

La Tavernetta Osteria



SET MENU

Vegetarian/Vegan/Gluten Free options available
Please contact Andrea on 8065 8134 for any enquiries
Please find the description of the dishes on our menu
Menus are also customized to your specific requirement
CORKAGE \$ 5.00 pp

\$45/P (Minimum 10 people)

Antipasto/Entree:

Bruschetta al Pomodoro(individual)

Home made bread with fresh tomatoes and basil

Eggplant Involtini(to share)

Rolled eggplant involtini stuffed with ricotta and tomato

Primi/Pasta: (to share)

Penne Norma (V)

Short pasta with napoletana sauce, fried eggplant and grated salted ricotta.

Fettuccine Boscaiola

Home made fettuccine pasta with sautéed bacon and mushroom in a creamy sauce

Contorni/Sides:

Garden Salad

\$55/P (Minimum 10 people)

Antipasto/Entree: (to share)

Tagliere Tavernetta

*Dairy assorted cured meats, cheese, grilled vegetables, olives
with home made focaccia*

Calamari Fritti

Fried calamari, with a side of home made aioli sauce

Primi/Pasta: (to share)

Risotto Pescatora

Seafood Risotto

Penne Bolognese

Short pasta in ragu sauce with herbs and napoletana sauce

Contorni/Sides:

Garden Salad

\$65/P (Minimum 10 people)

Antipasto/Entree: (to share)

Tagliere Tavernetta

Dairy assorted cured meats, cheese, grilled vegetables, olives with home made focaccia

Caprese di Bufala (V)(GF)

Layer of buffalo mozzarella cheese and vine riped tomato drizzled with tavernetta dressing

Mini Arancini (V)

Traditional fried sicilian rice balls in napoletana sauce and mozzarella

Primi/Pasta: (to share)

Risotto Gamberi e Zucchine

Carnaroli rice with prawns and zucchini

Pappardelle Bolognese

Home made pappardelle pasta in ragu sauce with herbs and napoletana sauce

Secondi: /Main: (individual alternate)

Guancia di Manzo

Braised beef cheek with crispy polenta

Barramundi alla Mediterranea

Grilled wild barramundi fillet topped with diced tomato, olives and capers served on a bed of salad