



## 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*

Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant

Chargrilled baby octopus, tomato, celery, on saffron potato puree, black olive crumble *gfo*

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo*

Zucchini flowers, smoked mozzarella, truffled ricotta & beetroot coulis *gf*

### PASTA

*(Choose 2 to share)*

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

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

House made linguini, Spencer Gulf prawns, zucchini mint puree, cherry tomato,

lemon breadcrumb *gfo*

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 & basil pesto *gfo*

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

House made linguini, Spencer Gulf prawns, zucchini mint puree, cherry tomato,  
lemon breadcrumb *gfo*

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

Fish of the day

Lamb shoulder slow cooked with rosemary, garlic & lemon zest, sauteed silverbeet,  
crispy sweet potato, salsa verde *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

Roasted brussel sprouts with semi dried tomato, pecorino & almond pesto *gf n*

## DOLCE – Additional \$16pp

*(choose 2 to alternate OR choose 3 to share)*

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

Coffee crème brulee, vanilla bean cream, amaretti *gf n*

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

Orange, raspberry, ricotta & almond cake, pistachio anglaise *gf 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**