

VINNIES Ristorante

T 9602 8873 F 9601 2705
www.vinniesristorante.com.au

\$40.0 set menu NO.1

Alternate serves of
Italian bruschetta with tomato, basil, olive oil and balsamic vinegar
Tuscan bruschetta with sautéed pumpkin, spinach and shaved parmesan

Appetizer - platters per table

Broccoli Milanese

Deep fried with herbed crumbs, dressed with sweet chilli sauce and sesame seeds

Salt and Pepper Calamari

Scoured, deep fried calamari served on a bed of rocket with tartare sauce

Entrée - pasta platters per table

Sedani Amatriciana

Short tube pasta tossed in a rich napoletana sauce with sautéed onions and smoked speck

Tortellini di Venere

Freshly made beef tortellini tossed in cream with Parma ham and shallots

Main courses - served alternately per person

Veal al Bianco

Sautéed medallion with mushrooms in a white wine jus

Pollo Norma

Grilled chicken breast fillet topped with eggplant and fresh tomatoes

Garden Salad per table

Mixed green salad with capsicum, cucumbers, onions, olives, cherry tomatoes in Italian vinaigrette

Main courses are served with vegetables in platters per table

NOTE: Dessert please add \$3.50 per person

Dessert

Fresh fruit platters

The finest seasonal fruits available

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\$45.0 set menu

includes...Garlic bread and Caesar salads

Entrée - choose two (2) from the following (served alternately)

Cannelloni Rossini

Traditional Italian tube pasta filled with prime beef , cheese, herbs and spices with napoletana and béchamel sauce

Salmon Salad

Smoked Tasmanian salmon tossed in crispy rocket with Spanish onion, capers and a drizzle of crème fraiche

Pomodoro Ripieno Della Nonna

Stuffed tomato with rice, herbs and cheese oven baked served with eggplant al funghetto

Agnellotti Genovese

Half moon pasta filled with ricotta cheese and spinach tossed in a pink sauce with our own pesto and grana

Main courses - choose two (2) of the following (served alternately)

Chicken Roulade Doria

Breast fillet filled with French crepe, spinach and capsicums, cooked in white wine and cream

Veal Primadonna

Sautéed veal medallions in butter, garlic, wine topped with a ragout of mushrooms in a rich tomato sauce

Perch Harlequin

Curled fillet filled with spinach, pumpkin oven baked served with a fish vellutee sauce and wine reductions

Maiale Arrosto Con Mele

Oven baked pork roast with rosemary and garlic drizzled with red wine served with apple sauce

Dessert - choose two (2) from the following (served alternately)

Sticky Date Pudding

Warm sticky date pudding served with hot caramel sauce, fresh cream and strawberries

Caramel Delight

A sumptuous caramel centre inside a crème caramel gelato rolled in moist sponge cake

Bacio

A sweet marriage of white chocolate and bacio gelato. Ebony and Ivory.....

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\$49.5 set menu

Italian bruschetta with tomato, basil, olive oil and balsamic vinegar

Appetizer - platters per table

Crumbed Asparagus

Asparagus spears deep fried with herb crumbs topped with Vinnies mayonnaise

Funghi Trifolati

Sautéed mushrooms in garlic, parsley and white wine

Grilled baby Octopus

Tender baby octopus grilled and dressed with Italian vinaigrette

Entrée - pasta platters per table

Penne Salmone

Short tube pasta tossed with shallots, smoked salmon, vodka and cream

Ravioli Al Sugo

Chicken filled pillow pasta in a napolatana sauce with basil

Main courses -served alternately per person

Involtini in umido

Rolled veal stuffed with mushrooms, tomato, cheese and herbs in a Napoli sauce

Chicken alla Mustarda

Grilled chicken breast topped with seasonal vegetables with a grainy mustard sauce

Garden Salad per table

Mixed green salad with capsicum, cucumbers, onions, olives, cherry tomatoes in Italian vinaigrette

Main courses are served with vegetables in platters per table

Dessert

Fresh fruit platters

The finest seasonal fruits available

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\$59.5 set menu

Alternate serves of
Bruschetta Rusticana with marinated capsicum, fetta cheese and truffle oil
Mad Max bruschetta with a combination of mixed mushrooms and tomato

