

# 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 must participate.**

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

*Giusto  
da  
Gianni*

Portside Wharf, Hamilton