

Group Dining Menu – Parties of 10 or more

Winter 2019

Primi – Choice of any 3 as sharing plates

Crostini alla Toscana: Chicken Liver Pate-Slow Roasted Tomatoes

Calamari: Lolligo Squid-Aioli

Pepata di Cozze: Kinkawooka Mussels-Peppery Tomato Broth (GF)

Fiori Fritti: Zucchini Flowers-Ricotta Filling

Antipasto di Salami: Various Italian Meats-Pickles

Pasta e Risotti

Risotto: Porcini-Field Mushroom-Parmesan (V,GF)

*Fettucine con Agnello: Slow Cooked Lamb Ragù-Parmesan

Ravioli di Zucca: Pumpkin-Sage Butter (V)

Secondi

Brodetto: Trevalla-Snapper-Mussel-Prawn-Fish Broth-Saffron-Crostini-Rouille

Lombata di Manzo ai Ferri: Grilled Dry Aged Sirloin-Fries-Mushroom Sauce (GF)

Pollo ai Ferri: Grilled Herb & Mustard Marinated Spatchcock-Broccolini

Contorni – to share with all menu options

Patate Arrosto: Roast Kipfler Potatoes-Rosemary-Chardonnay Vinegar-Sea Salt (V,GF)

Broccolini-Garlic & Chili Crumb (V)

Dolci

Panna Cotta-vanilla Bean-Berry Coulis (GF)

Torta di Cioccolata-vanilla Bean Gelato

Selection of three Artisanal Cheeses

V – Vegetarian : GF – Gluten Free

Four Courses - \$95 per person

Three Courses – Primi OR Pasta: Secondi: Dolci - \$80 per person

Three Courses- Primi: Pasta: Secondi - \$85 per person

Two Courses – Primi OR Pasta:Secondi - \$65 per person

10% service charge applies

BYO cake charge \$5 per person

BYO wine charge \$8 per person – Tuesday – Thursday only