



FUNCTION MENU - OVER 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 2 to alternate OR choose 3 to share)

Fish crudo of the day

Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gf 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)

Potato gnocchi with 'Famiglia Cipri' homemade tomato passata, garlic & basil pesto *gfo*

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

Eggplant involtini filled with angel-hair pasta, mozzarella,

pesto, prosciutto (*optional*) & tomato passata *n*

House made maccheroni, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo n*

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'nduja crumble *gfo*

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

SECONDI

(Choose 2 to alternate OR choose 3 to share)

House made maccheroni, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo n*

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'nduja crumble *gfo*

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

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

Fish of the day

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

Bannockburn Free Range organic chicken, herb marinated & char-grilled,
panzanella salad *gfo*

La fiorentina - 1kg t-bone, grain fed 'mbs2+' (Riverine District NSW)

(only for sharing – \$60 surcharge applies per fiorentina)

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 *gf 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, alchermes 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**