

SET MENUS

Set Menu A

Appetizers

(One serves every 4 persons)

Garlic Bread

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

Main Courses (Your choice of)

Spaghetti alla Bolognese

Spaghetti cooked in rich meaty authentic Italian sauce and serve with parmesan cheese.

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 (Vegetarian)

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

Pesce Del Giorno

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

Coffee

Tea, espresso, flat white, long black or cappuccino

\$ 30 Per person

Set Menu B

Appetizers

(One serves every 4 persons)

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

Calamari Fritti (Lemon pepper crumbed Calamari served with aioli)

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

Main Courses (Your choice of)

Pollo alla Parmigiana

Golden brown crumbed chicken breast topped with ham, Napoletana sauce and melted mozzarella cheese serve on roasted herb potato and mixed grilled vegetable.

Filetto All'Antica

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

Pesce Del Giorno

Grilled Barramundi served with Sicilian dressing, Mixed grilled vegetable and roasted herb potatoes

Duck a l' Orange

Duck Maryland slowly cooked in orange juice, white wine and herbs. Serve with mushroom and asparagus risotto and orange reduction

Ravioli Allo Zafferano (Vegetarian)

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

\$45 Per person



Set Menu C

Appetizers

(One serves 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 roasted herb potatoes

Filetto All'Antica

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

Pesce Del Giorno

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

\$55 Per person

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You can add Dessert with your set menu with \$ 5.0 Extra per person
(Choice of any two let us know min one week before)

Our Dessert list

- Espresso Tiramisu
- 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

BYO wine only, Corkage \$3 Per person

Wine and Beer Package \$35 Per person (3 hours)
(That includes the followings)

Red wine

First Pour –Cabernet Merlot – WA
Montepulciano d’ Abruzzo -Italy

White Wine

West Cape Howe –Semillon Sauvignon Blanc – WA
Pinot Grigio-Italy

Beer

Hahn Super Dry
Corona
Cascade Premium Light
Peroni Azzuro

- Advance Booking is required
- Minimum 8 people or more
- Glutton free & vegetarian option available on request
- Kid’s Set Menu available
- 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
- Confirm the **Final Number** two weeks before. The minimum charge will be according to the number provided.

THE FASTEST ITALY