

TRADITIONAL ITALIAN TRATTORIA

\$59 per person

Available for Lunch and Dinner 7 days a week booking essential

STARTER shared platters

A SELECTION OF HOME-MADE ITALIAN PIZZAS

MARGHERITA (VEG)

Tomato, Mozzarella and Basil

GIANNI'S FAVOURITE

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

ENTREE individually served

MISTO SALUMI E CROSTINI

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

MAIN alternative drop

GNOCCHI ALLA ZUCCA (GF)

With butternut squash and goat cheese

POLLO ALLA CACCIATORA (GF)

With olives, mushrooms, tomato sauce and fresh herbs

MIX SALAD AND FRENCH FRIES SIDES TO SHARE

DESSERT individually served

TIRAMISU'

Savoiardi biscuits dipped in coffee between layers of mascarpone cream

***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***

ROMA MENU

**Guests Choose from Each Course
\$69 per person**

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, Olives and Home-Made Bread and Grilled Vegetables

ARANCINI

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

LA BURRATA (VEG)

Soft fresh Burrata with Cantaloupe, Fennel, Tomatoes and Organic Orange Oil

MAINS

RISOTTO AI FUNGHI E TARTUFO (GF)

With Porcini Mushrooms, Truffle and Parmesan Shavings

PORCHETTA (GF)

Traditional Italian Savoury boneless roast Pork belly roll,
sautéed White Cabbage, chickpeas, and Red Wine Jus

SALMONE TOSCANO (GF)

Grilled Atlantic Salmon served with Parmesan Tuscan Sauce, Sundried Tomatoes, Olives

MIX SALAD AND FRENCH FRIES SIDES TO SHARE

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee between layers of mascarpone cream

PANNA COTTA ALLA VANIGLIA

Served with poached Rhubarb, Crumble, Apple & Ginger Puree

PROFITEROLES

Filled with Strawberry Cream and White Chocolate Ganache

SIENA MENU

Guests Choose from Each Course
\$79 per person

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, Olives and Home-Made Bread and Grilled Vegetables

ZUCCHINI BLOSSOM

Tempura battered filled with Goat cheese and Olive tapenade

VITELLO TONNATO

Thinly sliced Veal with Tuna Mayo and Capers Berry

HARVEY BAY SCALLOPS

with Peas Veloute and Crispy Pancetta

MAINS

RAVIOLI RICOTTA E PORCINI [VEG, VGO]

House-made Ravioli with Ricotta and Porcini Mushroom Sauce

PORCHETTA (GF)

Traditional Italian Savoury boneless roast Pork belly roll, Sautee White Cabbage, chickpeas and Red Wine Jus

SALMONE TOSCANO (GF)

Grilled Atlantic Salmon served with Parmesan Tuscan Sauce, Sundried Tomatoes, Olives

POLLO CON ERBE (GF)

Roast Chicken Leg Forequarter, Mix Vegetables and Salsa Verde

FILETTO ALLE NOCI (GF)

Gippsland pasture Beef Eye fillet served with Potatoes Cream, Sautee Spinach and Hazelnut Sauce

MIX SALAD AND FRENCH FRIES SIDES TO SHARE

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee between layers of mascarpone cream

PANNA COTTA ALLA VANIGLIA

Served with poached Rhubarb, Crumble, Apple & Ginger Puree

PROFITEROLES

Filled with Strawberry Cream and White Chocolate Ganache