

Set Menu

A TASTE OF ITALY,
MADE FOR SHARING.

At The Taste Italian Grill, we believe that
the best moments are shared around the table.

Inspired by the rich flavors and time-honored
traditions of Italy, our kitchen brings together
the freshest ingredients, authentic recipes,
and a passion for generous hospitality.

Our set menus are thoughtfully crafted to take you
on a journey — from comforting classics to
bold, vibrant flavors — perfect for any occasion.

*Buon appetito and thank you for
being part of our table.*



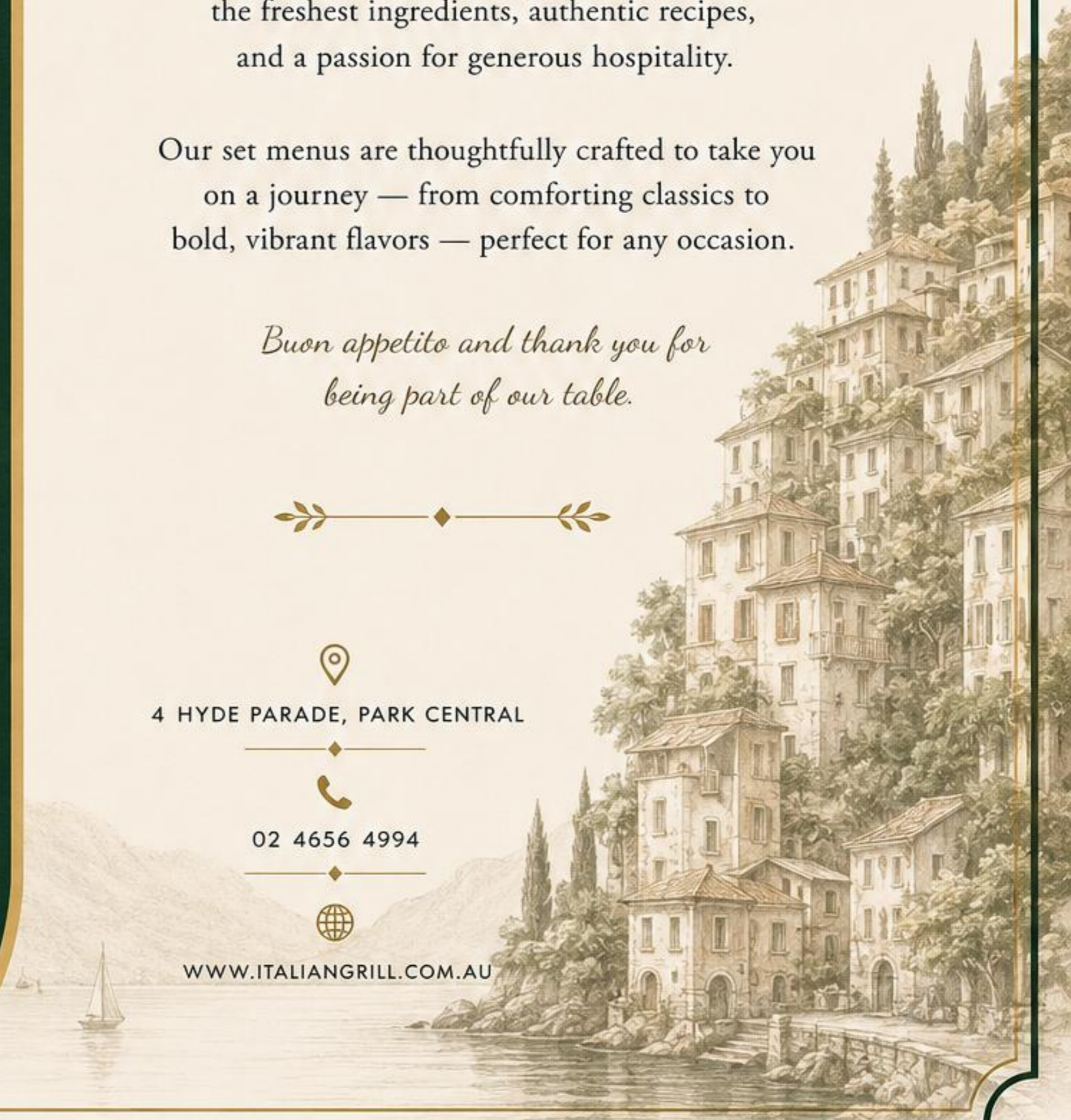
4 HYDE PARADE, PARK CENTRAL



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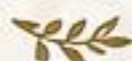


