

SAMPLE BANQUET MENU - \$58

(platter style, all items placed in the middle for all to share)

(The items are subject to change due to seasonal changes)

pane casareccio

home made bread served with extra virgin olive oil

affettati misti

traditional italian antipasto with mixed cold meats, olives and pickled vegetables

insalata caprese

(v, gf)

fresh sliced tomatoes with mozzarella, basil and extra virgin olive oil

vitello tonnato

(gf)

thinly sliced braised casino (nsw) veal, served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons

calamari fritti

salt and pepper calamari, fried and served on a bed of fresh rocket with a side of lemon mayonnaise

arancini

(v)

traditional rice balls filled with fresh peas, parmesan, mozzarella with napoletana sauce on side

linguine ai funghi tartufati

(v)

house made linguine served with wild and cultivated mushrooms, butter, mascarpone, sage and truffle paste, topped with parmesan and cracked pepper

rigatoni alla siciliana

house made tube pasta, served with italian pork sausage, fried eggplant, smoked mozzarella, tomato, basil and parmesan

dessert

semifreddo al torrone

raisin & hazelnut semifreddo served with crostoli and pear purée

buon appetito