

# BUILD YOUR PASTA

TURN OVER TO FILL IN  
YOUR SELECTION >>>>

OR CHOOSE  
FROM ONE  
OF OUR  
SET  
PASTA  
BELOW

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## RAPID FIRE

FETTUCCINE  
BOSCAIOLA

The Famous Creamy  
Meal With Ham,  
Mushroom, Cream And  
A Hint Of White Wine

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## WHIRLWIND

SPAGHETTI  
AMATRICIANA

Traditional Amatriciana  
With Ripened  
Tomato Guanciale,  
Meatball, Onion,  
Topped With Sardinian  
Pecorino Cheese

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## BLUE STEAK

PENNE POLLO

Whole Italian  
Penne With Chicken &  
Mushrooms In A Light  
Cream Sauce

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## RAPID

Spaghetti Marinara

Selection Of Seafood  
Cooked In Olive Oil,  
Garlic, White Wine, In  
A Napolitana Sauce

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## DOUBLE QUICK

CREAMY CHICKEN  
PENNE

Chicken Breast,  
Sundried Tomato,  
Garlic, Mushrooms,  
Broccoli And Cream  
Sauce

FOLLOW THESE 5 SIMPLE STEPS TO  
**BUILD YOUR PASTA.**  
WE'LL THEN COOK IT TO PERFECTION  
USING YOUR SELECTED INGREDIENTS  
COOKED BY US PERFECTED TO YOUR TASTE.



## 1 PICK YOUR PASTA

- Traditional
- Fettuccine
- Spaghetti
- Penne
- Ravioli
- Gnocchi
- Gluten-Free (+\$3.95)

## 2 SELECT YOUR SAUCE

- Alfredo Sauce
- Napoletana Sauce
- Bolognese
- Meat Sauce
- White Wine Sauce
- Pesto Sauce
- Cream Sauce
- Olive Oil
- Pumpkin Sauce

## 3 PICK YOUR VEGE

- Sliced Mushroom
- Sundried Tomato
- Avocado
- Peas
- Eggplant
- Red Onion
- Broccoli
- Cucumber
- Asparagus
- Capers

### ADD SOME BUDDA-BING FOR EXTRA BUDDA-BANG (+\$3)

- Corn
- Broccolini
- Red Bell Peppers
- Caramelized Onions
- Zucchini
- Pepe Dew
- Avocado

## 4 CHOOSE YOUR MEAT

- Crispy Bacon
- Genoa Salami
- Chicken Breast
- Pepperoni
- Ham
- Beef Mince
- Sweet Chicken Sausage
- Chorizo
- Something From The Sea (+\$3.00)

## 5 ADD SOME TOPPING

- Parmesan
- Mozzarella
- Chilli
- Ricotta
- Rocket
- Garlic

ALL PASTA IS  
COMPLEMENTED WITH  
ITALIAN HERBS, GARLIC  
AND OLIVE OIL