

Banquet Option 1

\$65 PER PERSON

Minimum 6 Person

Starters

*A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, spiced sun-dried tomato, smoked aubergine & pistacchio, 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 & sweet potato dumplings, tossed through pomodoro sugo, topped with melted Grana Padano & mozzarella

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine / zucchini

*SIDES

House salad & seasonal steamed vegetables

*HALF & HALF PIZZAS

CALABRESE

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

&

LORENZO

Tomato base, mozzarella, ham, bacon, mild salami & mushroom

MARGHERITA **VE**

Tomato base, mozzarella & basil

&

CARNIVORO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & salami

Gluten Free banquet available +\$7 per person

Large group bookings

As we order ingredients from our suppliers the day before your booking to ensure freshness, we are unable to accommodate changes within 24 hours of your booking

VE Vegetarian - **GF** Gluten Free - **VG** Vegan - * Sharing - **A** Australian - **I** Imported - **M** Mixed
10% surcharge applies on Sundays - 15% surcharge applies on public holidays

Banquet Option 2

\$85 PER PERSON

Minimum 6 People

Starters

*A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, spiced sun-dried tomato, smoked aubergine & pistacchio, served with homemade focaccia

*CALAMARI FRITTI

Squid lightly floured & deep fried, served with a lime aioli (I)

Mains

*RISOTTO POLLO **GF**

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

*MAFALDINE ALLA VODKA 🍷

Mafaldine pasta, Italian pork sausage, nduja, parmesan, garlic & shallots, in a creamy tomato & vodka sauce

VEAL GAMBERI

Veal lightly floured & pan fried, sautéed with prawn cutlets, garlic & shallots in a creamy white wine sauce (I)

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine / zucchini

*SIDES

House salad & seasonal steamed vegetables

*HALF & HALF PIZZAS

CALABRESE 🍷

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

&

LORENZO

Tomato base, mozzarella, ham, bacon, mild salami & mushroom

MARGHERITA **VE**

Tomato base, mozzarella & basil

&

CARNIVORO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & salami

Dessert

TIRAMISU **VE**

A traditional family recipe of sponge finger biscuits, dipped in a coffee liqueur mix & layered with mascarpone cream, topped with decadent Lindt chocolate & chocolate pearls

Gluten Free banquet available +\$7 per person

Large group bookings

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Banquet Option 3

\$100 PER PERSON

Minimum 6 People

Starters

*A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, spiced sun-dried tomato, smoked aubergine & pistachio, served with homemade focaccia

*ANTIPASTO PLATTER

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

Mains

*RISOTTO MARINELLA 🍷 **GF**

Carnaroli rice sautéed with prawn cutlets, scallops, squid, barramundi, shallots, chilli, garlic, white wine & a touch of pomodoro sauce (I)

*MAFALDINE RAGU

Mafaldine pasta with braised duck, carrot, celery & onion, topped with pangrattato & balsamic

FILETTO D'AGNELLO **GF**

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

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine / zucchini

*SIDES **VE**

House salad & seasonal steamed vegetables

*HALF & HALF PIZZAS

CALABRESE 🍷

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

&

VERDURE **VE**

Tomato base, mozzarella, mushroom, zucchini, capsicum, eggplant, onion, garlic, rosemary & olive oil

GALLO

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

&

LORENZO

Tomato base, mozzarella, ham, bacon, mild salami & mushroom

Desserts

DUO OF DESSERTS

Apple sorbet **VG GF**

Lindt chocolate slice **VE GF**

Gluten Free banquet available +\$7 per person

Large group bookings

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10% surcharge applies on Sundays - 15% surcharge applies on public holidays