

TRATTORIA

\$69 per person

ENTRÉE shared platters

MISTO SALUMI

A selection of cured Italian meats and olives

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

Roast chicken with olives, mushrooms, tomato sauce and fresh herbs

MIX SALAD AND FRENCH FRIES TO SHARE

DESSERT individually served

SEMIFREDDO

Amaretto and dark chocolate semifreddo with coffee crumble

- **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

\$79 per person

STARTER

ASSORTED ITALIAN FOCACCIA

Freshly baked focaccia bread with rock salt and rosemary,
tomato & oregano, onion & olives

ENTRÉE alternate drop

MISTO SALUMI

A selection of cured Italian meats and olives

ARANCINI

Traditional Sicilian rice balls filled with fior di latte, breaded, fried and served
with confit tomato and basil pesto

LA BURRATA

Soft fresh burrata cheese with Mediterranean herbs, served with crostini

MAINS alternate drop

RISOTTO AI FUNGHI E TARTUFO

With porcini mushrooms, truffle and parmesan shavings

PORCHETTA

Traditional Italian savoury boneless roast pork belly roll, sautéed kale,
sweet potato mash and red wine jus

BARRAMUNDI ALLA GRIGLIA

Grilled barramundi, crushed potato, roasted baby carrots and salsa verde

MIX SALAD AND FRENCH FRIES TO SHARE

DESSERT alternate drop

TIRAMISU

Savoiardi biscuits dipped in coffee between layers of mascarpone cream

PANNA COTTA

Pistachio panna cotta, amarena cherry and crumble

SIENA MENU

**Guests Choose from Each Course
\$89 per person**

STARTER

ASSORTED ITALIAN FOCACCIA

Freshly baked focaccia bread with rock salt and rosemary,
tomato & oregano, onion & olives

ENTRÉE

MISTO SALUMI

A selection of cured Italian meats and olives

ZUCCHINI BLOSSOM

Tempura battered zucchini flowers, red capsicum cream and stracciatella

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

SCALOPPINA AI FUNGHI

Milkfed veal, creamy mushroom sauce and mash potato

SALMON ALLA GRIGLIA

Grilled salmon, crushed potato, roasted baby carrots and salsa verde

FILETTO CON SPINACH

Gippsland pasture beef eye fillet served with sautéed spinach, fried onion and red wine jus

MIX SALAD AND FRENCH FRIES TO SHARE

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee between layers of mascarpone cream

SEMIFREDDO

Amaretto and dark chocolate semifreddo with coffee crumble

TENERINA ALLA ZUCCA

Pumpkin tenerina cake and white chocolate ice cream