

# MILANO MENU

\$59 per person

Guests to choose from each course

## STARTER

### ASSORTED ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

## ENTRÉE

### MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

### HOME MADE MEAT BALLS (GF)

Served in a Fresh Tomato/Basil Sauce with Green Peas

### ZUCCHINI BLOSSOM (VEG)

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

## MAINS

### RISOTTO AI FUNGHI & TARTUFO (GF, VEG, VGO)

With Porcini Mushrooms and parmesan shavings

### GNOCCHETTI ALLA SORRENTINA (GF, VEG, VGO)

Gnocchi, Grape Tomatoes, Basil, Fior di Latte Cheese

### PORCHETTA D'INVERNO (GF)

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, sautéed Apple, Raisin and Red wine jus

### BARRAMUNDI ALLA GRIGLIA (GF)

Grilled Barramundi with sautéed Broccolini and Lemon & Thyme butter sauce

**ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE**

## DESSERT

### TORTA TENERINA

Chef's Davide's hometown traditional brownie chocolate cake

### PROFITEROLES ALLA NOCCIOLA

Dipped in chocolate and filled with a hazelnut cream

### PANNA COTTA AL CIOCCOLATO BIANCO

Served with berries compote, coconut crumble

*\*NOTE – Any changes or additional food items to the menu will result to additional charges*

*\*The whole table has to participate.*

Portside Wharf, Hamilton

# ROMA MENU

\$69 per person

Guests Choice from Each Course

## STARTER

### **ASSORTED ITALIAN FOCACCIA (DF, VEG)**

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

## ENTRÉE

### **MISTO SALUMI E CROSTINI**

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

### **ZUCCHINI BLOSSOM (VEG)**

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

### **BURRATA E CREMA DI FAVE (VEG)**

Creamy Burrata served with smashed Broad bean cream and house-made Croutons

## MAINS

### **RAVIOLI FORMAGGIO E NOCI [VEG, VGO]**

House-made Ravioli with fontina cheese, cheese sauce and walnuts

### **PORCHETTA D' INVERNO (GF)**

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, sautéed Apple, Raisin and Red wine jus

### **SALMONE MEDITERRANEO (GF)**

Grilled Atlantic Salmon served with creamy Spinach, lobster bisque, chlorophyll oil

### **BISTECCA ALLA BRACE CON PORCINI (GF)**

Grain Fed Angus OP Rib Fillet with sautéed Broccolini and Porcini Mushroom sauce

**ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE**

## DESSERT

### **TORTA TENERINA**

Chef s Davide`s hometown traditional brownie chocolate cake

### **PROFITEROLES ALLA NOCCIOLA**

Dipped in chocolate and filled with a hazelnut cream

### **PANNA COTTA AL CIOCCOLATO BIANCO**

Served with berries compote, coconut crumble

### **TORTA SBRISULONA**

Traditional crumbled almond cake from Mantova Italy

*\*NOTE – Any changes or additional food items to the menu will result to additional charges*

*\*The whole table has to participate.*

Portside Wharf, Hamilton

# **SIENA MENU**

**\$79 per person**

Guests Choice from Each Course

## **STARTER**

### **ASSORTED ITALIAN FOCACCIA (DF, VEG)**

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

## **ENTRÉE**

### **MISTO SALUMI E CROSTINI**

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

### **ARANCINI**

Traditional Sicilian Rice balls filled with Fior di Latte, breaded, fried and served with Napoli Sauce

### **ASPARAGI GRIGLIATI (GF, VEG, VGO)**

Grilled Asparagus, Stracciatella, toasted Almond, poached Egg and Truffle

## **MAINS**

### **RAVIOLI FORMAGGIO E NOCI [VEG, VGO]**

House-made Ravioli with fontina cheese, cheese sauce and walnuts

### **PORCHETTA D'INVERNO (GF)**

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, Sautee Apple, Raisin and Red wine jus

### **SALMONE MEDITERRANEO (GF)**

Grilled Atlantic Salmon served with creamy Spinach, lobster bisque, chlorophyll oil

### **ROLLATA DI POLLO CON ERBE E SPINACI (GF)**

Chicken roulade stuffed with aromatic herbs, wilted spinach, olives & tomato sauce

### **FILETTO AL GORGONZOLA (GF)**

Gippsland pasture Beef Eye fillet served with leeks mash potato, melted gorgonzola cheese, red wine jus and crispy pancetta

**ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE**

## **DESSERT**

### **TORTA TENERINA**

Chef's Davide's hometown traditional brownie chocolate cake

### **MANGO CHEESECAKE**

White Chocolate & fresh Cream

### **PANNA COTTA AL CIOCCOLATO BIANCO**

Served with berries compote, coconut crumble

### **LEMON MERINGUE TARTE**

Sable pastry, lemon curd, burnt meringue

**\*NOTE** – Any changes or additional food items to the menu will result to additional charges

Portside Wharf, Hamilton

\*The whole table has to participate.

## TRADITIONAL ITALIAN TRATTORIA BANQUET

Available for Lunch and Dinner 7 days a week

Designed to be served on large platters and bowls shared in the middle of the table

Entrée & Main \$49 per Person

Entrée, Main & Dessert \$59 per Person

### ***ENTRÉE shared platters***

#### **MISTO SALUMI E CROSTINI**

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

#### **A SELECTION OF HOME-MADE ITALIAN PIZZAS**

##### **MARGHERITA**

Tomato, Mozzarella and Basil

##### **GIANNI'S FAVOURITE**

Tomato, Mozzarella, Rocket, Prosciutto and shavings of Reggiano Cheese



### ***MAIN shared platters***

#### **RAVIOLI FORMAGGIO E NOCI [VEG, VGO]**

House-made Ravioli with fontina cheese, cheese sauce and walnuts

#### **RISOTTO AI FUNGHI & TARTUFO (GF, VEG, VGO)**

With Porcini Mushrooms and parmesan shavings

#### **ROLLATA DI POLLO CON ERBE E SPINACI (GF)**

Chicken roulade stuffed with aromatic herbs, Wilted spinach, olives & tomato sauce

#### **PATATE ARROSTO CON ROSMARINO (GF, VEG)**

Roasted Rosemary Potatoes

**ALL MAINS ARE SERVED WITH INSALATA MISTA**

### ***DESSERT individually served***

#### **PANNA COTTA AL CIOCCOLATO BIANCO**

Served with seasonal compote



\*Minimum of 10 and Maximum of 100 Guests, the whole table has to participate.

\*Any changes or additional food items to the menu will result to additional charges

*Giusto  
da  
Gianni*  
Portside Wharf, Hamilton