

Banquet Option 1

\$60 PER PERSON

Minimum 6 Person

Starters

*A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, spiced sun-dried tomato & 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 Grana Padano & 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

&

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

Banquet Option 2

\$80 PER PERSON

Minimum 6 People

Starters

***A TRIO OF MEDITERRANEAN DIPS** **VE**

Beetroot, spiced sun-dried tomato & chilli capsicum, served with homemade focaccia

***CALAMARI FRITTI**

Squid lightly floured & 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

***MAFALDINE SALSICCIA** 

Mafaldine 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

&

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

PROFITEROLE **VE**

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

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 & chilli capsicum, 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 tiger prawns, scallops, squid, barramundi, shallots, chilli, garlic, white wine & a touch of pomodoro sauce

***MAFALDINE SALSICCIA**

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

LAMB BACKSTRAP **GF**

Grilled lamb backstrap 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

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, green capsicum, roasted red capsicum, Spanish onion, basil & rosemary

&

LORENZO

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

Desserts

TRIO OF DESSERTS

Lemon sorbet **VG GF**

Lindt chocolate slice **VE GF**

Panserotti Dolce **VE**

Gluten Free banquet available +\$7 per person

Large group bookings

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