA SUGO**

Maria's home made Italian meatballs served with Bolognese sauce.

## MAINS

*-Choose one of the following-*

### **POLLO ALLA PARMAGIANA**

Crumbed breast chicken topped with cheese and Napoli sauce.

### **SPAGHETTI CALABRESE**

Spicy salami, black olives, capsicums, chilli with Napoli sauce.

### **ROBERTO'S SPECIAL PIZZA**

Tomato, mozzarella, Virginia ham, mushroom, Spanish onion, olives, chilli.

### **GNOCCHI SALTATI CON TALEGGIO E NAPOLI**

Maria's home made gnocchi tossed in a rich Italian cheese finished with a Napoli sauce.

**\$27.90**

**INCLUDES A CHOICE OF DESSERT AND COFFEE**

### **CRÈME CAMEL**

Baked custard topped with caramel with ice-cream.

Or

### **TIRAMISU**

An Italian dessert consisting layers of sponge cake soaked with coffee, brandy and liqueur layered with mascarpone cheese and topped with grated chocolate.