

TRATTORIA

\$65 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 alternate drop

GNOCCHI ALLA ZUCCA

With Butternut Squash and Goat Cheese

POLLO ALLA CACCIATORA

With Olives, Mushrooms, Tomato Sauce and Fresh Herbs

MIX SALAD AND FRENCH FRIES SIDES TO SHARE

DESSERT individually served

TIRAMISU

Savoardi Biscuits dipped in Coffee between layers of Mascarpone Cream

- **Minimum of 10 and Maximum of 100 Guests.**
- **Any Changes or additional food items added to the menu will result to additional charges.**

ROMA MENU

\$75 per person

STARTER

ASSORTED ITALIAN FOCACCIA

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

ENTRÉE alternate drop

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

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

MAINS alternate drop

RISOTTO AI FUNGHI E TARTUFO

With Porcini Mushrooms, Truffle and Parmesan Shavings

POLLO ALLE ERBE

Roast Chicken Leg Forequarter, Mix Vegetables and Salsa Verde

SALMONE TOSCANO

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

MIX SALAD AND FRENCH FRIES SIDES TO SHARE

DESSERT alternate drop

TIRAMISU

Savoardi Biscuits dipped in Coffee between layers of Mascarpone Cream

PANNA COTTA ALLA VANIGLIA

Served with poached Rhubarb, Crumble, Apple & Ginger Puree

SIENA MENU

**Guests Choose from Each Course
\$85 per person**

STARTER

ASSORTED ITALIAN FOCACCIA

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

TRICOLORE SALAD

Fresh Tomatoes, Avocado, Buffalo Mozzarella Cheese and Basil Oil

MAINS

RAVIOLI RICOTTA E PORCINI

House-made Ravioli with Ricotta and Porcini Mushroom Sauce

PORCHETTA

Traditional Italian Savoury boneless roast Pork Belly Roll, Sautée White Cabbage, Chickpeas and Red Wine Jus

SALMONE TOSCANO

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

FILETTO ALLE NOCI

Gippsland pasture Beef Eye fillet served with Potatoes Cream, Sautée 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

CHEESECAKE AL LIMONCELLO

Lemon Cheesecake