



FUNCTION MENU – 12 to 20 PEOPLE

2 course – ANTIPASTO OR PASTA, & MAIN from \$90

Including assaggi & contorni

3 course – ANTIPASTO, PASTA, & MAIN from \$110

Including assaggi & contorni

ASSAGGI

(Included to share)

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

ANTIPASTI

(Choose 3 to share)

Fish crudo of the day
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gfo n*
Buffalo mozzarella, heirloom tomato, beetroot, puffed rice *gf*
Black 'Genoa' figs, 24 month prosciutto, stracciatella, truffled honey, hazelnuts *gf vo*
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo*
Zucchini flowers, mozzarella, anchovy & basil, tomato coulis *gf*

PASTA

(Choose 2 to share)

Spaghetti with 'Famiglia Cipri' homemade tomato passata, chilli, garlic & basil pesto *gfo*
Pappardelle, slow braised duck & swiss brown mushroom ragu *gfo*
House made linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo n*
Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'ndjua crumble *gfo*

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

SECONDI

(Choose 3 to share)

Spaghetti with 'Famiglia Cipri' homemade tomato passata, chilli, garlic & basil pesto *gfo*

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

House made linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumbs *gfo n*

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'ndjua breadcrumbs *gfo*

Fish of the day

Grilled lamb backstrap, spicy carrot puree, sauteed spinach, dried tomato gremolata *gf*

La fiorentina - 1kg t-bone, grain fed 'mb2+' (Riverine District NSW),
(only for sharing – \$60 surcharge applies)

CONTORNI

(Included - choose 2 to share)

Radicchio, fennel & orange salad, red wine vinegar, evoo *gf*

Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette *n gf*

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Broccoli sauteed with lemon-butter & garlic, almond flakes *n*

DOLCE – Additional \$16pp

(choose 2 to alternate OR choose 3 to share)

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

Limoncello crème brulee, fresh seasonal berries *gf*

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

Traditional 'Zuppa Inglese' with panettone, alchermees poached peach,
chocolate & lemon custard, Italian meringue, amarena cherry coulis *n*

Mixed gelato

(OR to share)

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

Mignon dessert platters

***PRICES MAY CHANGE ACCORDING TO VARIATIONS**

**** 10% Surcharge applies to groups of 10 or more**