

# SET MENU'S

*Luigi's*



restaurant

Shop 99 Narellan Town Centre,

Cnr Queen & Elyard Streets,

Narellan 2567

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## Menu 1 - \$35.00 per person

### Appetisers

Garlic & Cheese Pizzas and Herb & Cheese Pizzas

### Salads

**Italian Salads** - Iceberg lettuce, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** - Made from our traditional recipe

**Fettuccine Boscaiola** - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Linguine Chorizo** - Linguine tossed with chorizo, olives, roasted capsicum, fetta, basil & chilli in a napolitana sauce

**Fettuccine Primavera** - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Penne with Chicken** - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** - Soft, potato dumplings in a creamy pesto sauce

**Tortellini Fungo** - veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** - Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** - Spinach & ricotta ravioli in a napolitana sauce

### Gourmet & Traditional Pizzas

Choose from the following:

**Supreme** - Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

**BBQ Meat Lovers** - BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

**Peri Peri Chicken** - Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

**Hawaiian** - Tomato base, ham, pineapple, mozzarella cheese

**Sicilian** - Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

**Mexicana** - Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

**Vegetarian** - Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

**Margherita** - Tomato base, oregano, mozzarella cheese

**Luigi's** - Tomato base, provolone cheese, sliced tomato, rocket & prosciutto

**Primavera** - Tomato base, eggplant, zucchini, semi-dried tomatoes, grilled artichokes, kalamata olives, bocconcini cheese

**Calabrese** - Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

**Pulled Pork** - Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

**Pescatore** - Tomato base, sautéed seafood including prawns, octopus, calamari, fish and mussels, bocconcini cheese

**Pollo** - Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

## Menu 2 - \$42.00 per person

### Appetisers

Herb & Cheese and Garlic & Cheese Pizzas

### Salads

**Italian Salads** - Iceberg lettuce, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

**Veal Parmigiana** - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Veal Pizzaiola** - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

**Chicken Boscaiola** - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

### Dessert (Alternate)

Choose 2 of the following:

**Tiramisu** - An Italian classic. Layers of coffee-soaked savoiardi biscuits and mascarpone cream

**Honeycomb Mousse** - Light & fluffy honeycomb delight

**Chocolate Pannacotta** - Served with hazelnut praline

## Menu 3- \$46.00 per person

### Appetisers

Garlic & Cheese Pizzas and Bruschetta Pizzas

### Salads

Greek Salads - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** - Made from our traditional recipe

**Fettuccine Boscaiola** - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Linguine Chorizo** - Linguine tossed with chorizo, olives, roasted capsicum, fetta, basil & chilli in a napolitana sauce

**Fettuccine Primavera** - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Penne with Chicken** - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** - Soft, potato dumplings in a creamy pesto sauce

**Tortellini Fungi** - veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** - Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** - Spinach & ricotta ravioli in a napolitana sauce

### Main (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

**Veal Parmigiana** - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Veal Pizzaiola** - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

**Chicken Boscaiola** - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

## Menu 4 - \$50.00 per person

### Appetisers

Garlic & Cheese Pizzas and Bruschetta Pizzas

### Salads

**Greek Salads** - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

### Mixed Entree Platters

Consisting of:

- **Salt & Pepper Calamari:** served with sweet chilli sauce on a mesclun salad
- **BBQ Baby Octopus:** tossed with mixed leaves, Spanish onion, cherry tomatoes, olives & our special balsamic dressing
- **Zucchini Fritters:** light & fluffy zucchini patties served with a herb mayonnaise

### Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

**Veal Parmigiana** - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Veal Pizzaiola** - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

**Veal Saltimbocca** - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter and sage sauce served on mashed potato & broccoli

**Chicken Gamberetti** - Grilled chicken breast, cooked with prawns & bacon in a cream sauce with pesto

**Chicken Boscaiola** - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

### Tea & Coffee

**Tea:** Black, English Breakfast, Earl Grey, Green, Peppermint & Camomile

**Coffee:** Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte, Mocha & Hot Chocolate

## Menu 5 - \$65.00 per person

### Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, ham, fetta, provolone cheese & Italian bread.

