



THREE COURSES · \$37.50 PER PERSON

Select one starter, one main & one dessert

STARTERS

MUSHROOM SKILLET

Button mushrooms sautéed with butter, garlic, white wine cream, parsley and parmesan. Served with focaccia.

PRAWN SKILLET

Prawns sautéed with butter, garlic, white wine cream, parsley & lemon. Served with focaccia.

SKILLET OF BRUSSEL SPROUTS

Crispy fried brussel sprouts & carrots tossed with parmesan, mozzarella, garlic, parsley & charred lemon.

MAINS

RACK OF RIBS

Tender BBQ glazed baby back ribs served with an apple fennel coleslaw and fries.

CHICKEN PARMESAN

A crispy parmesan crusted chicken breast served on a bed of pappardelle noodles tossed in a garlic cream sauce, topped with marinara sauce, mozzarella & sautéed vegetables.

VEGETARIAN LASAGNA

House-made marinara sauce, grilled zucchini, roasted peppers, mushrooms, bechamel, mozzarella, ricotta, basil, baby spinach & parmesan. Served with focaccia.

LINGUINE ALFREDO WITH PRAWNS

Mushroom, peas, parmesan, white wine cream sauce, parsley and prawns. Served with focaccia

SPAGHETTI AND MEATBALLS

Bocconcini stuffed meatballs in marinara sauce with basil & parmesan. Served with focaccia.

VEGAN PIZZA

Marinara sauce, mushrooms, artichoke hearts, roasted garlic, red onion, arugula, olive oil & balsamic reduction.

DESSERTS

Includes coffee or tea

CLASSIC KEY LIME PIE

Graham cracker crust topped with fresh cream & lime zest.

FRANKIE'S NEW YORK STYLE VANILLA CHEESECAKE

Top with strawberry, mango, caramel or chocolate sauce.

FLOURLESS CHOCOLATE CAKE

Served with fresh strawberries & a choice of whipped cream or ice cream.