

## **SAMPLE BANQUET MENU - \$55**

**(platter style, all items placed in the middle for all to share)**

*(The items are subject to change due to seasonal changes)*

### **pane casareccio**

home made bread served with extra virgin olive oil

### **affettati misti**

traditional italian antipasto with mixed cold meats, olives and pickled vegetables

### **insalata caprese**

**(v, gf)**

fresh sliced tomatoes with mozzarella, basil and extra virgin olive oil

### **vitello tonnato**

**(gf)**

thinly sliced braised casino (nsw) veal, served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons

### **calamari fritti**

salt and pepper calamari, fried and served on a bed of fresh rocket with a side of lemon mayonnaise

### **arancini**

**(v)**

traditional rice balls filled with fresh peas, parmesan, mozzarella with napoletana sauce on side

### **linguine ai funghi tartufati**

**(v)**

house made linguine served with wild and cultivated mushrooms, butter, mascarpone, sage and truffle paste, topped with parmesan and cracked pepper

house made tube pasta, served with italian pork sausage, fried eggplant, smoked mozzarella, tomato, basil and parmesan

## **dessert**

### **semifreddo al torrone**

hazelnut & nougat semifreddo served with crostoli and pear purée

**buon appetito**