

# SET MENUS

*for a minimum of 6+ guests*

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SET MENUS

# \$45 SET MENU

## ENTRÉES TO SHARE

**tomato bruschetta crust** (V) (★)

garlic base topped w/ tomato bruschetta

**garlic & cheese crust** (V) (★)

garlic base, mozzarella, rosemary & italian herbs

**mamma rosa's meatballs** (♥)

homemade meatballs w/ melted mozzarella & parmigiano shavings in napoli sauce

**braciole di riso** (V) (♥) (GF)

## MAINS TO SHARE

**mediterranean salad** (GF) (V)

mixed leaf, cucumber, tomato, red onion, roasted capsicum, olives, feta & bufala mozzarella w/ a balsamic dressing

**spaghetti bolognese**

extra virgin olive oil, garlic & bolognese w/ napoli sauce & basil, served w/ mamma rosa's meatball

**tortellini boscaiola**

veal tortellini w/ bacon, mushroom, sautéed onions, cream, shallots, parmigiano & nutmeg

**suprema pizza** (★)

napoli sauce, mozzarella, mushroom, onion, ham, bacon, salame, mortadella, capsicum, olives & oregano

**bbq pollo pizza** (★)

bbq sauce, mozzarella, mushrooms, onion, chicken & oregano

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SET MENUS

# \$ 55 SET MENU

## ENTRÉES TO SHARE

**mozzarella stick** V ♻️

wood fire dough stuffed w/ melted mozzarella, italian herbs, rosemary, extra virgin olive oil & sea salt

**stuffed mushrooms** V ♻️

baked mushrooms w/ bread crumbs, melted mozzarella, parmigiano, basil pesto, fresh rocket & semi-dried tomatoes

**domenico's** ✨ ♻️ G

prawns, garlic, chilli, basil & parsley in napoli sauce, served in a hot pan w/ italian bread

**criniti's cold antipasto platter** ♻️

- **cold meats;** prosciutto, homemade salame, salame, mortadella & 'nduja salame  
- **marinated vegetables;** semi-dried tomatoes, zucchini, capsicum, mushrooms, olives & artichokes  
- **cheese;** parmigiano, gorgonzola, feta, bufala mozzarella & ricotta  
served w/ italian bread

## MAINS TO SHARE

**caesar salad** ✨

cos lettuce, pancetta, grated parmigiano & croutons w/ a caesar dressing

**pollo e funghi risotto** GF

chicken, mushroom, white wine, cream & shallots

**spaghetti marinara** ✨ G

extra virgin olive oil, garlic, chilli, mussels, calamari, vongole, prawns, napoli sauce, cherry tomatoes & parsley

**penne romana** ✨

chicken, mushroom, cream, sliced avocado, parmigiano, shallots & parsley

**ferrara pizza** ✨ V ♻️

napoli sauce, mozzarella, eggplant, mushrooms, capsicum, semi-dried tomatoes, red onion, artichokes, olives & oregano

**azzurri pizza** ✨ ♻️

napoli sauce, artichokes, mushroom, semi-dried tomatoes, bufala mozzarella, prosciutto, basil, oregano & ricotta

**pork belly pizza** ✨

napoli sauce, mozzarella, pear, roasted pine nuts, pork belly, balsamic, pork crackling & parsley



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SET MENUS

# \$ 75 SET MENU

## UPON ARRIVAL

### flute of la gioiosa prosecco

#### hot olives **V** **C** **GF**

italian olives marinated w/ chilli, garlic, lemon & rosemary

## ENTRÉES TO SHARE

### garlic bruschetta **V**

wood fire italian bread w/ garlic butter & parsley

### herb bruschetta **V**

wood fire italian bread w/ butter & mixed herbs

### popcorn prawns **C**

lightly battered & fried prawns, tossed w/ lime, chilli aioli & chives

### kilpatrick oysters

freshly shucked oysters w/ diced bacon & worcestershire sauce

### zucchini flowers **V**

lightly battered & fried zucchini flowers, filled w/ melted goat's cheese & mascarpone

