



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



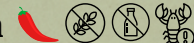
Tender chicken breast rolled with creamy truffle and mushroom ricotta filling, served with grilled seasonal vegetables

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

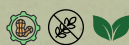
Stella di Natale Pizza



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

Side

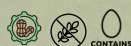
Caramelised Carrots



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	 contains crustaceans
 gluten free option available	 vegetarian	 contains pork	 contains egg

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

Dessert

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!

