

ROSCOE'S PLAZZA

Al- a- Carte Menu

Zuppa Soup of the day - \$12.90

Antipasto for 1 - \$15.90

BREADS

Focaccia Bread Sliced fresh Tomato, Herbs, Olive Oil, Parmesan Cheese - \$10.90

Tradition Garlic Bread - \$6.90

Bruschetta Diced Tomato, Olive Oil & Basil - \$10.95

Bruschetta Roma Artichokes, Olives, Sund-dried Tomato, Fresh Tomato, Olive Oil, Basil, Prosciutto, Eggplant & Parmesan Cheese - \$12.90

Bruschetta Al Pesto Diced Tomatoes, Olive Oil, Pesto, Basil & Parmesan Cheese - \$12.90

SALADS

Buffet Meal Salad - \$12.90

Caesar Salad - \$16.50

Italian Tossed Salad with Artichokes & Grilled Capsicum - \$14.50

Buffet Side Salad purchased with meal - \$7.90

PASTA

Entree \$13. 50 Main \$21.90

All Pasta Meals Traditionally Home Made Pasta

Chicken Fettucini in Pesto Sauce, Lasagne, Ravioli, Gnocchi, Spaghetti Marinara, Pasta Matricana (Hot & Spicy), Ricotta Ravioli in a Creamy Bacon & Onion Sauce, Vegetarian Pasta, Pepperoni & Onion Pasta, Eggplant Penne Pasta, Ricotta and Spinach Cannelloni, Spinach Olives & Mushroom Red Sauce Pasta, 3 Cheese Sauce Pasta, Creamy Walnut Sauce Pasta.

RISOTTO

Main - \$21.90

**Pesto Chicken & Mushroom or
Bacon, Mushroom, Onion, Spinach & Pumpkin**

POLLO

**Warm Chicken Salad Tradition Caesar Salad with Strips of
Char-Grilled Chicken - \$18.50**

**Dolce Pollo Grilled Chicken Strips & Green Beans in a Sweet Chillli Sauce served on
Vermicelli Pasta - \$23.90**



SEAFOOD

- Sambuca Prawns** Cooked in a creamy high spirited sauce, served on a crusty Bruschetta Bread – **Entree** \$17.90 **Main** \$35.90 served with Chicken Strips
- Gamberi Arancia** prawns cooked in a Creamy Cointreau Sauce, touch of Lemon & Chilli, served with rice – **Entree** \$17.90 **Main** \$35.90 served with Barramundi
- Oro D'Mare** Pan-fried Fish, Calamari & Mussels in a Creamy Sun-dried Tomato sauce with a touch of Lemon Grass – **Entree** \$17.90 **Main** \$35.90
- Calamari Fritti** dusted with seasoned flour and served on a Dressed Garden Salad – **Entree** \$17.90 **Main** \$30.90
- Mussels Ardente** Soup Style Lemon Grass, Chilli & Coconut Cream on Vermicelli – **Main** \$25.90
- Cypris Octopus** Mediterranean slightly chilled, grilled with Onion, Capsicum & Garlic – **Main** \$30.90
- Hot Rock Oysters** grilled with a chilli lemon butter, served with Tomato Cucumber Salsa – **Entree** \$17.50 **Main** \$32.90
- Pesce Fresco** Barramundi Lightly Battered with Peppered Lemon Mustard Sauce or Traditional Tomato Onion Garlic & Mixed Italian Herbs – **Main** \$35.90

CARNE

(All Carne Meals Served with Roast Potato & Buffet Salad)

- Juicy Grilled Rump Steak** - \$35.90 with a choice of:
Sicilian Sauce – Onion, Capsicum, Eggplant & Tomato Pepper Sauce
Creamy Mushroom Garlic & Wine Sauce
Creamy Garlic Seafood Sauce
- Veal Rippieni** Veal Cordon Bleu Italian Style Served with Garlic Cream Sauce - \$30.90
- Veal Pesto** Flour dusted Pan-fried Veal with a Creamy Pesto Sauce - \$30.90
- Veal Parmesan** Traditionally made Crumbed Veal with Grilled Eggplant Tomato Olive & Parmesan Cheese - \$30.90

DESSERTS

Weekly Buffet Desserts - \$6.90 – **Weekend Buffet Desserts** - \$8.50

HOT BEVERAGES

Cappuccino \$3.90, **Flat White** \$3.90, **Long Black** \$3.20, **Short Black** \$3.80,
Latte \$3.90, **Irish Coffee** \$6.00, **Hot Chocolate** \$3.80, **Tea** \$2.50

DESSERTS & COFFEE

Buffet Desserts & Coffee Week Nights - \$9.50
Buffet Desserts & Coffee Weekend Nights - \$10.90

