

# **Valentinos Italian Restaurant**

## **BANQUET SET MENU**

### **STARTER**

**GARLIC PIZZA BREAD**

**ITALIAN SALAD**

### **MAINS**

**SELECTION ON MIXED PASTAS**

**(All served on share platters in the middle of the table)**

**SELECTION OF MIXED PIZZAS**

**( All served on share platters in the middle of the table)**

**\$45.00 per person**

# **Valentinos Italian Restaurant**

## **SET MENU**

### **STARTER**

**Garlic Pizza Bread**

### **CHOICE OF ENTREES**

#### **CALAMARI**

**Lightly crumbed and served with Tartare sauce and lemon**

#### **RICOTTA RAVIOLI NAPOLI**

**Ricotta and spinach filled pasta finished with a tomato and basil sauce**

#### **TORTELLINI FUNGH**

**Mince filled pasta finished with mushrooms in a reduced cream sauce**

### **CHOICE OF MAINS**

#### **POLLO ALFONSO**

**Breast of chicken finished with prawns and mushrooms in a reduced  
Cream sauce served with fresh vegetables**

#### **SCALLOPINI PIZZIOLA**

**Veal scallopini finished with roasted capsicum, shallots, capers and  
black olives in a Napoli sauce served with fresh vegetables**

#### **SPAGHETTI PESCATORE**

**Selection of fresh seafood finished in our seafood tomato sauce**

#### **PENNE AMATRICIANA**

**Bacon, shallots, garlic and chilli finished in a Napoli sauce**

**\$45.00 per person**

# **Valentinos Italian Restaurant**

## **STARTER**

**GARLIC AND HERB PIZZA BREAD**

## **CHOICE OF ENTREES**

**BBQ OCTOPUS**

**Marinated baby octopus served on a bed of rice**

**CALAMARI**

**Crumbed calamari rings served with tartare sauce and fresh lemon**

**TORTELLINI FUNGHI**

**Mince filled pasta finished with mushrooms in a reduced cream sauce**

**RICOTTA RAVIOLI NAPOLI (VEGETARIAN)**

**Ricotta and spinach filled pockets of pasta finished in Napoli sauce**

## **CHOICE OF MAIN COURSE**

**SCALLOPINI FUNGHI**

**Pan fried veal scallops finished with mushrooms in a reduced cream sauce**

**SPAGHETTI PESCATORE**

**Selection of fresh seafood finished in our seafood tomato sauce**

**BARRAMUNDI LIMONE**

**Fresh barramundi fillet grilled and finish with a lemon sauce**

**FILLETO PEPE**

**200 g eye fillet finished with green peppercorns & garlic in a reduced cream sauce**

**POLLO CAMPAGNOLA**

**Breast of chicken finished with mushroom and spinach in a reduced cream sauce**

**\$55 SET MENU**