

Catering Menu

(MINIMUM 48 HOURS NOTICE REQUIRED)

ARANCINI

Sicilian styled vegetarian rice balls served with a pesto dip
\$2.00 per piece minimum 50 pieces

POLPETTE

Italian slow cooked mini beef meatballs, served with fruit chutney
\$1.75 per piece minimum 50 pieces

CROCCHETTE

Potato and prosciutto croquettes served with a rich tomato dip
\$2.20 per piece minimum 50 pieces

BRUSCHETTA

Tomato, basil, Spanish onion, Sicilian oregano on ciabatta bread
2.50 per piece minimum 50 pieces

STUZZICHINI AL SALMONE

Smoked salmon and cream cheese on ciabatta bread
3.20 per piece minimum 25 pieces

UOVO SODO

Hard boiled egg halves with caviar
\$1.90 per piece minimum 26 pieces

MELANZANE

Crumbed and lightly fried eggplant slices with a spicy tomato dip
\$2.50 per piece minimum 50 pieces

COTOLETTA

Mini chicken schnitzel fingers with cheese dip
\$3.80 per piece minimum 25 pieces

FUNGHI RIPIENI

Stuffed roasted mushrooms
\$3.20 per piece minimum 50 pieces

MIXED SELECTION OF SANDWICHES

\$2.50 per piece minimum 50 pieces

PARTY PIES / SAUSAGE ROLLS

\$2.00 per piece minimum 100 pieces

OTHER OPTIONS AVAILABLE
PLEASE ASK OUR FRIENDLY STAFF

Set Menus

(MINIMUM 10 PEOPLE)

Option 1

\$10 per head (minimum 10 people)

Breakfast or Morning Tea set menu consists of smorgasbord of breakfast items including muffins, eggs and muesli

Option 2

\$35 PER HEAD LUNCH

\$40 PER HEAD FOR DINNER

Antipasto – selection of fine cured meats, olives and bread

Calamari Platters – semolina dusted calamari

Pasta Platters – assortment of pastas and sauces to share

Pizzas to share – assorted pizzas to share

Option 3

\$45 PER HEAD

Antipasto – selection of fine cured meats, olives and bread

Any 2 alternating entrée's

Choice of any 3 mains

ASK US ABOUT OUR SPECIALTY MENUS DESIGNED SPECIFICALLY FOR YOUR SPECIAL OCCASION FROM \$25/HEAD

Drinks package

\$19 FIRST HOUR PER PERSON, \$12 PER HOUR
AFTER (MAX 4 HOURS TOTAL) UNLIMITED BEER,
WINE, PROSECCO, SOFT DRINKS

90

secondi
caffè e pizzeria

FULLY LICENSED
NO SPLIT BILLS

Proof Only

Pane / Breads

PANE Ciabatta bread with extra virgin olive oil and balsamic dip	6.6
PIZZA ALL' AGLIO Pizza base with garlic	7.5
BRUSCHETTA Tomato, basil, Spanish onion, Sicilian oregano on ciabatta bread	13

Primi Piatti / Starters

FUNGHI RIPIENI Portobello mushroom, stuffed with spinach and ricotta	11.9
TRE SALSETTE Trio of dips served with warm focaccia bread	16.5
ARANCINI Sicilian styed vegetarian rice balls filled with wild mushrooms and truffle, served with a pesto/roquette dip	14.5
POLPETTE Three Italian slow cooked pork and veal meatballs (onion, garlic, parsley, breadcrumbs, fennel seeds) served with crispy ciabatta bread and a fruit chutney	16.5
CALAMARI Semolina dusted calamari with a lemon aioli dip	15.5
CAPESANTE Three pan seared garlic butter scallops, served with a tarragon dip Add Scallops 4	12.9
CROCCHETTE Three potato and provolone croquettes served with a rich tomato/capsicum dip	12.5

