

SET MENU 5 - 3 COURSE \$70 PER HEAD

ENTREE

Share platters of chilli mussels, fried calamari, grilled cacciatore, arancini and olives

SECONDI

Choice of pizza to share

MAIN

Ravioli della casa or any other pasta dish from our main menu

Housemade Ravioli of the day

Steak of the Day

Premium steak served with chips and rocket salad

Fish of the Day

Fish served with pan fried broccolini and baby carrots

**ASK OUR FRIENDLY STAFF ABOUT OUR
DESERT PLATTERS
AVAILABLE FROM \$5 PER PERSON**

**CATERING AVAILABLE FOR FUNCTIONS
AND CORPORATE EVENTS**



250 Oxford Street, Leederville WA 6007

For bookings please call (08) 9444 0889

or book online at:

www.pappagallo.com.au



SET MENU

**B.Y.O Monday - Saturday lunch only
Corkage - \$8 per bottle
Sorry no split billing**

OPENING HOURS

Monday – Saturday

Lunch 12.00pm – 3pm Dinner 5pm – till late

Sunday

Closed

SET MENU 1 - 2 COURSE \$35 PER HEAD

ENTREE

Share platters of chilli mussels, fried calamari, grilled cacciatore, arancini and olives

MAIN

Selection of pizzas to share or choose 2 types of pasta for the table to share
Your choice of approx. 8 different pizzas (every 10 people)

Gnocchi al Pomodoro

Home made gnocchi with napoletana sauce

Tagliatelle Ragù

Home made tagliatelle with meat ragu'

Linguine alle vongole

Linguine served with clams garlic and chilli white wine sauce

Orecchiette alla pugliese

Orecchiette pasta with broccoli and Italian sausage

SET MENU 2 - 3 COURSE \$45 PER HEAD

ENTREE

Share platters of chilli mussels, caprese salad, rocket salad, grilled cacciatore, arancini and olives

SECONDI

Selection of pizzas to share
Your choice of approx. 4 different pizzas (every 10 people)

MAIN

Choose 2 types of pasta for the table to share

Gnocchi al Pomodoro

Home made gnocchi with napoletana sauce

Tagliatelle Ragù

Home made tagliatelle with meat ragu'

Cavatelli vastese

Traditional seafood stew with cavatelli pasta

Linguine alle vongole

Linguine served with clams garlic and chilli white wine sauce

Orecchiette alla pugliese

Orecchiette pasta with broccoli and Italian sausage

SET MENU 3 - 3 COURSE \$60 PER HEAD

ENTREE

Share Platters of chilli mussels, fried calamari, grilled cacciatore, arancini, olives and 3 pizzas

SECONDI

Choose 2 types of pasta for the table to share

Gnocchi al Pomodoro

Home made gnocchi with napoletana sauce

Tagliatelle Ragù

Home made tagliatelle with meat ragu'

Cavatelli vastese

Traditional seafood stew with cavatelli pasta

Linguine alle vongole

Linguine served with clams garlic and chilli white wine sauce

Orecchiette alla pugliese

Orecchiette pasta with broccoli and Italian sausage

MAIN

Share platters of mixed grilled premium fillet steak, free range chicken thigh and lamb cutlets served with mixed salad and roast potatoes

SET MENU 4 - 3 COURSE \$65 PER HEAD

ENTREE

Share platters of Pappagallo garlic bread, chilli mussels, fried calamari, caprese salad, rocket salad, arancini, olives and 3 pizzas

SECONDI

Choose 2 types of pasta for the table to share

Cavatelli vastese

Traditional seafood stew with cavatelli pasta

Linguine alle vongole

Linguine served with clams garlic and chilli white wine sauce

Risotto marianara

Risotto mix seafood

MAIN

Share platters of mixed grilled seafood, calamari, fish of the day grilled with mixed salad and sweet potatoes chips

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DESERT PLATTERS AVAILABLE FROM \$5 PER PERSON**