

CATERING MENU

CROQUETTES

HAM & CHEESE

Ham, cheese, potato, parmesan, herbs

QUATTRO FORMAGGI

Provolone, parmesan, mozzarella, scamorza

MINI ARANCINI

1 Meat & 1 Vegetarian option

FRITTA

POLENTA FRITTA (V)

Polenta chips, sea salt, parmesan, parsley

CICCHETTI

GENOA

Stracciatella, pesto, cherry tomatoes

MILANO

Saffron ricotta, smoky speck, caramelised walnuts

LIVORNO

Philadelphia cream cheese, smoked salmon, caramelised lemon

LAZIO

Stracciatella, mortadella, pistachios, balsamic glaze

NAPOLI

Stracciatella, grilled capsicum, eggplant, basil

PARMA

Ricotta, cherry tomatoes, prosciutto di parma

\$3 per piece

V = VEGETARIAN
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

ANTIPASTO PLATTER

Cured meats, cheese, olives, roasted greens, wood fired focaccia

\$15 per person

PIZZA AL TAGLIO

TOMATO BASE

MARGHERITA (V)

Tomato, fior di latte, basil, olive oil

SALAMINO

Tomato, fior di latte, salame, basil

PROSCIUTTO E BURRATA

Tomato, fior di latte, san daniele prosciutto, burrata, olive oil, basil

MELANZANE E PEPERONI (V)

Tomato, fior di latte, grilled eggplant, grilled capsicum, roasted garlic oil, fior di latte, basil

POMODORINO (V)

Cherry tomato, fior di latte, rocket, pecorino romano, olive oil

CAPRICCIOSA

Tomato, fior di latte, ham, mushroom, artichokes, black olives, olive oil

PORCELLINA

Tomato, fior di latte, ham, salami, Italian sausages, ricotta mousse

WHITE BASE

PATATE E SALSICCIA

Fior di latte mozzarella, Italian sausages, roasted potatoes, rosemary, shaved grana padano

BOSCAIOLA (V)

Fior di latte, porcini, mushrooms, rosemary, infused truffle oil, shaved grana padano

TARTUFO

Fior di latte, smoked scamorza, truffle cream, speck, shaved parmesan, thyme

\$4 per piece

(\$16 for original size)

FOCACCIA

PESTO

Creamy pesto, buffalo mozzarella, tomato, stracciatella, shaved parmesan, pine nuts

BELLA

Ricotta mousse, san daniele prosciutto, cherry tomatoes, rocket

UNICA

Cream of pecorino romano, mortadella, stracciatella cheese, pistachio, olive oil

AL POLLO

Poached chicken mix with mayo, mustard, lemon, rocket

COTTO

Leg ham, fior di latte, cherry tomatoes, balsamic vinegar glaze, rocket

VEGETARIANA (V)

Provola cheese, grilled eggplant, grilled capsicum, roasted garlic oil, stracciatella cheese, basil

SALMONE

Smoked salmon, ricotta mousse, pesto, tomatoes, rocket

ROASTED BEEF

Tender roasted beef layered with parmesan cream, mustard, stracciatella, rocket (contain seeds)

\$4 per piece

(\$16 for original size)

SALAD

BRUNETTI SALAD

Rocket, green pear, shaved parmesan, caramelised walnuts, balsamic dressing

INSALATA MISTA (V)

Mixed salad leaf, cherry tomatoes, cucumber, red onion, rocket, lemon dressing

\$15 per person

DANISH

BLUEBERRY or STRAWBERRIES DANISH

Pastry with custard, blueberries or strawberries

\$6.9 per piece

MIGNONS

MINI CANNOLI

A crunchy pastry filled with your choice of vanilla/chocolate/ricotta/tiramisu/nutella

NEWYORK CHEESECAKE

Classic baked cheesecake with biscuit base

PEAR & CHEESE CRUMBLE

Baked cheesecake with poached pear, blackcurrant, biscuit crumble

NUTELLA CHEESECAKE

Nutella & mascarpone cheesecake with chocolate biscuit base

TORTA D' ARANCIA

Flourless almond & orange cake with white chocolate base (contains alcohol)

OPERA

Coffee almond sponge layered with coffee buttercream, chocolate ganache

ROYALE

Almond sponge with praline crunch, dark chocolate mousse

\$4.4 per piece

BISCOTTI

ASSORTED BISCOTTI

Classic Italian biscotti, freshly made

\$65 per kilo

(Minimum 100 gram)



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