Appetizer - platters per table

Asparagus con Prosciutto grilled asparagus spears wrapped in prosciutto served on a fennel and rocket salad

Calamari Fritti scoured deep fried served on a bed of rocket with tartare sauce

Grilled baby octopus

Tender baby octopus grilled and dressed with Italian vinaigrette

Entrée - served individually per person

Crepe Rossini

French crepe filled with spinach and ricotta in a pink sauce

Main courses- served alternately per person

Galletto Mirabella

Herb crusted grilled spatchcock

Veal Vanessa

Grilled medallion topped with asparagus and fontina cheese in sautéed tomato and basil oil

Garden Salad per table

Mixed green salad with capsicum, cucumbers, onions, olives, cherry tomatoes in Italian vinaigrette

Main courses are served with vegetables in platters per table

Dessert- served alternately per person

Tartufo

A dark chocolate nougart gelato rolled in moist chocolate sponge cake.

Tropicana

A trio of fresh fruit sorbets; mango, lemon and strawberry. Simple and naturally refreshing

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\$69.5 set menu

Italian bruschetta with tomato, basil, olive oil and balsamic vinegar
Marinated olives and cheese sticks

Appetizer - platters per table

Gourmet Antipasto

Features a selection of vegetable delicacies including eggplant and fetta cheese fingers, grilled asparagus spears crumbed or wrapped in prosciutto, stuffed zucchini flowers, roasted red capsicum dressed with salsa verde, sautéed field mushrooms in a lemon, garlic and olive oil dressing and plenty more....

Salt and Pepper Calamari scoured, deep fried served on a bed of rocket with tartare sauce

Entrée - pasta platters per table

Linguine con Gamberi

Fresh linguine pasta tossed with prawns, shallots, and brandy in a napolatana sauce

Main courses- served alternately per person

Trancio di Spada

Char grilled sword fish steak topped with roasted tomato and Italian vinaigrette

Filetto Senese

Oven baked prime grain fed fillet with a red wine jus

Rocket and Fennel Salad per table

Main courses are served with vegetables in platters per table

Dessert

Classic strawberries and Ice cream

Fresh strawberries and a scoop of premium vanilla ice cream

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FUNCTION MENU PLATTER AND DESSERT ADDITIONS

Any menu can be complimented with extra platters which serve 6 people.
All desserts will be charged per person.

Gourmet Anti-pasto 4 items	14.9p/p
Vinnies Ristorante "Classic" Italian Anti-pasto	39.9
Salt and Pepper Calamari	26.9
Garlic Prawns	33.9
Mussels Marinara	27.9
Zucchini Flowers	31.9
Asparagus with Prosciutto	25.9
Crumbed Broccolini	19.9
Grilled baby Octopus	27.9
Deep fried white bait	24.9
Oysters 1 dozen	29.9
BBQ Prawns	48.0
Mushrooms stuffed. (veg and non veg)	24.0
Fried Camembert cheese	24.9
Prosciutto e Bocconcini	29.9

DESSERTS

Fruit Platter	3.5 p/p
Gelato per scoop	3.0
Strawberries and ice-cream	7.5
Pannacotta	7.5
Lemon Sorbet	7.0

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FUNCTION MENU FOR CHILDREN \$20.0 per child

STARTERS

Garlic bread or Italian bread roll

MAIN COURSES-served individually per child

Spaghetti or Penne Bolognese

Italian long or short pasta tossed with mince meat in a napolatana sauce
or

Spaghetti or Penne Con Burro

Italian long or short pasta tossed in virgin olive oil topped with a hint of butter
or

Calamari and chips

Crumbed and deep fried calamari rings served with chips
or

Chicken or Veal Schnitzel and chips

Chicken breast fillet, crumbed, then deep fried served with chips
Thinly sliced veal, crumbed, then deep fried served with chips
or

or

Fish and Chips

Fresh fish fillets, crumbed, then deep fried served with chips
or

Nuggets and Chips

Chicken breast fillet pieces, crumbed, then deep fried served with chips
or

or

Lasagne

Traditional beef filled pasta layered then topped with napolatana sauce

DESSERT-served individually per child

Ice-Cream Sundae

Scoops of premium vanilla ice-cream with a choice of chocolate, strawberry or caramel topping