



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*

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

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

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

Zucchini flowers, smoked mozzarella, truffled ricotta & beetroot 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, zucchini mint puree, cherry tomato,

lemon breadcrumb *gfo*

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, zucchini mint puree, cherry tomato, lemon breadcrumb *gfo*

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

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

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 *n gf*

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**