

# L U I G I ' S R E S T A U R A N T

## *Set Menus*



(02) 46470355

[Functions@luigis.com.au](mailto:Functions@luigis.com.au)

# M E N U I

*\$42 per person*

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## *A p p e t i s e r s*

Garlic & cheese pizza  
Herb and cheese pizza  
Garden salad

## *P a s t a*

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

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum & 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

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

**Penne Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

## *P i z z a*

choose 5 of the following

**Supreme** – 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** – Ham, pineapple, mozzarella cheese

**Sicilian** – Salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

**Mexicana** – Pepperoni, capsicum, onion, chilli, olives, mozzarella cheese Vegetarian –

Mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

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

**Calabrese** – Pepperoni, sliced tomato, Kalamata olives, Spanish onion, chilli, fetta cheese

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

# M E N U 2

*\$55 per person*

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## *A p p e t i s e r s*

Garlic & cheese pizza  
Herb and cheese pizza  
Garden salad

## *T a p a s*

choose 4 of the following

Arancini, Italian Meatballs, Salt & Pepper Calamari, Zucchini Fritters ,  
Garlic Prawns , Swiss Prawns, BBQ Calamari

## *P a s t a*

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  
Fettuccine Primavera – Grilled eggplant, roasted capsicum & 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  
Gnocchi Formaggio – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli  
Penne Napolitana – Spinach & ricotta ravioli in a napolitana sauce

## *P i z z a*

choose 5 of the following

**Supreme** – 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** – Ham, pineapple, mozzarella cheese  
**Sicilian** – Salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese  
**Mexicana** – Pepperoni, capsicum, onion, chilli, olives, mozzarella cheese  
**Vegetarian** –  
Mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese  
**Margherita** – Tomato base, oregano, mozzarella cheese  
**Calabrese** – Pepperoni, sliced tomato, Kalamata olives, Spanish onion, chilli, fetta cheese  
**Pollo** – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

# M E N U 3

*\$60 per person*

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## *A p p e t i s e r s*

Garlic & cheese pizza

Herb and cheese pizza

Garden salad

## *M a i n s*

Alternate, served with vegetable unless otherwise specified. Choose two of the following;

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**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** – Grilled and served on mixed leaf salad & crispy potatoes

## *D e s s e r t*

Alternate, choose two of the following

**Tiramisu** – Layers of coffee-soaked savoiardi biscuits and mascarpone cream

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

**Caramel Pannacotta** – honeycomb, caramel sauce, salted caramel popcorn

# M E N U 4

*\$80 per person*

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## *A p p e t i s e r s*

**Antipasto Platters** Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

**Fresh Seafood Platters** Consisting of fresh prawns, Sydney rock oysters and salt & pepper calamari

## *M a i n s*

Alternate, served with vegetable unless otherwise specified. Choose two of the following;

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**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** – Grilled and served on mixed leaf salad & crispy potatoes

## *D e s s e r t*

Alternate, choose two of the following

**Tiramisu** – Layers of coffee-soaked savoiardi biscuits and mascarpone cream

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

**Caramel Pannacotta** – honeycomb, caramel sauce, salted caramel popcorn

# C H I L D R E N ' S S E T M E N U

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Strictly for 12 & under

## *Menu 1* \$16pp

Choose one of the following

- Chicken Schnitzel and chips
- Crumbed Calamari and chips
- Fish Cocktails and chips
- Chicken Nuggets and chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert- Vanilla ice-cream

## *Menu 2* \$20pp

Garlic and cheese pizza

Choose one of the following

- Chicken Schnitzel and chips
- Crumbed Calamari and chips
- Fish Cocktails and chips
- Chicken Nuggets and chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert- Vanilla ice-cream

Drinks- included

# M E N U A D D O N S

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Price is per person

## *A p p e t i s e r*

Garlic & cheese pizza \$3.50

Herb & cheese pizza \$3.50

Bruschetta pizza \$5.00

Garden salad \$3.00

## *E n t r é e*

Salt & Pepper Calamari \$5.00

Zucchini Fritters \$4.00

Arancini Balls \$4.00

**Tapas;** choose 3 of the following: Zucchini Fritters, Salt & Pepper Calamari, BBQ Calamari, Arancini Balls, Garlic Prawns, Swiss Prawns, Italian Meatballs **\$14.00**

**Antipasto platter** Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread Salads **\$10.00**

**Fresh seafood platter** Consisting of fresh prawns, Sydney rock oysters and salt & pepper calamari **\$20.00**

## *D e s s e r t*

All desserts \$12.00 per person

**Tiramisu** – Layers of coffee-soaked savoiardi biscuits and mascarpone cream

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

**Caramel Pannacotta** – honeycomb, caramel sauce, salted caramel popcorn

**Sticky date pudding** – served warm with butterscotch sauce & vanilla icecream

**Chocolate & hazelnut fudge cake** – topped with vanilla icecream, choc Nutella sauce & toasted hazlenuts

**Fruit platter-** Fresh seasonal fruit platters \$50 per platter

## *A d d i t i o n a l*

Gluten free penne \$3.00 per dish

Gluten free pizza base \$5.00 per base

Pasta from our main menu that is not listed \$8.00 per person

Tea & coffee \$3.50 per person

cakeage \$2.00pp

# D R I N K P A C K A G E S

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## *P a c k a g e 1*

3 hours \$15.00pp

4 hours \$18.00pp

Unlimited soft drink, Juice, Still and Sparkling water.

## *P a c k a g e 2*

3hrs \$28pp

4hrs \$33pp

Soft Drink Jugs Sparkling and still water

**Beer** – Pure Blonde, Toohey's Extra Dry, Great Northern Super Crisp, Hahn Premium Light

**White wine**- Lindeman's Chardonnay, Hartog's Plate Sauvignon Blanc Semillon Red wine-

Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot

**Sparkling wine**- Rothbury Sparkling Cuvee

Tea/Coffee

## *P a c k a g e 3*

3hrs \$40pp

4hrs \$50pp

Soft Drink Jugs, juice, sparkling and still water

**Beer**- Corona, Peroni, James Squire 150 Lashes, Crown Lager, Pure Blonde,

Great Northern Super Crisp, Carlton Draught, Toohey's Extra Dry, Hahn

Premium Light

**Spirits**- House Spirits (bourbon, scotch, vodka, gin etc)

**White wine**- Lindeman's Chardonnay Hartog's Plate Sauvignon Blanc Semillon,

821 South Sauvignon Blanc

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

**Sparkling wine**- Rothbury Sparkling Cuvee, Dunes & Greene Pink Moscato

Tea/Coffee