

PACKAGE 1 (SHARING)

ENTRÉE
(CHOICE OF 2)

ARANCINI

mushroom arancini stuffed with mozzarella served with a gorgonzola sauce **(v)**

MEATBALLS

slow cooked pork and beef meatballs served with a rich Napoli sauce and house made focaccia

CALAMARI

salt and pepper calamari served with homemade aioli

EGGPLANT PARMIGIANA

crumbed eggplant and mozzarella **(v,gf)**
served with Napoli sauce

MAIN

(8 MAINS TO SHARE BETWEEN 10 PEOPLE)
CHOICE OF PIZZA OR HOUSE MADE PASTA
PIZZA SELECTION IN PACKAGE 4

PUMPKIN GNOCCHI

house made gnocchi with roasted pumpkin **(v)**
cooked in chilli, garlic and a touch of cream finished with spinach, pepitas, balsamic reduction and shaved parmesan

CAVATELLI

house made cavatelli with olives, capers, garlic and chilli
cooked in Napoli sauce **(vg)**

PORK GNOCCHI

house made gnocchi with pork sausage, porcini mushroom, truffle oil, garlic and chilli cooked aglio e olio style

FETTUCCINI RAGU

house made fettuccine with slow braised beef ragu

CRAB FETTUCCINE

asparagus and crab meat cooked in chilli and garlic finished off with lemon juice and bread crumbs

COFFEE OR TEA

\$29 per head

PACKAGE 2

(SHARING OR STAND UP EVENT)

ENTRÉE

(CHOICE OF 3)

ARANCINI

mushroom arancini stuffed with mozzarella served
with a gorgonzola sauce **(v)**

MEATBALLS

slow cooked pork and beef meatballs served with a
rich Napoli sauce and house made focaccia

CALAMARI

salt and pepper calamari served with homemade aioli

EGGPLANT PARMIGIANA

crumbed eggplant and mozzarella **(v,gf)**
served with Napoli sauce

MAIN

(8 MAINS TO SHARE BETWEEN 10 PEOPLE)

CHOICE OF PIZZA OR HOUSE MADE PASTA

PIZZA SELECTION AFTER KIDS MENU

PUMPKIN GNOCCHI

house made gnocchi with roasted pumpkin **(v)**
cooked in chilli, garlic and a touch of cream finished
with spinach, pepitas, balsamic reduction and
shaved parmesan

CAVATELLI

house made cavatelli with olives, capers, garlic and chilli
cooked in Napoli sauce **(vg)**

PORK GNOCCHI

house made gnocchi with pork sausage, porcini mushroom,
truffle oil, garlic and chilli cooked aglio e olio style

FETTUCCINI RAGU

house made fettuccine with slow braised beef ragu

CRAB FETTUCCINE

asparagus and crab meat cooked in chilli and garlic finished off with
lemon juice and bread crumbs

COFFEE OR TEA

\$35 per head

PACKAGE 3 (SHARING OR STAND UP EVENT)

ENTRÉE

(CHOICE OF 3)

ARANCINI

mushroom arancini stuffed with mozzarella served with a gorgonzola sauce **(v)**

MEATBALLS

slow cooked pork and beef meatballs served with a rich Napoli sauce and house made focaccia

CALAMARI

salt and pepper calamari served with homemade aioli

EGGPLANT PARMIGIANA

crumbed eggplant and mozzarella **(v,gf)**
served with Napoli sauce

MAIN

(8 MAINS TO SHARE BETWEEN 10 PEOPLE)
CHOICE OF PIZZA OR HOUSE MADE PASTA
PIZZA SELECTION AFTER KIDS MENU

PUMPKIN GNOCCHI

house made gnocchi with roasted pumpkin **(v)**
cooked in chilli, garlic and a touch of cream finished with spinach, pepitas, balsamic reduction and shaved parmesan

CAVATELLI

house made cavatelli with olives, capers, garlic and chilli
cooked in Napoli sauce **(vg)**

PORK GNOCCHI

house made gnocchi with pork sausage, porcini mushroom, truffle oil, garlic and chilli cooked aglio e olio style

FETTUCCINI RAGU

house made fettuccine with slow braised beef ragu

CRAB FETTUCCINE

asparagus and crab meat cooked in chilli and garlic finished off with lemon juice and bread crumbs

DESSERT

NUTELLA HEAVEN

deep fried pizza bites served with nutella

\$43 per head

KIDS MENU

ENTRÉE

SHOESTRING FRIES

served with aioli and tomato sauce

MAINS

PENNE MEATBALLS

penne served with beef and pork meatballs in Napoli sauce

GNOCCHI NAPOLI

house made potato gnocchi served with Napoli sauce

PENNE PARMESAN

penne served with butter and parmesan

MARGHERITA

tomato base with cheese

HAM PIZZA

tomato base with cheese and ham

DESSERT

NUTELLA HEAVEN

deep fried pizza bites served with nutella

DRINKS

choice of orange juice or apple juice

\$17 per head

LIST OF PIZZAS

MARGHERITA

tomato base, mozzarella, parmesan and fresh basil

VERACE

tomato base, 125g air freighted buffalo mozzarella, parmesan and fresh basil

MULIGNANA

tomato base, mozzarella, gorgonzola, roasted eggplant and shaved parmesan

DIAVOLA

tomato base, mozzarella, spicy cacciatore salami, wood fire roasted capsicum, olives and rocket

VERDURE

mozzarella, wood fire roasted zucchini, eggplant and capsicum with garlic oil and shaved parmesan

CALZONE

tomato base, mozzarella, leg ham, ricotta and wood fire mushrooms

CAPRICCIOSA

tomato base, mozzarella, leg ham, artichokes and wood fire roasted mushrooms with olives

4 FORMAGGI

tomato base, mozzarella, gorgonzola, taleggio and parmesan **(v)**

BADOLA

tomato base, mozzarella, pork sausage and capsicum

SFIZIOSA

mozzarella, leg ham, zucchini, ricotta and shaved parmesan

BROCCOLI

mozzarella, broccoli, taleggio and garlic

INFERNALE

mozzarella, seasoned cherry tomatoes, wood fire roasted eggplant, spicy cacciatore salami and ricotta

BIANCANEVE

mozzarella, taleggio, potatoes and balsamic glaze

BOSCAIOLA

mozzarella, potatoes, pork sausage and porcini mushrooms

PORCINI

mozzarella, gorgonzola, porcini, wood fire roasted mushrooms, truffle oil and parsley **(v)**

TRINACRIA

tomato base, mozzarella, sicilian anchovies, olives and oregano flowers

DE ZO

Olive tapenade base, ricotta, cherry tomatoes, air freighted buffalo mozzarella, oregano flowers and fresh basil

VEGAN PIZZAS

REGINA

tomato base, vegan fior di latte, and fresh basil

RUSTICO(FOLD OVER)

vegan fior di latte, broccoli, potatoes, garlic, zucchini and parsley

PRIMAVERA

vegan fior di latte, seasoned cherry tomatoes, wood fire roasted zucchini, eggplant and capsicum

SOTTO BOSCO

vegan fior di latte, wood fire roasted mushrooms, artichokes, olives, garlic, and truffle oil