

## SET MENUS

### Set Menu A

#### Appetizers

(One serves every 4 persons)

#### Antipasto All'Italiana

(Selection of cold meat, pickle vegetable, grilled Sausage, herb & cheesy Arancini)

#### Garlic Bread

#### Main Courses

(Your choice of)

#### Cotoletta Alla Siciliana

Tender golden brown, flattened and crumbed veal steak, topped with eggplant, grilled onion, Napolitana sauce and melted cheese served with Mixed grilled vegetable and saffron herb potatoes.

#### Penne Ai Nebrodi

Short Tube pasta cooked with spicy Italian sausage, capsicum, black olives & home made pesto in Napoletana sauce

#### Saltimbocca Di Pollo

Chicken breast fillet, lightly pan-fried in white wine with a hint of fresh cream, topped with Parma ham & flavoured with sage serve with Mixed grilled vegetable and rosemary roasted baked potato.

#### Ravioli Allo Zafferano

Pillow shaped pasta filled with spinach & ricotta served a cream & saffron sauce with shredded spinach, garlic, basil & a sprinkling of ground pistachio nuts

#### Coffee

Tea, espresso, flat white, long black or cappuccino

**\$ 37 Per person**



## **Set Menu B**

### **Appetizers**

(one serve every 4 persons)

**0.** (Herb & cheesy Arancini serve with sweet chilli sauce)

### **Sals**

**iccia Della Casa** (Grilled sausage with fetta & black olives)

### **Garlic Bread**

### **Main Courses**

**(Your choice of)**

#### **Cotoletta Alla Siciliana**

Tender golden brown, flattened and crumbed veal steak, topped with eggplant, grilled onion, Napolitana sauce and melted cheese served with Mixed grilled vegetable and saffron herb potatoes.

#### **Pesce Del Giorno**

Grilled Fish fillet served with our chef's own Sicilian dressing; Mixed grilled vegetable and saffron herb potatoes

#### **Saltimbocca Di Pollo**

Chicken breast fillet, lightly pan-fried in white wine with a hint of fresh cream, topped with Parma ham & flavoured with sage serve with Mixed grilled vegetable and saffron herb potatoes

#### **Penne Arrabiata**

Short tube pasta tossed with our homemade Neapolitana sauce, fresh chilli, garlic and sprinkle of parsley.

### **Coffee**

Tea, espresso, flat white, long black or cappuccino

**\$45 Per person**

## Set Menu C

### Appetizers

(one serve every 4 persons)

**Salsiccia Della Casa** (Grilled sausage with fetta & black olives)

**Calamari Fritti** (Lemon pepper crumbed Calamari served with aioli sauce)

**Bruschetta** (Freshly diced Tomato, basil, Extra virgin olive oil & parmesan cheese)

### Main Courses

(Your choice of)

#### Involtini Giulietta & Romeo

A pair of rolled chicken breast fillet, filled with prawn, mushroom, breadcrumb and herb. Served with creamy mushroom sauce, Mixed grilled vegetable and saffron herb potatoes.

#### Filetto All'Antica

Black Angus scotch fillet, grilled & served with creamy mushroom sauce with Mixed grilled vegetable and saffron herb potatoes.

#### Cotoletta Alla Siciliana

Tender golden brown, flattened and crumbed veal steak, topped with eggplant, grilled onion, Napolitana sauce and melted cheese served with Mixed grilled vegetable and saffron herb potatoes.

#### Pesce Del Giorno

Grilled King Snapper served with our chef's own Sicilian dressing; Mixed grilled vegetable and saffron herb potatoes

### Coffee

Tea, espresso, flat white, long black or cappuccino

**\$55 Per person**



## Set Menu D

### Appetizers

(one serve every 4 persons)

#### Antipasto All'Italiana

(Selection of cold meat, pickle vegetable, grilled Sausage, herb & cheesy arancini)

**Bruschetta** (Freshly diced Tomato, basil, Extra virgin olive oil & parmesan cheese)

**Calamari Fritti** (Lemon pepper crumbed Calamari served with aioli sauce)

### Entrees

(Your choice of)

#### Penne Ai Nebrodi

Short Tube pasta cooked with spicy Italian sausage, capsicum, black olives & home made pesto in Napoletana sauce

#### Tortelloni Alla Cremonese

Fresh ring shaped pasta filled with veal and chicken tossed in a delicious cream, bacon and mushroom sauce with parmesan cheese.

#### Ravioli Allo Zafferano

Pillow shaped pasta filled with spinach & ricotta served a cream & saffron sauce with shredded spinach, garlic, basil & a sprinkling of ground pistachio nuts

### Main Courses

(Your choice of)

#### Saltimbocca Di Pollo

Chicken breast fillet, lightly panfried in white wine with a hint of fresh cream, topped with Parma ham & flavoured with sage serve with Mixed grilled vegetable and saffron herb potatoes

#### Filetto All'Antica

Black Angus scotch fillet, grilled & served with creamy mushroom sauce with Mixed grilled vegetable and saffron herb potatoes.

#### Pesce Del Giorno

Grilled Barramundi/ Snapper served with our chef's own Sicilian dressing; Mixed grilled vegetable and saffron herb potatoes

#### Risotto del Giorno

Arborio Rice cooked with chicken, asparagus, sun-dried tomato, pine nut white wine and cream. Finished with aged parmesan cheese.

### Coffee

Tea, espresso, flat white, long black or cappuccino

**\$65 Per person**

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# Antico Caffè

CAFFÈ • RISTORANTE • PIZZERIA

You can add Dessert with your set menu with \$ 7.0 Extra per person  
(Choice of any two let us know min 2 weeks before)

## Our Dessert list

- Espresso Tiramisu
- Lemon Tart
- Cheese cake
- Crepes Suzette
- 2 Scoops of Vanilla ice Cream

Soft drinks/ Juice Package \$6.0 per person

## Our Drinks list

- Coke
- Diet Coke
- Fanta
- Sprite
- Lift
- Lemon lime bitter
- Orange Juice
- Apple Juice
- Pineapple Juice

Wine and Beer Package \$45 Per person

### Red wine

Johnny Q Shiraz –SA  
West Cape Howe –Cabernet Merlot – WA

### White Wine

West Cape Howe –Semillon Sauvignon Blanc – WA  
Classic White – WA

### Beer

Hahn Super Dry  
Corona  
Cascade Premium Light

- Advance Booking is required
- Not valid with any other discount offer
- 25% Deposit is required upon confirmation of booking ( Not refundable)
- Call Us on **92218222** for Booking or Visit [www.anticocaffe.com.au](http://www.anticocaffe.com.au)
- Confirm the **Final Number** Minimum two weeks before.

ITALY  
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