Package 1

POLPETTE

House-made beef meatball, cooked in sugo and served with focaccia.

SALAMI PLATES

A selection of Italian cured meats including salami, prosciutto and mortadella with chargrilled roasted peppers, marinated green Italian olives, served with focaccia.

CALAMARI

Coated in salt and pepper flour, flash fried, served with a lemon herb kewpie aioli.

Mains

ALTERNATING PIZZA TO SHARE

Choose 4 flavours from the following: Vegetarian, Vodka, Pepperoni, Mushroom Truffle, Salami, Capricciosa, Margherita, BBQ Chicken and Sausage.

ALTERNATING PASTA TO SHARE

Choose 3 flavours from the following: Carbonara, Mushroom Truffle, Bolognese, Vodka and Promodoro.



Add Dessert

FOR \$10 PP

Includes tiramisu and Nutella pizza.

\$75 PP

NOTE: OUTSIDE CAKE IS ALLOWED, \$2.50 PP CAKEAGE WILL APPLY.

Package 2

\$85 PP

Package 3

\$95 PP

Entrees to share

ARANCINI

Crumbed rice balls filled with sugo and mozzarella with vodka dipping sauce.

POLPETTE

House-made beef meatball, cooked in sugo and served with focaccia.

SALAMI PLATES

A selection of Italian cured meats including salami, prosciutto and mortadella with chargrilled roasted peppers, marinated green Italian olives, served with focaccia.

CALAMARI

Coated in salt and pepper flour, flash fried, served with a lemon herb kewpie aioli.

Mains

Choose any one from following:

ALTERNATING PIZZA

Choose 1 flavours from the following:

Vegetarian, Vodka, Pepperoni, Mushroom Truffle, Salami, Capricciosa, Margherita, BBQ Chicken and Sausage.

ALTERNATING PASTA

Choose 1 flavours from the following: Carbonara, Mushroom Truffle, Bolognese, Vodka and Promodoro.

ALTERNATING MEAT AND SEAFOOD

Choose 1 from the following: Australian Lamb Cutlets, Chicken Parmigiano,

Crispy Skin Pork Belly, Australian Line Caught Barramundi,

Australian Calamari and Wild Salmon

Entrees To share

ARANCINI

Crumbed rice balls filled with sugo and mozzarella with vodka dipping sauce.

POLPETTE

House-made beef meatball, cooked in sugo and served with focaccia.

SALAMI PLATES

A selection of Italian cured meats including salami, prosciutto and mortadella with chargrilled roasted peppers, marinated green Italian olives, served with focaccia.

CALAMARI

Coated in salt and pepper flour, flash fried, served with a lemon herb kewpie aioli.

BURRATA

Cheese served with fried peppers, basil oil and house-made focaccia.

Mains

ALTERNATING PIZZA TO SHARE

Choose 4 flavours from the following:

Vegetarian, Vodka, Pepperoni, Mushroom Truffle, Salami, Capricciosa, Margherita, BBQ Chicken and Sausage.

ALTERNATING PASTA TO SHARE

Choose 3 flavours from the following: Carbonara, Mushroom Truffle, Bolognese, Vodka and Promodoro.

MEAT AND SIDES TO SHARE

Aged pure angus grain fed rib eye served with side of fries and choice of salad including Nonna's garden salad or Roma tomato salad or Quinoa salad.

