



FUNCTION MENU - OVER 20 PEOPLE

2 course – ANTIPASTO OR PASTA & MAIN from \$80

Including assaggi & contorni

3 course – ANTIPASTO, PASTA & MAIN from \$100

Including assaggi & contorni

ASSAGGI

(Included to share)

Arancini, basil pesto, mozzarella, semi dried tomato, squid ink breadcrumb
Italian olives, citrus, rosemary, chilli
Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(Choose 2 to alternate OR choose 3 for a tasting plate OR choose 3 to share)

Fresh figs, Parma prosciutto, gorgonzola, vincotto *gf*
Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino,
tomato coulis, crispy eggplant
Fish crudo of the day
Sliced cuttlefish lightly panfried, with pea puree, squid ink croutons, tomato
Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs
Beef carpaccio, testun al Barolo, walnut pesto, celery heart, dried nebbiolo grape,
quail eggs *evo* *gfo*

PASTA

(Choose 2 to alternate OR choose 2 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*
Ravioli with slow braised pork neck & marscapone,
carrot puree, sage & fennel crumble
Eggplant involtini filled with angel-hair pasta, mozzarella,
pesto, prosciutto (*optional*) & tomato passata
Pumpkin & ricotta crespelle, burnt butter & sage
Spinach, ricotta & ham crespelle, burnt butter & sage
Spinach fusilli, mixed mushroom ragu, smoked scarmorza fondant & walnuts

Gluten free - penne or house made chickpea tagliolini available on request

***PRICES MAY CHANGE ACCORDING TO VARIATIONS**

SECONDI

(Choose 2 to alternate OR choose 3 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*

Ravioli with slow braised pork neck & marscapone,
carrot puree, sage & fennel crumble

Eggplant involtini filled with angel-hair pasta, mozzarella,
pesto, prosciutto *(optional)* & tomato passata *n*

Chilli tagliatelle, crabmeat, cherry tomatoes, zucchini puree *gfo*

Spinach fusilli, mixed mushroom ragu, smoked scarmorza fondant & walnuts

Fish of the day

Deboned lamb shoulder rolled with herbs, Sicilian cous cous, zucchini, mint, capsicum,
sultana, pine nut & crispy kale *gfo*

15 hour slow roasted free range suckling pig, purple cabbage salad,
'Cremona' mustard fruits, pistachio *gf nfo*

Grain fed beef scotch fillet 250gr, (Riverine District, NSW) sautéed spinach, chargrilled
dutch carrots, rosemary butter *gf (\$5 surcharge applies)*

La fiorentina - 1kg t-bone, grain fed 'mb2+' (Riverine District NSW), polenta chips,
rocket, parmesan, mushrooms, Tuscan salt *gf (only for sharing – \$50 surcharge applies)*

CONTORNI

(Included - choose 2 to share)

Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf*

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf*

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Sauteed broccolini & green beans, garlic oil dressing, almond crumble *n gf*

DOLCE – Additional \$16pp

(choose 2 to alternate OR choose 3 to share)

Traditional tiramisu with meringue, chocolate, hazelnut praline *n*

Coffee crème brulee, hazelnut crumble, amaretto cream *gf nfo*

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa *gf n*

Torta Caprese – flourless chocolate & almond cake
with Montenegro anglaise, praline, pistachio gelato *gf n*

Mixed gelato

(or to share)

Italian cheese platter, quince paste, muscatels, pear, walnut, crispy bread

Mignon dessert platters