

# \$29 EARLY DINNER

2 COURSE SUNDAY- FRIDAY 5:00 TILL 6:30PM

## MAINS

### FETTUCINI GERALDO

Prawns & chicken tenderloins tossed w. sauteed garlic, tomato & shallots in a creamy avocado infused white wine sauce w. shaved parmesan

### PAPAREDELLE AL RAGU DI AGNELLO

Home ground slow roasted lamb shoulder, pappardelle, fennel, Roma tomatoes finished w. fresh ricotta & parsley

### FUNGI SCALLOPINE

Pan fried veal w. lemon, garlic, parsley, roasted potato & brussel sprouts & a mushroom jus

### POLLO SPIEDINI

Skewered chicken marinated w. saffron, lemon-pepper & fennel served w. a red wine chilli sauce w. desirée potatoes & brussel sprouts

### MESSICANO WOOD FIRE PIZZA

Spicy pepperoni, red onion, capsicum, kalamata olives, jalapenos, fior di latte mozzarella & napolitana sauce

### VEGETARIANO CALZONE

Zucchini, baby broccoli, roasted capsicum, eggplant, fior di latte mozzarella & napolitana sauce

## DESSERT

Choice of Chef's selected desserts of the day

