Il Gambero Function Menu 2023 / 2024

**Il Gambero Special**

**$30 Pizza and Pasta Menu** (served banquet style to share)

Assorted Pizzas (one large pizza per 3 guests)

Mixed Pasta Platters (one platter per 3 guests) for gnocchi or seafood add $3

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**Pricing for set menus**

2 Courses $48 (pasta platters for entrée and choice of 2 mains alternate drop)

2 Courses $50 (choice of entrée/main OR main/dessert)

3 Courses $60 (entrée/main/dessert)

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**Entrée (Choose 2 alternate drop)**

Fried Calamari (GF available)

Pasta – Penne: Bolognese, Napoli (V) or Carbonara

Traditional Meat Lasagna or Eggplant and Leek lasagna (V)

Nonna’s Meatballs (3)

Arancini (3) (V)

**Mains (Choose 2 alternate drop)**

Chicken Romana w mushroom sauce or Chicken Parmigiana (GF)

Scalloppine Al Nord Veal w olives, semi dried tomatos and capsicum (GF)

Fish of the day (Barramundi or Salmon) served w salad

Porterhouse Steak (200g) cooked medium w pepper or mushroom sauce (GF)

Vegetarian Risotto or Vegetarian pizza (V) (GF options)

**Desserts (Choose 2 alternate drop)**

Tiramisu

Chocolate Mousse (GF)

Vanilla Bean Pannacotta (GF)

Sticky Date Pudding w Butterscotch sauce

Mixed Gelati – Lemon (GF), Chocolate and Strawberry

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**Extras**

Garlic and Herb Focaccia Bread $4 per person (1 large per 4 people)

Hand Cut Chips or Fries (V) $3 per person (1 bowl per 4 people)

Italian Salads (V, GF) $3 per person (1 bowl per 4 people)

Mixed Green Vegetables (V) $5 (1 bowl per 4 people)

Soft Drink Jugs $4

Coffee and Tea (drip filter Coffee) $4

**Cakeage** - $2 per person to BYO cake (our staff to cut and serve)