

TWO . FRATELLI

EST. 2004

STARTERS (served standing)
Please choose two

Assorted Italian canapés on garlic crostini
Grilled zucchini & bacon drizzled with balsamic reduction / prosciutto & gorgonzola / Fresh diced tomatoes, basil & grated parmesan / smoked salmon and crème fraiche

Salt and pepper squid served with house made garlic aioli

Cherry tomatoes, bocconcini & basil mini skewers, dressed with extra virgin olive oil

Antipasto platters
Marinated vegetables and cured meats, provolone cheese and Italian wood-fired bread

ENTRÉE
Please choose two for alternate serving

Penne Siciliana with ricotta cheese and grilled eggplant in a rich Napoletana sauce

Penne Boscaiola, bacon and mushroom in a garlic cream sauce

Gnocchi gorgonzola in a garlic cream sauce served with toasted walnuts

Roasted butternut pumpkin and Bulgarian feta risotto

Spinach and ricotta cannelloni in a rich tomato sauce with fresh basil and parmesan cheese

Tortellini alla Sorrentina in a homemade tomato and mozzarella sauce

MAIN

Please choose two mains for alternate serving

Free range chicken involtini filled with marinated breadcrumbs, semi-dried tomato, double smoked ham and provolone cheese served in a Napoletana sauce

Slow roasted white wine pork neck on a bed of wok tossed green beans, roasted garlic and red wine jus

Grilled swordfish served with roast potatoes and a butter, caper, olive, white wine reduction sauce

Grilled salmon served with seasonal vegetables and salsa verde **or** butter caper olive sauce

Tagliata grilled eye fillet tossed in a rocket and parmesan and balsamic salad

Oven baked salmon served with seasonal vegetables and salsa Verde / or butter caper olive sauce

Balsamic glazed pork fillet served with butter, sesame green beans and red wine jus

ALL MAINS SERVED WITH SHARED MIXED GARDEN SALAD AND ITALIAN CIABATTA

Minimum 20 people

2 courses @ \$40 per head

3 courses @ \$50 per head

Less than 20 people

2 courses @ \$50 per head

3 courses @ \$60 per head

Prices include tea and coffee **but no cold drinks**. These will be charged additional depending on what is ordered on the day

Two Fratelli Café is fully licensed. BYO option for wine only **\$3.5 per person corkage**

Function Hours

Lunch 12-5pm / Dinner 6-11pm (\$250 extension till midnight)

50% deposit 2 weeks prior to function date required

No refund on deposit for cancellations requested later than 5 days prior to function date

Please direct all enquiries to twofratellicafe@gmail.com or to discuss further, call 9566 1177 and ask for David Camarda.

Thank you