## PASTA TO SHARE

### penne soprano **\***

chicken, pink sauce, semi-dried tomatoes, sliced avocado, parmigiano & shallots

### tony 'd' big fish pescatora risotto **GF**

garlic, prawns, calamari, vongole, mussels, white wine, parsley & cream sauce

## MAINS TO SHARE

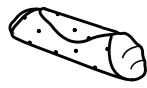
### barramundi **GF** **C**

barramundi fillet grilled w/ a lemon, garlic, cream & chilli sauce

### chicken boscaiola **\***

chicken breast w/ bacon, mushroom, cream, sautéed onion, nutmeg & shallots

served w/ steamed vegetables



# CUSTOMISE YOUR MENU

## w/ dessert

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Personalise your set menu by adding two of the dishes listed below for an additional \$5 pp\*

### tiramisù

*classic tiramisu w/ vanilla mascarpone, espresso coffee & chocolate*

### crème brûlée

*baked vanilla crème brûlée served w/ almond biscotti & mixed berries*

### ricotta cheesecake

*traditional baked ricotta cheesecake*

### citrus tart

*a sweet tart filled w/ citrus curd, dusted w/ icing sugar & served w/ vanilla gelato*

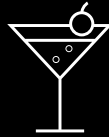
### gelato cup 3 scoops

your choice of 3 flavours of our homemade gelato served w/ a wafer & maraschino cherry:

*vanilla, chocolate, nutella, cookies & cream, salted caramel, lemon sorbet, tiramisù or pistacchio*

\*YOUR CHOICE OF TWO DESSERTS, SERVED ALTERNATE

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# BEVERAGE

*packages*

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## 2 HOUR DURATION

**non-alcoholic**  
\$18 pp

**standard**  
\$39 pp

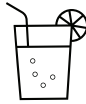
**premium**  
\$49 pp

## 3 HOUR DURATION

**non-alcoholic**  
\$29 pp

**standard**  
\$48 pp

**premium**  
\$62 pp



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## NON ALCOHOLIC PACKAGE

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coke, diet coke, coke zero, sprite, lift,  
orange juice, pineapple juice (*by the jug*)  
still & sparkling water (*by the jug*)  
tea & coffee (*by the cup*)



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## STANDARD PACKAGE

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house white wine/house red wine  
house australian beer (*full & half strength*)  
soft drinks (*coke, diet coke, coke zero, sprite, lift*)  
still & sparkling water (*by the jug*)  
tea & coffee (*by the cup*)



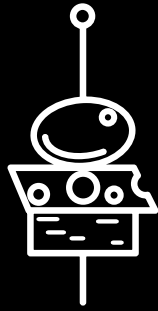
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## PREMIUM PACKAGE

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white wine/red wine (*premium range*)  
beer (*premium australian, imported & light beer*)  
soft drinks (*coke, diet coke, coke zero, sprite, lift*)  
juices (*orange & pineapple*)  
still & sparkling water (*by the bottle*)  
tea & coffee (*by the cup*)

*\*service of alcohol will be in accordance with the new south wales & victoria rsa legislation, all beverage packages commence at the confirmed reservation time, cocktails & spirits are available & will be charged on a consumption basis only*



# CANAPÉ

*for cocktail events*

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## CREATE YOUR OWN

our **standard canapé package** allows you to select any 6 unmarked options for 1 or 2 hours & our **premium canapé package** allows you to select any 6 non-star options as well as 2 star-marked options for 1, 2 or 3 hours

### HOT SECTION

hot olives  
 scallop sasa  
 salt & pepper calamari  
 braciole di riso  
 mini meatballs  
 mini fried pizza  
 assorted sliders  
 popcorn prawns  
 zucchini flowers  
 mixed spiedini ★  
 stuffed mushrooms  
 individual pork ribs ★  
 individual lamb cutlets ★  
 skewered bbq prawns ★  
 wood fire pizza

### COLD SECTION

mini caesar salad  
 mini salmon salad  
 skewered caprese salad  
 assorted mini bruschetta  
 freshly shucked oysters ★  
 freshly peeled king prawns ★

### DESSERT

mini tartufini  
 mini affogato  
 mini gelato cup  
 mini nutella bomboloni  
 mini assorted cannoli  
 mini zeppole w/ nutella or ricotta



### CANAPÉ PACKAGES

1 HOUR DURATION	2 HOUR DURATION	3 HOUR DURATION
standard \$40pp premium \$50pp	standard \$60pp premium \$70pp	premium \$80pp

