



# THE ITALIAN FEAST

SHARE PLATE STYLE

\$60 / head

\$70 / head + dessert

For Bookings 12 and above

Requires 1 week notice

## FIRST COURSE - ENTREE

Polenta Sticks - panko crumbed polenta, lightly fried, peperonata

Calamari Fritti - lightly fried, salad, smoked garlic aioli, lemon (GFO)

Garlic Pizza - Australian garlic, D.O.P Parmesan, fior di Latte

## SECOND COURSE - PIZZA

Margherita - cherry tomato, garlic, basil, Grana Padano parmesan

3 Little Pigs - salami, Italian pork sausage, BBQ pulled pork, oregano

Romana - salami, red onion, roasted capsicum, kalamata olives

House Salad

## THIRD COURSE - PASTA + MAIN

Penne con Pollo - chicken, sun-dried tomatoes, mushroom, rosé sauce

Tomato & Basil Risotto

Veal Funghi with Duck Fat Potatoes

## FOURTH COURSE - DESSERT

Bombolini - Italian style doughnuts, Nutella

Pannacotta