

Banquet Option 1

\$60 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant & Chilli Capsicum, served with homemade focaccia

Mains

RISOTTO POLLO **GF**

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

PENNE AMATRICIANA

Thinly sliced bacon, Spanish onion & chilli tossed through a pomodoro sugo

GNOCCHI SORRENTO **VE**

Homemade potato dumplings, tossed through pomodoro sugo, topped with melted provolone & mozzarella

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, drizzled with a lemon & herb dressing

SIDES

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

&

VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

MARGHERITA **VE**

Tomato base, mozzarella & basil

&

ALESSIO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & pitted olives

Pizzas available on GF base +\$4 per pizza

Confirmation of final numbers is required the day before at 11am, no further changes after this time

VE Vegetarian - **GF** Gluten Free - **VG** Vegan

Banquet Option 2

\$75 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant & Chilli Capsicum, served with homemade focaccia

CALAMARI FRITTI

Squid lightly floured and deep fried, served with a sweet chilli mayonnaise

Mains

RISOTTO POLLO **GF**

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

FETTUCCINI SALSAICCIA

Fettuccini pasta with Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce

VEAL GAMBERI

Veal lightly floured & pan fried, sautéed with tiger prawns, garlic & shallots in a creamy white wine sauce

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, drizzled with a lemon & herb dressing

SIDES

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

&

VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

MARGHERITA **VE**

Tomato base, mozzarella & basil

&

ALESSIO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & pitted olives

Pizzas available on GF base +\$4 per pizza

Dessert

PROFITEROLE **VE**

Light choux pastry filled with an Italian custard covered with warm chocolate sauce

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Banquet Option 3

\$95 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant, Chilli Capsicum, served with homemade focaccia

SHARED ANTIPASTO PLATTER

A trio of cured meats- Italian Salami, Italian Prosciutto Parma, Lombo. Italian cheese- Provolone, Pecorino, Gorgonzola, Mozzarella & marinated vegetables, served with homemade focaccia

Mains

RISOTTO MARINELLA **VG GF**

Carnaroli rice sautéed with tiger prawns, scallops, squid, perch, shallots, chilli, garlic, white wine & a touch of pomodoro sauce

FETTUCCINI SALSICCIA

Fettuccini pasta with Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce

COSTOLETTE D'AGNELLO

Grilled lamb cutlet served with a spicy red wine & balsamic jus

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine/ zucchini, drizzled with a lemon & herb dressing

SIDES **VE**

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE **VG**

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

&

ANTONIO **VE**

Tomato base, Grana Padano cheese, bocconcini & fresh basil

GALLO

Tomato base, mozzarella, diced chicken breast, garlic, green capsicum, roasted red capsicum, Spanish onion, basil & rosemary

&

VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

Pizzas available on GF base +\$4 per pizza

Desserts

TRIO OF DESSERTS

*Lemon sorbet **VG GF***

*Lindt chocolate slice **VE GF***

*Panserotti Dolce **VE***

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