



Group Set Menu

Shared Starters & Dessert, Individual Mains. **Minimum 4 People** (\$80 pp)

Sharing Platters

Casaro bread, EVOO & Cured Italian Meat

Marinated Sicilian Green Olives (V)

Salsiccia *grilled pork sausage and grilled bread*

Calamari *fried calamari, garlic aioli, chilli flakes*

Arancini (V) *mushroom risotto balls centred with provolone dolce, sugo*

Fungo (V) *grilled mushroom infused with oil and chilli*

Croquettes (V) *potato croquettes, house tomato relish, cheese*

Polenta (V) *deep fried polenta, mushrooms, gorgonzola cheese and parsley*

Mains

Gnocchi (V) *hand cut gnocchi & Napoletana sauce*

Vegan Ravioli (V) *fresh ravioli filled with eggplant, sun-dried tomato, sugo*

Pasta Boscaiola *fusilli pasta, mushroom, chicken tenderloin, panna*

Bolognese *traditional spaghetti beef & pork Bolognese*

Grey Squid Ink Pasta *tiger prawns, bacon, peas, parmigiano, cream*

Grilled Barramundi *served with potatoes & vegetables*

Pollo Al Marsala *chicken scaloppine, mushroom & marsala sauce*

Agnello *grilled Amelia Park lamb cutlets, garlic, rosemary & sweet paprika*

To Finish

Home Made Baby Profiteroles

Please notify your staff of any allergies or dietary requirements.

This offer is only available for the entire table.

Individual billing is not available.

