

Borrelli's at Epping

APERITIVO (Appetiser)

Mixed plates of garlic bread and plain bread with balsamic & olive oil

PRIMI PIATTI (Entrée) – Platters to share

Antipasto

A vegetarian delight of homemade Italian delicacies.

Penne Arabiatta

Al dente penne with Napolitana sauce, black olives, chilli & garlic.

I SECONDI PIATTI (Mains)

Pollo Soprano

Tender chicken breast with a lemon, garlic, rosemary and white wine jus and served with mash potatoes.

Pesce

Fish of the day – please ask waitstaff

Pollo Funghi

Tender chicken breast topped with a creamy mushroom and served with mash potatoes.

Risotto Borrelli

Arborio rice with pan fried chorizos, mushrooms, a hint of chilli, garlic & shallots in a creamy sauce. Topped with parmesan cheese.

Gnocchi Gorgonzola

Gnocchi dumplings in a pink napolitana sauce with broccoli, gorgonzola and tomato concasse. Topped with parmesan cheese.

DOLCI (Dessert)

Bacio

Chocolate and hazelnut gelato dipped in chocolate with a hazelnut on top.

Spumone

A traditional dessert made of hazelnut, cassata and chocolate gelato.

Mocha Mulino

A wedge of coffee and chocolate gelato encased in a hard chocolate.

Rockmelon - GELATO

Rockmelon gelato made with fresh rockmelon in its natural shell.

Lemon - GELATO

Naturally refreshing lemon sorbet made with freshly squeezed lemon juice in its natural shell.

Set Menu Price - \$49.95 pp

Fully Licensed - BYO Bottled Wine Only - Corkage \$6 per bottle & Cakeage \$2 per person

Most dishes contain, garlic, dairy, gluten, chilli and many herbs and spices - Let us know if you have any diet requirements or allergies