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Individual Three Course

ENTRÉE CHOICE OF ONE



Bruschetta (vegetarian)

FRESH DICED TOMATO ON FRESH PIZZA BREAD

Lemon pepper calamari

CALAMARI FRITTERS TOSSED IN LEMON PEPPER SPICES

Mama's meatballs

BEEF MEATBALLS IN OUR HOUSE-MADE ROMA TOMATO SAUCE

MAINS CHOICE OF ONE



Grilled Barramundi

ON A BED OF SWEET POTATO MASH & HOT CAPER BUTTER SALSA

Grilled Scotch Fillet

COOKED MEDIUM, MUSHROOM SAUCE & BATTERED CHIPS

Grilled Chicken Breast

SERVED WITH CREAMY CHAT POTATOES

Gnocchi Gorgonzola (vegetarian)

WITH FRESH BREAD ROLLS

DESSERT CHOICE OF ONE



French Caramelised Custard Tartlets

WITH CREAM & STRAWBERRY

Baked New York Cheesecake

WITH CREAM & STRAWBERRY

\$60
PER PERSON

PLATINUM

MENU



MENU

GOLD



Shared Four Course

SHARED ENTRÉE

ALL TO SHARE



Bruschetta (vegetarian)

FRESH DICED TOMATO ON FRESH PIZZA BREAD

Garlic & Cheese Pizza

Greek Salad

SHARED PIZZA

CHOICE OF THREE



Gamberi

MOZZARELLA CHEESE, MARINATED PRAWNS, BASIL, GARLIC AND CAPERS

Supreme

MOZZARELLA CHEESE, SOPRESSA SALAMI, SPANISH ONION, HAM, PINEAPPLE, MUSHROOM, OLIVES

Pepperoni

MOZZARELLA CHEESE, SOPRESSA SALAMI

Tropicana

MOZZARELLA CHEESE, HAM AND PINEAPPLE

Margherita

CAPRESE, SAN REMO (EGGPLANT, MUSHROOM, OLIVES, FETTA)

Perri Perri

MOZZARELLA CHEESE, CHICKEN, ROAST CAPSICUM AND CARMELISED ONION, PERRI-PERRI SAUCE.

Barbeque Chicken

MOZZARELLA CHEESE, CHICKEN, MUSHROOM AND PINEAPPLE, ROAST CAPSICUM, BBQ SAUCE.



MENU



GOLD



Shared Four Course



SHARED PASTA

CHOICE OF THREE



Penne Boscaiola

MUSHROOM, PANCETTA, WHITE WINE, CREAM

Penne Carbonara

PANCETTA, EGG, PECORINO, BLACK PEPPER, CREAM

Spaghetti Meatballs

SLOW COOKED BEEF MEATBALLS IN OUR OWN NAPOLI SAUCE

Spaghetti Napoletana

SPAGHETTI IN OUR OWN RECIPE NAPOLI SAUCE

Pumpkin Ravioli

BURNT BUTTER SAGE SAUCE

Spaghetti Gamberi

KING PRAWNS, FRESH TOMATO, LIGHT CHILLI, GARLIC TOSSED
IN EXTRA VIRGIN OLIVE OIL

Spaghetti Frutti Di Mare

KING PRAWNS, CALAMARI, FISH, MUSSELS, FRESH TOMATO,
GARLIC, LIGHT CHILLI TOSSED IN EXTRA VIRGIN OLIVE OIL.
ALTERNATIVELY, IN NAPOLI SAUCE.



DESSERT



Single scoop of gelato

SELECT SIX FLAVORS (SERVED ALTERNATIVELY)



\$50

PER PERSON





SILVER MENU



Shared Three Course



SHARED ENTRÉE

ALL TO SHARE



Garlic Bread

Italian Salad



SHARED PIZZA

CHOICE OF TWO



Supreme

MOZZARELLA CHEESE, SOPRESSA SALAMI, SPANISH ONION, HAM, PINEAPPLE, MUSHROOM, OLIVES

Pepperoni

MOZZARELLA CHEESE, SOPRESSA SALAMI

Tropicana

MOZZARELLA CHEESE, HAM AND PINEAPPLE

Margherita

CAPRESE, SAN REMO (EGGPLANT, MUSHROOM, OLIVES, FETTA)

Caprese



DESSERT



Single scoop of gelato

SELECT FLAVORS

CHOCOLATE • VANILLA • STRAWBERRY SORBET



\$40
PER PERSON