

## Banquet 1 | \$35<sup>PP</sup>

### STARTERS

**FOCCACIA** | Italian woodfire baked focaccia, garlic, rosemary (V/GFO)

**ARANCINI** | Mozzarella & prosciutto ragu, tomato sugo, Reggiano

**POLPETTE DI CARNE** | Nonna's beef & pork meatballs, tomato sugo, Reggiano, crusty bread (GFO)

### PASTA

**BOLOGNESE** | Tagliatelle, slow cooked ragu alla bolognese, Reggiano

**TAGLIATELLE PORTOFINO** | Tagliatelle, basil pesto, fresh ricotta, roasted cherry tomatoes (V)

### PIZZA

**MARGHERITA** | Tomato sugo, mozzarella fior di latte, fresh basil, olive oil (V)

### SIDES

**RUCOLA** | Rocket, Reggiano, extra virgin olive oil, balsamic glaze, cherry tomato (V/GF)

**PATATINE** | Rustic shoestring fries, truffle aioli, Reggiano (V)

## Banquet 2 | \$40<sup>PP</sup>

### STARTERS

**PANE** | Our selection of fresh baked breads, extra virgin olive oil, aged balsamic (V/GFO)

**OLIVES** | Marinated warm Italian olives (V/GF)

**BRUSCHETTA AL POMODORO** | Tomato, mozzarella, basil & red onion (V/GFO)

**ARANCINI** | Mozzarella & prosciutto ragu, tomato sugo, Reggiano

### PASTA

**LASAGNA DELLA NONNA** | Oven baked beef ragu lasagne, rocket & Reggiano salad

**GNOCCHI POLLO E FUNGHI** | Roasted chicken, gnocchi, porcini mushroom & truffle sauce

### PIZZA

**PRIMAVERA** | Tomato sugo, mozzarella fior di latte, prosciutto S.Daniele, shaved parmigiano, cherry tomato, rocket

### SIDES

**RUCOLA** | Rocket, Reggiano, extra virgin olive oil, balsamic glaze, cherry tomato (V/GF)

**PATATINE** | Rustic shoestring fries, truffle aioli, Reggiano (V)

### DESSERT

**TIRAMISU** | Home-made classic tiramisu, amaretti crumble (V)

## Banquet 3 | \$45<sup>PP</sup>

### STARTERS

**ANTIPASTI MISTI** | A chef's selection of Italian cheeses, cured meats, pickled vegetables, Italian olives, pane fritto, extra virgin olive oil & aged balsamic – Ask your waiter for daily selection

**CARPACCIO AL PEPE NERO** | Beef carpaccio, Reggiano, baby capers, rocket, herbs & lemon oil (GF)

**BURRATINA** | Fresh burrata cheese, pane fritto, prosciutto S.Daniele

### PASTA

**GAMBERI** | Linguine, king prawns, chilli, garlic & pistachio sauce

**RICOTTA E SPINACI** | Spinach & ricotta ravioli, tomato & basil sugo, ricotta mousse, pine nuts (V)

### PIZZA

**MAIALONA** | Tomato sugo, mozzarella fior di latte, Italian salami, salsiccia, pancetta, chilli oil

**VEGANA** | Tomato sugo, roasted capsicums, broccolini, black olives, red onion, sun-dried tomato (V)

### SIDES

**RUCOLA** | Rocket, Reggiano, extra virgin olive oil, balsamic glaze, cherry tomato (V/GF)

**PATATINE** | Rustic shoestring fries, truffle aioli, Reggiano (V)

### DESSERT

**PANNA COTTA** | Passionfruit panna cotta, fresh berries (V/GF)



ADD ON | \$10<sup>P</sup>/CHILD - A KIDS MEAL, SOFT DRINK & ICE-CREAM UNDER 12

\*15% surcharge applies on public holidays \*\*Please notify our staff of any dietary requirements