### Salads

**Greek Salad** - Mixed leaves, fetta, capsicum, tomato, cucumber, Spanish onion & olives with a homemade dressing

### Fresh Seafood Platters

Consisting of fresh prawns, natural & Kilpatrick Sydney rock oysters and salt & pepper calamari

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** - Made from our traditional recipe

**Fettuccine Boscaiola** - Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Linguine Chorizo** - Linguine tossed with chorizo, olives, roasted capsicum, fetta, basil & chilli in a napolitana sauce

**Fettuccine Primavera** - Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Penne with Chicken** - Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** - Soft, potato dumplings in a creamy pesto sauce

**Tortellini Fungi** - veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** - Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** - Home-made spinach & ricotta ravioli in a napolitana sauce

**Spaghetti Marinara** - A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** - Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** - Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** - Homemade Italian meatballs tossed through linguine with a napolitana sauce

### Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

**Veal Parmigiana** - Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Veal Pizzaiola** - Tender veal sautéed with mushroom, roasted capsicum, olive and Spanish onion in a napolitana sauce

**Veal Saltimbocca** - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter and sage sauce served on mashed potato & broccoli

**Chicken Gamberetti** - Grilled chicken breast, cooked with prawns & bacon in a cream sauce with pesto

**Chicken Boscaiola** - Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** - Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** - Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

**Atlantic Salmon** - Oven roasted & served on a mixed leaf salad drizzled with a cracked pepper & lemon dressing (cooked medium)

### Tea & Coffee

**Tea:** Black, English Breakfast, Earl Grey, Green, Peppermint & Camomile

**Coffee:** Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte, Mocha & Hot Chocolate

# Children's Set Menu

For children aged 12 and under

## Menu 1 - \$15 per child

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

## Menu 2 - \$17 per child

Garlic and Cheese pizza

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

## Menu 3 - \$21 per child

Pasta: Choose 1 of the following:

- Spaghetti Bolognese
- Penne Napolitana
- Fettuccine Boscaiola

Pizza: Choose 1 of the following:

- Margherita Pizza
- Hawaiian Pizza

Dessert - vanilla ice-cream with choice of topping

Drinks - Children's Drinks included

## Drinks Packages

### Drinks Package 1

3hrs \$12pp

4hrs \$15pp      Soft Drink Jugs  
                         Juice jugs  
                         Sparkling and still water

### Drinks Package 2

3hrs \$25pp

4hrs \$30pp      Soft Drink Jugs  
                         Juice jugs  
                         Sparkling and still water

Beer - Carlton Draught, Tooheys Extra Dry, Hahn Premium Light

### Wine

White - Lindeman's Chardonnay  
Stony Peak Semillon Sauvignon Blanc

Red - Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot

Sparkling - Rothbury Sparkling Cuvee

Tea/Coffee

### Drinks Package 3

3hrs \$35pp

4hrs \$45pp

### Package 1 plus

Beer - Corona, Peroni, James Squire 150 Lashes, Crown Lager, Pure Blonde, Carlton Draught, Tooheys Extra Dry, Hahn Premium Light

Spirits - House Spirits

### Wine

White - Lindeman's Chardonnay Stony Peak Semillon Sauvignon Blanc, 821 South Sauvignon Blanc

Red - Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot,

Sparkling - Rothbury Sparkling Cuvee

Tea/Coffee

Drinks packages are served in accordance with Responsible Service of Alcohol  
Standard coffees apply to all drink packages, all other coffees will be charged at menu prices  
If a drinks package is not selected, drinks will be charged extra at menu prices

**BYO - Strictly Bottled Wine Only. \$2.50 corkage per person applies**

Guest numbers must be confirmed one week prior to function.

Menu selection must be confirmed two weeks prior to function.

Any guests unable to attend on the day will be charged for on the day

A non-refundable deposit is payable upon confirmation of booking.

Prices subject to change, 10% Surcharge on Public Holidays