

\$45 THUR-SUN  
LUNCH  
PER PERSON SET MENU

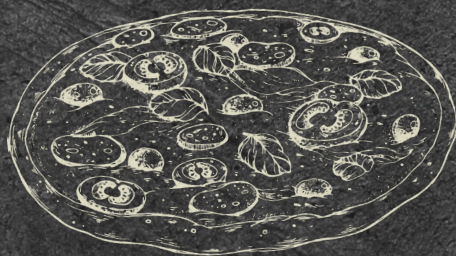
2 COURSES & VINO  
T&C'S APPLY

THURSDAY NIGHTS

2 FOR 1

PIZZAS

T&C'S APPLY



## DOLCI - DESSERTS

### Tiramisu

Classic layered Italian dessert of espresso-soaked ladyfingers, mascarpone cream, Kahlua and cocoa.

\$12

### Nutella pizza

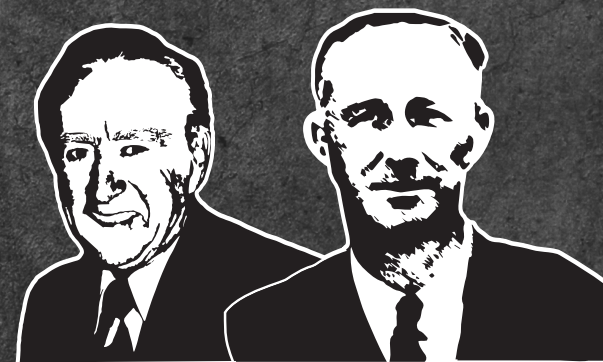
Warm pizza crust spread with Nutella, topped with fresh strawberries and vanilla bean gelato.

\$19

### Chocolate lava cake

Rich chocolate cake with a molten centre, served warm with strawberries and vanilla bean gelato.

\$15



JACKS  
CUCINA

Parra Leagues endeavors to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free



# ANTIPASTI - SMALL PLATES

|                                                                                                                                                                                             |             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Garlic bread (v)</b><br>Warm house-baked focaccia, brushed with garlic-parsley butter. Simple, fragrant, irresistible.                                                                   | <b>\$10</b> |
| <b>Calamari fritti</b><br>Lightly dusted and flash-fried calamari served with house-made aioli and a fresh lemon wedge.                                                                     | <b>\$19</b> |
| <b>Crispy zucchini flowers (3) (V)</b><br>Delicately fried zucchini blossoms filled with fior di latte, ricotta and taleggio, drizzled with truffle honey.                                  | <b>\$16</b> |
| <b>Burrata (V, GF)</b><br>Creamy burrata served over roasted pumpkin, finished with a toasted pepita dressing.                                                                              | <b>\$17</b> |
| <b>“The Signature Meatball”</b><br>A house specialty — our handcrafted 400g beef and pork meatball in rich napolitana sauce, topped with whipped ricotta and served with charred sourdough. | <b>\$22</b> |
| <b>Four cheese arancini (V) (4)</b><br>Golden risotto balls infused with four Italian cheeses, served with truffle aioli and napolitana sauce, finished with shaved Grana Padano.           | <b>\$16</b> |

# PASTA E RISOTTO

*Gluten-free pasta available - add \$5*

|                                                                                                                                                     |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Rigatoni alla vodka e burrata (V)</b><br>Creamy tomato vodka sauce with a hint of chilli, topped with fresh burrata. A modern Italian favourite. | <b>\$25</b> |
| <b>Spaghetti alla bolognese</b><br>Traditional pork and veal ragu, slow-cooked in napolitana sauce, finished with Grana Padano.                     | <b>\$25</b> |
| <b>Tortellini alla boscaiola</b><br>Beef-filled tortellini in a creamy mushroom and bacon sauce, finished with aged Grana Padano.                   | <b>\$26</b> |
| <b>Linguine prawn diavolo</b><br>Succulent tiger prawns sautéed with chilli, garlic and rocket, tossed in a delicate cream sauce.                   | <b>\$28</b> |
| <b>Spaghetti pescatore</b><br>A medley of premium Australian seafood in a rich tomato passata, finished with fresh herbs and Grana Padano.          | <b>\$29</b> |
| <b>Gnocchi al granchio</b><br>Pillowy gnocchi tossed with sweet spanner crab, tomato passata, cream and basil.                                      | <b>\$29</b> |
| <b>Linguine monterosso</b><br>Tender chicken breast, basil pesto and creamy napolitana sauce, served over linguine with Grana Padano.               | <b>\$26</b> |
| <b>Risotto pescatore (GF)</b><br>Creamy Arborio risotto with market-fresh seafood, finished with parsley and Grana Padano                           | <b>\$29</b> |
| <b>Risotto al funghi (V) (GF)</b><br>Wild mushroom risotto in the Northern Italian style, with truffle oil and Grana Padano.                        | <b>\$25</b> |
| <b>Risotto alla zucca (GF)</b><br>Roasted pumpkin, sautéed mushrooms, tender chicken and wilted spinach folded through creamy risotto.              | <b>\$26</b> |

