

Mother's Day Lunch & Dinner Menu 2022

2 Courses 59.00

Choice of Antipasti then a choice of Pasta, Meat or Pizza

Dessert Menu also available

Children (under 12) 25.00

Meal, gelato & soft drink

Kitchen & Pizzeria Glenrose Village

Antipasti

6 Fresh shucked Sydney Rock Oysters, champagne mignonette, finger lime

Qld Calamari flour dusted, rosemary, garlic, mild chilli, nduja aioli, fresh lemon

Baked stuffed half eggplant, cherry tomato, eggplant, goat's cheese, chilli, onion, garlic, Napoletana **V**

Crumbed Zucchini Flowers filled with 4 cheeses, truffle honey, pecorino Romano (3) **V**

Arancini Mushroom, truffle & mozzarella, cauliflower puree, pickled cauliflower, radish, parmigiano Reggiano **V**

Insalata Caprese heirloom tomato, smoked burrata, basil, garlic, sea salt, evoo, oregano, black balsamic **V**

Pizza

Margherita salsa, Fior di latte, basil, virgin olive oil **V**

Diavola salsa, Fior di latte, gorgonzola cheese, salami, chilli

Capricciosa salsa, Fior di latte, shaved ham, artichoke hearts, olives, mushrooms

Vegetariana Zucchini puree base, Fior di latte, eggplant, capsicum, olives, mushrooms, sundried tomato **V**

Hawaiian salsa, Fior di latte, shaved ham, pineapple

The Stella salsa, Fior di latte, shaved ham, pepperoni, capsicum, mushroom, onions, olives

Golossa Fior di latte, potato, Roman sausage, rosemary, garlic

Gamberi salsa, Fior di latte, garlic prawns, zucchini, chilli, oregano

Mare Monti Fior di latte, garlic prawns, pancetta, semi dried Roma tomatoes, bocconcini, rocket, black balsamic glaze

3 Little Pigs pulled pork, smoked bacon, Roman sausage, tomato salsa, Fior di latte, hickory smoked BBQ sauce

Luca mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma, shaved parmesan

Pasta & Meats

Squid ink Spaghetti vongole, nduja, eschalots, garlic, white wine, bottarga, Yarra Valley caviar

Pumpkin Ravioli burnt butter & sage, grated ricotta salata **V**

Penne Calabrese chicken, capsicum, sundried tomato, salsa, Fior di latte, basil, cream, parmigiano Reggiano

Potato Gnocchi "alla Sorrentina," oven baked, Napoletana, Fior di latte, prosciutto di Parma, basil

Fish of the day

Spatchcock (Galston NSW) oven baked with salami, Sicilian olives, white wine, garlic, chilli & rosemary with twice cooked duck fat potatoes & friarielli

10 hr slow cooked beef cheek (Bindaree, NSW) fregola, apple wood smoked carrot puree, broccolini, red wine jus

Additional Sides

Broccolini sauteed with garlic & chilli, pangrattato 10

Rocket, Radicchio, pear, roasted pine nuts, parmigiano Reggiano, extra virgin olive oil & white balsamic 11.5

Mixed Leaf Salad, oxheart tomato, pickled onion, cucumber, goat's cheese, mustard vinaigrette 11.5

Fries with herb salt, aioli 10.5

Fries Truffled Pecorino & truffle mayo 14.5

Sweet Potato Fries, aioli 12.5

Bambini under 12 only 25

Includes child's meal, soft drink & gelato

Mini Margherita Pizza tomato salsa, Fior di latte

Mini Hawaiian Pizza salsa, Fior di latte, ham, pineapple

Mini 3 Pigs Pizza Tomato salsa, Fior di latte pulled pork, sausage, smoked bacon, BBQ sauce,

Spaghetti bolognese

Penne Napoletana napoliana sauce

Battered Fish & chips

Calamari & chips

Chicken schnitzel & chips

Lunch 12:00 to 2:30 Dinner 5:00 to 8:30

Gluten free penne + 3.5 Gluten free pizza base + 5

BYO Wine not available Mother's Day CAKEAGE \$3.50 per person

Sunday & Public holiday surcharge 10%

Prices inclusive of 10% gst All cards transaction fee 1.5% Menu

ingredients subject to change due to availability