**FOOD AND DRINK PACKAGE**

**(SHARING)**

ENTRÉE

**GRAZING PLATE**

selection of cold meats, cheese, olives, fruit and nuts

**OR**

(CHOICE OF 2)

**ARANCINI**

mushroom arancini stuffed with mozzarella served

with agorgonzola 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

MAIN

(6 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)**

**PROSCUITTO RAVIOLI**

pumpkin filled ravioli served with a prosciutto

ragu and walnuts

**FETTUCCINI RAGU**

house made fettuccine with slow braised beef ragu

DRINKS

Peroni 3.5 Italy

(Choice of 2 below beers)

Peroni Red Italy

Mountain Goat Larger Victoria

Coburg Pentridge Pale Ale Victoria

Coburg Son of a Gun Victoria

Rugerri Prosecco Argeo Treviso, Italy

(choice of 1 red and 1 white)

Ku Ku Sauignon Blanc Marlborough, New Zealand

Tenuta Maccan 2020 Pinot Grigio Prata di Pordenone, Italy

Mystic Park 2020 Shiraz Barossa Valley, South Australia

Paxton 2020 Organic Tempranillo McLaren Vale, South Australia

Tenute Rossetti 2019 Chianti DOCG Tuscany, Italy

$75 per head

(meals subject to change of menu)

**PACKAGE 1**

**(SHARING)**

ENTRÉE

**GRAZING PLATE**

selection of cold meats, cheese, olives, fruit and nuts

**OR**

(CHOICE OF 2)

**ARANCINI**

mushroom arancini stuffed with mozzarella served

with agorgonzola 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

MAIN

(6 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)**

**PROSCUITTO RAVIOLI**

pumpkin filled ravioli served with a prosciutto

ragu and walnuts

**FETTUCCINI RAGU**

house made fettuccine with slow braised beef ragu

$33 per head

(meals subject to change of menu)

**PACKAGE 2**

**(SHARING OR STAND UP EVENT)**

ENTRÉE

**GRAZING PLATE**

selection of cold meats, cheese, olives, fruit and nuts

**OR**

(CHOICE OF 2)

**ARANCINI**

mushroom arancini stuffed with mozzarella served

with agorgonzola 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

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)**

**PROSCUITTO RAVIOLI**

pumpkin filled ravioli served with a prosciutto

ragu and walnuts

**FETTUCCINI RAGU**

house made fettuccine with slow braised beef ragu

$39 per head

(meals subject to change of menu)

**PACKAGE 3**

**(SHARING OR STAND UP EVENT)**

ENTRÉE

**GRAZING PLATE**

selection of cold meats, cheese, olives, fruit and nuts

**OR**

(SERVED ALL THREE ENTREE)

**ARANCINI**

mushroom arancini stuffed with mozzarella served

with agorgonzola 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

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)**

**PROSCUITTO RAVIOLI**

pumpkin filled ravioli served with a prosciutto

ragu and walnuts

**FETTUCCINI RAGU**

house made fettuccine with slow braised beef ragu

DESSERT

**NUTELLA HEAVEN (shared)**

deep fried pizza bites served with nutella

$49 per head

(meals subject to change of menu)

**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

$20 per head

LIST OF PIZZAS

**MARGHERITA**

tomato base, mozzarella, and fresh basil

**VERACE**

tomato base,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

**DEL RE**

zucchini puree, mozzarella, cherry tomatoes, fresh salmon,

 capers and parsley

**TULULU’**

tomato base, mozzarella, pork sausage, salami and capsicum

 **DELICATA**

mozzarella, brie, beef bresaola, rocket 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