

C I C C H E T T I

BANQUET MENU

\$49 PER PERSON

SHARING PLATES (1 dish for every 4 people)

Marinated Olives (v + vegan + gf)

Baked Focaccia with EVOO, balsamic, tomato salsa, basil (v + vegan)

Salt & Pepper Calamari lightly floured on rocket salad with aioli

Antipasto Platter with prosciutto di Parma, salame Finocchiona, mortadella, buffalo ricotta, buffalo mozzarella, sundry tomatoes

CHOICE OF PASTA (2 pastas for every 4 people)

Bolognese Spaghetti, slow cooked beef ragu in pomodoro sauce, parmesan cheese

Amatriciana Spaghetti, pomodoro sauce, onions, smoked pancetta, bacon, parmesan cheese

Pork Sausage Orecchiette, broccoli sauce, broccoli, semi dried tomatoes, parmesan cheese

Spaghetti Carbonara, smoked pancetta, bacon, egg yolk, cream, black pepper, parmesan cheese

Oven Baked Gnocchi, pomodoro sauce, mozzarella and parmesan cheese (v)

CHOICE OF PIZZA (2 pizzas for every 4 people)

Margherita with pomodoro sauce, fior di latte mozzarella, oregano (v)

Diavola with hot salami, pomodoro sauce, fior di latte mozzarella, oregano

Four Cheese with fior di latte mozzarella, blue cheese, ricotta, parmesan, oregano

Shredded pork sausage with fior di latte mozzarella, broccoli leaves, oregano

Ham & Mushrooms with pomodoro sauce, fior di latte mozzarella, oregano

Vegetarian with pomodoro sauce, fior di latte mozzarella, zucchini, eggplant, artichokes, capsicums, mushrooms (v)

Seafood with pomodoro sauce, prawns, calamari, garlic evoo, parsley, oregano