Pasta

TAGLIATELLE AL SUGO DI AGNELLO Slow cooked lamb shoulder with mountain herbs and pangrattato	24.5
PACCHERI AL RAGU Paccheri with chunky ragu of beef, pork, red wine	24.5
TAGLIATELLE CARBONARA Guanciaie (Italian style bacon), pecorino, parmigiano, finished with an egg sauce (no cream)	24.5
GNOCCHI SORRENTINA House made gnocchi with tomato sugo and fior di latte cheese	24.5
RAVIOLI DI ZUCCA House made ravioli filled with pumpkin served with a sage butter, and mustard fruits	29.5

Pasta Seafood

PACCHERI AL PESCE Shellfish (scallops, prawns, clams, pipi, mussels), tomato base, chilli and fresh citrus scent	29
Risotto	
RISOTTO AI FUNGHI Wild mushrooms and porcini, drizzled with truffle oil	25.5
RISOTTO DI BARBABIETOLA Beetroot, mint, and goats cheese risotto	25.5

Contorni / Sides

PATATE FRITTE Big boy battered chips served with aioli and tomato sauce	7.5
BROCCOLINI Sauteed baby broccoli, lemon juice and roasted almonds	10.5
INSALATA DI RUCOLA Roquette, pear, walnuts and parmesan salad with a balsamic dressing	12
INSALATA CAPRESE Buffalo mozzarella, tomatoes, basil, and sicilian oregano	17.9
INSALATA GIARDINIERA Fresh mixed garden salad	7.5

Original Pizza

MARGHERITA VERACE San marzano tomato, fior di latte cheese and basil	21.5
NAPOLETANA San marzano tomato, fior di latte cheese, anchovies, olives	22
DIAVOLA San marzano tomato, fior di latte cheese, hot salami, topped with roquette	23
CAPRICCIOSA San marzano tomato, fior di latte cheese, ham, mushrooms, olives	24.5
ORTOLANA Fior di latte cheese, roasted vegetables (eggplant, capsicum and zucchini)	23
TOSCANA Fior di latte, mushroom, roquette, and goats' cheese	24

Gourmet Pizza

FRUTTI DI MARE San marzano tomato, mussels, prawns, vongole, scallops, roquette, parsley	28.5
L'ITALIA San marzano tomato, fior di latte cheese, aged prosciutto di Parma, roquette 2017 FINALIST Best dish of the Year (The Weekly Review)	28.5
NOVANTA SECONDI Porcini base, fior di latte cheese, prosciutto di Parma, roquette and truffle oil 2017 WINNER Best Pizza (Food Service Magazine)	28.5
MAIALINA Hot Salami, pork sausage, ham, fior di latte cheese, and san Marzano tomato	28.5

Secondi / Mains

ARROSTO DI AGNELLO Slow cooked roasted lamb shoulder, red wine sauce, poached pear	27.5
FISH OF THE DAY Daily market fresh fish	P.O.A.
CALAMARI Semolina dusted calamari with lemon aioli and tossed salad	25
SALSICCE CON PUREE Two Italian pork sausage, saffron mashed potato	26
MOSCARDINI IN UMIDO Baby octopus' cooked in a rich tomato sauce and peas, parsnip puree and pickled beetroot	23.5
COTOLETTA MILANESE VESTITA Chicken schnitzel coated in japenese bread crumbs, topped with Rocquette and tomato	25

Dolci / Desserts

PIZZA DOLCE Nutella pizza with vanilla ice cream	14
PANNA COTTA Italian style dessert of sweetened, thickened cream	9.5
FRAGOLA (SEMIFREDDO) Vanilla and strawberry mousse with wild berry coulis on a chocolate puff rice base	12
FICO (SEMIFREDDO) Pistachio and hazelnut mousse on a shortbread biscuit base	12

Dietary Requirements

WE CAN CATER TO MOST DIETARY REQUIREMENTS, PLEASE ASK OUR STAFF FOR ASSISTANCE