# SECONDI - MAINS

|                                                                                                                                                         |                     |
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| <b>Rib eye cutlet 400g – Little Joe MSA</b><br>Char-grilled to perfection, served with super crunch fries, charred broccolini and red wine jus.         | <b>\$55</b>         |
| <b>Top sirloin 250g – Pinnacle MB2+ MSA</b><br>Tender grain-fed sirloin, char-grilled and served with super crunch fries, broccolini, and jus.          | <b>\$39</b>         |
| <b>Italian burger</b><br>Juicy beef patty with rocket, caramelised onion, melted mozzarella, on a toasted milk bun, super crunch fries.                 | <b>\$25</b>         |
| <b>Pollo burger</b><br>Grilled chicken breast, maple bacon, aioli, rocket, milk bun, super crunch fries                                                 | <b>\$25</b>         |
| <b>Market fresh fish of the day</b><br>Please ask our team for today’s premium ocean catch, prepared with seasonal accompaniments.                      | <b>Market Price</b> |
| <b>Pollo al funghi</b><br>Pan-seared chicken scallopini with a wild mushroom and white wine cream sauce, served with broccolini and super crunch fries. | <b>\$32</b>         |
| <b>Vitello schnitzel</b><br>Crisp golden veal schnitzel, served with lemon and a side of super crunch fries.                                            | <b>\$29</b>         |
| <b>Vitello parmigiana</b><br>Crumbed veal schnitzel topped with napolitana sauce, grilled eggplant and mozzarella. Served with super crunch fries.      | <b>\$32</b>         |

# CONTORNI & INSALATE - SIDES & SALADS

|                                                                                                                                            |             |
|--------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Super crunch fries (V)</b><br>Crisp golden fries, served with house-made aioli.                                                         | <b>\$8</b>  |
| <b>Radicchio &amp; rocket salad (V,GF)</b><br>Peppery rocket and radicchio, shaved Parmesan, toasted almonds, lemon olive oil vinaigrette. | <b>\$16</b> |
| <b>Chargrilled broccolini (V) (GF)</b><br>With toasted almonds and crumbled feta.                                                          | <b>\$12</b> |
| <b>Garden salad (V) GF)</b><br>Fresh seasonal greens with a light vinaigrette.                                                             | <b>\$8</b>  |

# PIZZE - ARTISANAL PIZZAS

*Gluten-free base available - add \$5*

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| <b>Margherita (V)</b><br>Classic San Marzano tomato, fior di latte, fresh basil and extra virgin olive oil.               | <b>\$23</b> |
| <b>Prosciutto</b><br>San Daniele prosciutto, fresh rocket and Grana Padano on a San Marzano and fior di latte base.       | <b>\$28</b> |
| <b>Gamberi</b><br>Garlic prawns, chilli, parsley, and fior di latte on a San Marzano base.                                | <b>\$29</b> |
| <b>Pizza diavola</b><br>Spicy salami, hot honey, chilli oil, fresh ricotta and fior di latte on a fiery San Marzano base. | <b>\$28</b> |
| <b>BBQ meat lovers</b><br>Cabanossi, pepperoni, salami and ham on a smoky BBQ base with fior di latte.                    | <b>\$29</b> |
| <b>Hawaiian</b><br>Ham and pineapple atop San Marzano tomato and fior di latte base.                                      | <b>\$25</b> |
| <b>Truffle mushroom (V)</b><br>Wild mushrooms, provolone, fior di latte, finished with aromatic truffle oil.              | <b>\$24</b> |
| <b>Supreme</b><br>Loaded with salami, pepperoni, mushrooms, olives, capsicum, onion and cabanossi on a San Marzano base.  | <b>\$29</b> |
| <b>Char chicken pizza</b><br>Chargrilled chicken breast, onion, capsicum, mushrooms, peri-peri mayo, fior di latte.       | <b>\$28</b> |