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A tavola c'e' sempre posto!

"There's always room at the table!"



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\$65PP

Set Menu 1

Our set menus are designed to share!

Antipasti

Calamari Fritti ^{DF, A}

Herb aioli, lemon

Insalata Caprese ^{GF, V}

Heirloom cherry tomato, buffalo mozzarella, basil

Primi

Pappardelle Al Ragu' Di Agnello

Braised lamb, kalamata olives, pecorino

Pizza Margherita ^V

Tomato, fior di latte, fresh basil

Insalata Di Rucola ^{N, V, DFO}

Rocket, pear, walnut, parmigiano, balsamic

Shoestring Fries ^{V, DF}

Aioli

V - Vegetarian
GF - Gluten Free
A - Australian
Seafood

VG - Vegan
DF - Dairy Free
I - International
seafood

N - Contains Nuts
O - Option
M - Contains mixed
origin seafood



\$79PP

Set Menu 2

Our set menus are designed to share!

Antipasti

Tagliere Misto ^A

Chef's selection of our signature antipasti featuring calamari, arancini, zucchini flowers, cured meats burrata and mixed olives. Served with our woodfired pane

Primi *(Choose two)*



Pappardelle Al Ragu Di Agnello

Braised lamb, kalamata olives, pecorino



Gnocchi Al Pesto ^V

Macadamia pesto, parmigiano



Spaghetti Carbonara

Guanciale, pecorino, pepper



Spaghetti Ai Frutti Di Mare ^{DFO, A, I}

Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque



Plus, choose two woodfired pizzas on page 5

Contorni

Patate ^{V, GF}

Buttered kipfler potatoes, salsa verder

Insalata Di Rucola ^{V, DFO}

Rocket, pear, walnut, parmigiano, balsamic

Dessert *(Choose one)*



Gelato Del Giorno ^V



Fratelli Tiramisu

Served tableside

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\$110PP

Set Menu 3

Our set menus are designed to share!

Antipasti

Tagliere Misto ^A

Chef's selection of our signature antipasti featuring calamari, arancini, zucchini flowers, cured meats burrata and mixed olives. Served with our woodfired pane

Primi *(Choose two)*

Pappardelle Al Ragu Di Agnello

Braised lamb, kalamata olives, pecorino

Gnocchi Al Pesto ^V

Macadamia pesto, parmigiano

Spaghetti Carbonara

Guanciale, pecorino, pepper

Spaghetti Ai Frutti Di Mare ^{DFO, A, I}

Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque

 *Plus, choose two woodfired pizzas on page 5*

Secondi

Cotoletta Di Vitello 250g

Veal cutlet, rocket, preserved lemon aioli

Rump Di Agnello ^{GF}

Spring lamb, roasted kipflers, peas, jus

Contorni

Patate ^{V, GF}

Buttered kipfler potatoes, salsa verde

Insalata Di Rucola ^{N, V, DFO}

Rocket, pear, walnut, parmigiano, balsamic

Dessert *(Choose one)*

Gelato Del Giorno ^V

Fratelli Tiramisu

Served tableside

Nutella Gnocchi ^V

Crisp fried dough, nutella

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Pizzas (Choose two)

Available with Set Menu 2 & 3 only.

Pizze Bianche (White Base)

-  **Garlic** ^V
Extra virgin olive oil, fresh garlic, oregano
-  **Garlic & Cheese** ^V
Fior di Latte, fresh garlic, oregano
-  **Gamberi** ^I
Fio di latte, prawns, cherry tomato, zucchini, garlic, chilli
-  **Bietola & Salsiccia**
Fio di latte, silverbeet, pork sausage, pecorino romano, olive oil
-  **Calabrese**
Bechamel, italian sausage, calabrese salami, rosemary potato, nduja
-  **Calzone**
Folded pizza with ricotta, smoked ham, mushrooms
-  **Funghi**
Truffle paste, fior di latte, mushrooms

Pizze Rosse (Red Base)

-  **Diavola**
Tomato, fior di latte, spicy calabrese salami
-  **Capricciosa**
Tomato, fior di latte, smoked ham, mushrooms, olives, artichokes
-  **Margherita** ^V
Tomato, fior di latte, fresh basil
Add burrata + 12
-  **Vegetariana** ^V
Tomato, fior di latte, seasonal vegetables
-  **Puttanesca** ^V
Tomato, fior di latte, anchovy, capers, kalamata olives, rocket, chilli
-  **Prosciutto & Ananas**
Tomato, fior di latte, smoked ham, pineapple
-  **Prosciutto**
Tomato, fior di Latte, prosciutto, rocket, parmigiano
-  **Carne**
Tomato, fior di latte, smoked ham, calabrese salami, mortadella

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Beverages

On Consumption

Order as you go

Packages

2 hour package / Additional hour \$15pp.

Package 1 (25pp)

Mineral Waters

Soft Drinks

Juices

Mocktails (Pick 2)

Package 2 (45pp)

House Beer

House Sparkling

2 White Wines

2 Red Wines

Package 3 (65pp)

House Beer

House Sparkling

2 White Wines

2 Red Wines

Mineral Waters

Soft Drinks

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Book your next event!

Details

Customer Name

Contact Number

Email

N° of Adults

N° of Kids

Date of Booking

Time of Booking

Choose Your Set Menu



\$65 Set Menu 1



\$79 Set Menu 2



\$110 Set Menu 3

For set menus 2 & 3, please select two (2) pastas, two (2) pizzas & one (1) dessert on the menu page of your selected set menu.

Payment

Card Holder Name

Card Number

Expiry Date

CCV

Terms & Conditions

☞ We require a non-refundable deposit for all group bookings \$25 per person. This deposit is non-refundable should you cancel your event for any reasons. If your event is fully cancelled less than 7 days prior to your event a fee of \$25 per person will be charged. Any no shows on the day, reduced numbers or partial cancellation less than 24 hours will incur \$40 pp fee.

☞ Event stylists / props / cakes permitted and must be organised when booking the event.

☞ Beverage packages if selected are for 2 hours only but can be extended on consumption or same pp rate.

☞ No BYO permitted.

☞ Payment on the day can be made by cash or card.

☞ 10% gratuity fee will be included in your final bill

Client's Agreement

I, _____ (Print Name) hereby confirm that I have read and agreed to function booking Terms & Conditions.