

# Banquet Option 1

\$50 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 **VE**

*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*

### FETTUCCHINI SALSICCIA

*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 **VE**

*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*

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 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 **GF**

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

### FETTUCCHINI 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 **GF**

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

&

#### VINCENZO

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

#### GALLO

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

&

#### ANTONIO **VE**

*Tomato base, Grana Padano cheese, bocconcini & fresh basil*

*Pizzas available on GF base +\$4 per pizza*

## Desserts

### TRIO OF DESSERTS

*Lemon sorbet* **VG GF**

*Lindt chocolate slice* **VE GF**

*Panzerotti Dolce* **VE**

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

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