

# **Function Menus**

# Menu Catania \$49pp

## Entrée sharing

**Panozzo** Garlic and Butter

**Panozzo** with Mix herbs

**Caprese** salad with mozzarella fiordiatte, EVOO, oregano and basil

**Arancini** with Bolognese sauce and mozzarella

## Pasta sharing your choice of 2

**Spaghetti Pomodoro** (V)

**Penne Norma** with Eggplant and ricotta cheese (V)

**Trofie al sugo** (chef signature dish)

**Risotto** with Mixed Mushrooms and truffle oil (V)

## Pizza sharing

**Margherita** with tomato sauce and mozzarella fiordilatte, basil and oregano

**Vegetariana** with mozzarella fiordilatte, eggplant, zucchini and mushrooms

**Diavola**, with tomato, mozzarella fiordilatte, salame, capsicum, and olives

# Menu Messina \$ 57pp

## Entrée sharing

**Panozzo** Garlic and Butter

**Panozzo** with Mix herbs

**Antipasto Italiano** with cured meats, Prosciutto San Daniele, Mortadella, Barossa Valley Double Smoked ham, and olives

**Calamari fritti**, lightly floured and deep-fried calamari rings, served with aioli sauce on the side

**Zucchini flowers**, stuffed with ricotta and truffle paste, lightly battered and deep fried

## Pasta sharing your choice of 2

**Penne Gambero Rosso**, with prawns and ham, in a light pink sauce

**Penne Norma** with Eggplant and ricotta cheese (V)

**Fettuccine Boscaiola**, with Mushrooms, double smoked ham, in white sauce

**Risotto ai frutti di Mare**, in red tomato sauce, with prawns, mussels, and fresh catch of day

**Risotto ai Funghi**, with mixed mushrooms and truffle oil (V)

## Pizza sharing

**Margherita** with tomato sauce and mozzarella fiordilatte, basil and oregano

**Vegetariana** with mozzarella fiordilatte, eggplant, zucchini and mushrooms

**Diavola**, with tomato, mozzarella fiordilatte, salame, capsicum, and olives

# Menu Palermo \$ 69pp

## Entrée sharing

**Panozzo** Garlic and Butter

**Panozzo** with Mix herbs

**Antipasto Italiano** with cured meats, Prosciutto San Daniele, Mortadella, Barossa Valley Double Smoked ham, and olives

**Calamari fritti**, lightly floured and deep-fried calamari rings, served with aioli sauce on the side

**Arancini** with Bolognese sauce and mozzarella

## Pasta sharing your choice of 2

**Pappardelle** fresh pasta with ossobuco ragu

**Penne Norma** with Eggplant and ricotta cheese (V)

**Fettuccine Boscaiola**, with Mushrooms, double smoked ham, in white sauce

**Risotto ai frutti di Mare**, in red tomato sauce, with prawns, mussels, and fresh catch of day

## Second Course alternate (your choice of 2 )

**Eye Fillet Mignon** (cooked all medium) with mash potato and spinach

**Grilled Fresh catch of the Day** served with salad

**Pollo Gatto Matto**, chicken breast roulade stuffed with ricotta and fiordilatte mozzarella, wrapped in Prosciutto, served with mash potato, broccolini and wine jus

# Kids Menu \$28

## Entrée sharing

Margherita Pizza

Calamari Fritti

Bowl of Chips

## Main Course your choice of

Penne Napoletana with parmesan cheese

Or

Chicken Schnitzel with chips

## Dessert

Vanilla gelato

Optional

Children drink package \$7 (price per child)

Coke and Sprite served in Jugs

# Adds On price per person

Arancini	\$3
Calamari Fritti	\$3
Zucchini Flowers	\$3
Antipasto Italiano	\$5
Polpette della Nonna	\$4
Panzerotti Fritti	\$4
Pizza with Entrees	\$4
Rocket salad	\$4
Coffee (short black and macchiato) and tea	\$3.5

# Drink Packages per person

A	Sparkling and Still water, Coke and Sprite ( served in jugs)	\$10
B	Sparkling and Still water, White Wine and Red Wine	\$15
C	Sparkling and Still water, White Wine and Red Wine, Beer	\$20
D	Welcome cocktail of the house, Sparkling and Still water, White Wine and Red Wine, beer, limoncello	\$30
K	Children drink package, Coke and Sprite served in Jugs	\$7

# Drink Packages per box

<b>BASIC SELECTION BOX OF 6</b>	<b>\$170</b>
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<b>BASIC SELECTION BOX OF 12</b>	<b>\$300</b>
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La Cacciatora Prosecco

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Cesari Essere Pinot Grigio (White)

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Caldora Sangiovese ( Red)

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<b>PREMIUM SELECTION BOX OF 6</b>	<b>\$ 230</b>
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<b>PREMIUM SELECTION BOX OF 12</b>	<b>\$400</b>
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Val D'Oca Prosecco Superiore

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Villa Russiz Pinot Grigio ( white)

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Cellaro Micina Nerello Mascalese ( Red)

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Drink packages can be mixed among their own category ( Basic or Premium) for example 2 prosecco, 2 whites, 2 reds

Drink package starts with a minimum of 6 bottles per box and cannot be purchased by the unit

# Terms and conditions of booking

Set menus apply for all bookings of 10 pax and greater

\$400 of deposit on confirmation of date

Deposit will be refunded if booking is cancelled 30 days prior the booking date. Deposit will not be refunded if cancellation happens after 30 days prior the booking date and considered as loss of business

5% service surcharge on final bill

BYO wine \$4 per person – BYO Cake \$4 per person

No BYO beers, soft drinks, Spirits, and water

Exclusive use of the function area \$1000 surcharge if booking do not exceed 50 pax

If the booking does not exceed 50 pax, the function area will be shared with other bookings (no fees apply)

The function will be held for a maximum of 3.5 hours from the booked starting time. \$150 surcharge applied calculated in time increasing of 30 minutes after the designated 3.5hours

Final numbers of attendees will be confirmed 2 days prior the function. No shows on the day will be calculated on final bill