



# Function Menu

## 2 Course to Share

\$40 pp

- **Antipasto Italiano** - Arancini, meatball with Napoli sugo, 3 types of salumi, focaccia, marinated olives, polenta chips with aioli, spinach and mozzarella calzone
- **Pasta** - Gnocchi with your choice of ragu (lamb or bolognese) and strozzapreti with mushrooms, thyme and parmigiano
- **Sides** - Green salad with lemon dressing, apple and walnuts
- **Dessert** - Pannacotta or Tiramisu (add \$7)

\$50 pp

- **Antipasto Italiano** - Arancini, meatball with Napoli sugo, 3 types of salumi, focaccia, gnocchi sorrentina
- **Alternating Mains** - Fish of the day, potato gratin, sautéed broccoli, olive and tomato salsa.  
- Braised beef cheek, mashed potato, baby carrots and gremolata.
- **Dessert** - Sicilian cannoli or Tiramisu (add \$6)

## 3 Course to Share

\$68 pp

- **Pasta & Risotto** - Gnocchi bolognese, ricotta and spinach cannelloni baked with Napoli sugo and Parmesan, seasonal vegetarian risotto
- **Main & Sides** - Homemade grilled Italian sausages, porchetta, slow roasted lamb shoulder, seasonal salad, roasted potato and sautéed greens
- **Dessert** - Profiteroles filled with chocolate custard, Sicilian cannoli and tiramisu

## \$60 - 3 Course Menu    \$75 - 4 Course Menu

- **Choice of 1 Entree** - • Kingfish crudo, lemon dressing and fried parsley • Fried calamari, squid ink aioli and rocket • Nonna's meatballs, Napoli sugo and toasted ciabatta • Caprese salad  
• Capocollo (cured pork neck) • Sardinian bread and olive dressing • Parmesan budino, walnut crumble and balsamic vinegar • Traditional eggplant parmigiana • Sicilian arancini • Chicken liver patè, polenta brioche, sweet pear • Potato croquettes, salsa arrabiata
- **Choice of One Pasta or Risotto** - • Gnocchi sorrentina or with lamb ragu • Strozzapreti alla bolognese • Ricotta and spinach cannelloni baked with Napoli sugo and grand Padano • Vegetarian seasonal risotto • Orecchiette prawns, dill and cherry tomato • Rigatoni with pork ragu and pecorino Romano • Ossobuco ravioli, saffron salsa and red wine jus • Ricotta and spinach tortellini, Parmesan and mint • Snapper ravioli, Napoli and basil with pangrattato
- **Choice of One Main** - • Chicken porchetta, spinach sautéed and braised eshallotts  
• Braised beef cheek, mashed potato and gremolata • Chicken cacciatore with roasted potato  
• Fish Of the day, potato gratin sautéed broccoli and sundry tomato salsa • Fried calamari, salsa arrabiata, seasonal pickle

## Dolci

- • Pannacotta, fresh berries and mint • Caramel Pannacotta • Tiramisu • Sicilian Cannoli  
• Profiteroles filled with custard and served with hot chocolate sauce • Sardinian Seadas filled with ricotta and sultana, warm honey and vanilla gelato