

Vincenzos restaurant - \$46 per person

To Start:

Aglío e Olio

A thin crispy pizza base with cracked pepper, garlic, parsley and oil.

Entrée Platters consisting of:

Skewered Chicken - Succulent tenderloins marinated in garlic, chilli and coriander.

Arancini - Balls of Arborio rice with beef mince, napoletana sauce and cheddar cheese.

AND

Skewered Chicken - Succulent tenderloins marinated in garlic, chilli and coriander.

Stuffed Mushrooms - Grade one button mushrooms filled with a savoury cream cheese combination, topped with parmesan and oven baked.

Mains choice of:

Chicken Parmigiana

A tender chicken breast, crumbed, fried and topped with bacon, parmesan cheese, napolitana sauce, mozzarella and cheddar cheese and baked in the oven. Served with spaghetti napolitana.

Spanish Risotto

A combination of seafood marinated in garlic, chilli and oil, pan fried and tossed through a napoletana sauce with arborio rice.

Scallopini Funghi

Tender medallions of young beef pan fried with garlic and freshly sliced mushrooms in a cream sauce.

Teas and Coffees available