

CHRISTMAS MENU

Welcome Drink- to choose from

Mistletoe Mimosa
Cranberry juice, prosecco,
rosemary, pomegranate

GingerBells Mocktail
Orange juice, cranberry juice,
ginger beer, cinnamon, mint

Entree- 2 to choose from

Crocchette Di Natale 🍷

Golden, crispy potato croquettes filled with smoky ham, festive cranberry sauce (x 2)

Bruschetta Ai Funghi & Taleggio 🍄 🌿

Toasted sourdough topped with mushrooms and melted taleggio cheese (x 2)

Polpo Alla Grigia 🍷 🌶️ 🍄 🍷

Tender grilled octopus served with a peppery romesco sauce

Radicchio Grigliato & Melograno 🍄 🍷 🌿

Grilled radicchio (bitter Italian lettuce) topped with pomegranate

Main- to choose from

Spaghetti Burro, Alici & Bottarga 🍷

Homemade Spaghetti quadrati cooked 'Al dente' tossed with anchovy butter, dusted with cured mullet roe, finished with lemon zest

Chicken Roulade

Tender chicken breast rolled with creamy truffle and mushroom ricotta filling, served with grilled seasonal vegetables

Lasagna Di Zucca & Salsiccia 🍷

Layers of comforting pasta sheets, earthy pumpkin, Italian sausage, smoked scamorza cheese and parmigiano baked to golden perfection

Linguine Nere Con Gamberi & Crema di Burrata 🌶️ 🍄 🍷

Squid ink homemade linguine cooked 'Al Dente' with prawn brunoise (chopped small), a hint of chilli and delicate burrata cream

Guance Di Manzo Brasate 🍄 🍷

Slow braised beef cheeks served with roasted potatoes and grilled broccolini

Stella di Natale Pizza 🌿

A festive star-shaped pizza with ricotta stuffed points, confit tomatoes, basil and pesto, EVOO

Side

Caramelised Carrots 🍄 🍷 🌿

Served on a garlicky yoghurt bed topped with almonds

Dessert- to choose from


Semifreddo Al Torroncino 🍄 🍷

A creamy frozen nougat flavoured mousse, served with chocolate sauce and hazelnuts

Panettone Pudding


An Italian twist on a classic- panettone baked into a soft custard pudding, served with vanilla gelato

Dietary Legend


 dairy free option available

 contains nuts

 chilli

 gluten free option available

 vegetarian

 contains pork

Vegan Options & Substitutions

Entree- 2 to choose from

Bruschetta Ai Funghi   
Toasted sourdough topped with mushrooms & garlic

Radicchio Grigliato & Melograno   
Grilled radicchio (bitter Italian lettuce) topped with pomegranate




Main- to choose from

Spaghetti Alle Verdure   
Homemade Spaghetti quadrati cooked 'Al dente' tossed with mixed vegetable ratatouille




Spaghetti Mediterranean   
Homemade Spaghetti quadrati cooked 'Al dente' tossed in a traditional cherry tomato sauce

Ortolana Vegana Pizza   
Potato and leek cream, vegan cheese, zucchini, eggplant, roasted capsicum, olives, fresh uncooked cherry tomatoes, EVOO

Side

Caramelised Carrots   
Topped with almonds

Dessent

Lemon Sorbet   
Zingy, refreshing and dairy-free

Un Piccolo Messaggio Da Noi:

We've put this menu together with everyone in mind — your nonna, your vegan cousin, and that one friend who's "trying dairy-free again."

But if you've got any serious allergies or dietary needs that need a little extra amore, don't leave it to chance — send us an email at info@simpleitalian.com.au before you book. We'll do our best to make sure your experience is just as special.

Merry Christmas — or as we say, Buon Natale!

