

MANGIA

\$40 pp

Food

Pizza of your choice to share.

Nonnas zucchini patelle. Zucchini patties served with tomato onion chutney (V)

Mozzarella fritte. Deep fried mozzarella balls served with basil pesto

Polpette Pomodoro. Beef and pork meatballs served with our family's traditional sauce and topped with parmesan

Salsiccia con peperoni arrostiti. Grilled pork and fennel Italian sausage and home-made roasted peppers served on crostini

Gnocchi. in Pomodoro sauce

Insalata fresca. Garden salad

Dessert

Caramelo salato zeppole. Warm fluffy donuts served with salted caramel.

**Family is everything to us,
food is what keeps us together.**

MANGIA

\$60 pp

Food

Pizza of your choice to share.

Beef carpaccio. Carpaccio di manzo thinly sliced beef, Italian dressing shaved pecorino and rocket (GF)

Funghi arancini. Mushroom arancini served with parmesan fondue and truffle (V)

Tempura calamari. Tempura squid ink calamari served with roasted garlic aioli

Polpo e patate. Marinated octopus served with crushed chat potato, roasted cherry tomato, olives and capers

Cotoletta di agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary served with chianti and roasted garlic sauce

Crostini porchetta. Slow cooked suckling pig, served with apple cider reduction sauce (GF)

Scaloppine. Pan fried scallops served on Jerusalem artichokes puree and artichoke crisps (GF)

Insalata locale mio. Baby spinach, roasted baby beets, cherry tomato, herbed goats chesse, pine nuts and olive oil

Gnocchi. In Pomodoro sauce

Dessert

Caramelo salato zeppole. Warm fluffy donuts served with salted caramel.

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MANGIA

\$80 pp

Food

Antipasto tavolo. Selection of our finest cold meats, cheese, Italian condiments

Pizza of your choice to share.

Beef carpaccio. Carpaccio di manzo thinly sliced beef, Italian dressing shaved pecorino and rocket (GF)

Polpo e patate. Marinated octopus served with crushed chat potatoes roasted cherry tomatoes, olives and capers

Gamberi fritti. Lightly floured WA king prawns served with roasted lemon aioli sauce

Tempura calamari. Tempura squid ink calamari served with roasted garlic aioli

Cotoletta di agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary served with chianti and roasted garlic sauce

Crostini porchetta. Slow cooked suckling pig, served with apple cider reduction sauce (GF)

Tagliata. 300g grass feed beef rump sliced with roasted baby potatoes and salmoriglio dressing (garlic, oregano, balsamic vinegar infused olive oil) (GF)

Caserecce ragu d'agnello. Fresh Caserecce pasta served with slowly cooked lamb shoulder ragu

Insalata Locale Mio. Baby spinach, roasted baby beets, cherry tomato, herbed goat cheese, pine nuts and olive oil

Dessert

Choice of dessert

Affagato. Italian coffee topped with a scoop of vanilla ice-cream

Caramello salato zeppole. Warm donuts served with salted caramel

Cannolo. Home-made Cannolo filled with sweet ricotta, pistachio and chocolate drop

Tiramisu. "Pick me up" traditional coffee flavoured Italian dessert

Nutella gelato. Nutella ice cream served with hazelnut biscuit and maraschino cherries

Panna cotta ai frutti di bosco. Mixed berry panna cotta served with berry compote and dehydrated strawberry dust

Torta mandorle e cioccolato. Warm chocolate almond tart served with vanilla gelato

Coffee or Tea to finish

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