

\$61 BANQUET MENU

NO BYO

Antipasto (To Share + Choice of main)

ITALIAN ANTIPASTO PLATTERS -

VARIOUS DISHES FROM THE STREETS OF ITALY

Secondi (Choice of)

PASTA

OUR HOUSE MADE PASTA WITH CLASSIC RAGU

CARNE

ANCIENT STYLE SLOW COOKED MARKET MEAT

PESCE

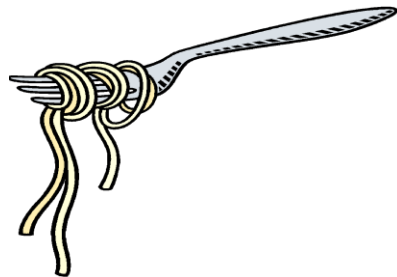
FOOD SERVED WITH DAILY CONDIMENTS

Contorni

ARTISEN SALAD

MENU SUBJECT TO CHANGES, DUE TO MARKET
FLUCTUATIONS

Our menu is seasonal



DRESS YOUR CAKE WITH GELATO \$5PP

\$75 BANQUET MENU

NO BYO

Antipasto (Degustation + Choice of main)

CARASAU

OLIVES - BUFFALO RICOTTA

BURRATA

PUGLIESE STYLE MOZZARELLA

FIDRI

FARM ZUCCHINI FLOWERS

TAGLIERE

HOUSE MADE SALUMI BOARD

CRUDO

CARPACCIO

Secondi (Choice of Main course)

PASTA

OUR HOUSE MADE PASTA WITH CLASSIC RAGU

CARNE

MARKET MEAT

PESCE

FOOD SERVED WITH DAILY CONDIMENTS

Contorni

ARTISEN SALAD

ADD A DESSERT TO THE BANQUET FOR

\$15PP

\$85 BANQUET MENU

BYO AVAILABLE \$10 pb

Antipasto (Degustation + Choice of main)

CARASAU

OLIVES - BUFFALO RICOTTA

BURRATA

PUGLIESE STYLE MOZZARELLA

FIDRI

FARM ZUCCHINI FLOWERS

TAGLIERE

HOUSE MADE SALUMI BOARD

CRUDO

CARPACCIO

Primi (shared Centre table)

GNOCCCHI

VINCENZO'S SIGNATURE CRAB GNOCCCHI

Secondi (Choice of Main course)

CARNE

MARKET MEAT

AGNELLO

13 HR COOKED LAMB SHOULDER

PESCE

FOOD SERVED WITH DAILY CONDIMENTS

Contorni

ARTISEN SALAD

BISCUIT PLATTERS \$4PP

\$99 BANQUET MENU

MATCHING WINE or BYO AVAILABLE \$10 pb

Antipasto (Degustation + Mmiddle course + Choice of main)

CARASAU

OLIVES - BUFFALO RICOTTA

BURRATA

PUGLIESE STYLE MOZZARELLA

FIDRI

FARM ZUCCHINI FLOWERS

CAPELANTE

HAND DIVED SCALLOPS

CRUDO

CARPACCIO

Primi (shared Centre table)

GNOCCCHI

VINCENZO'S SIGNATURE CRAB GNOCCCHI

PASTA

OUR HOUSE MADE PASTA WITH 1800'S STYLE RAGU

Secondi (Choice of Main course)

MANZO

CHARRED 100 GRAIN FED BEEF

AGNELLO

13 HR COOKED LAMB SHOULDER

PESCE

FOOD SERVED WITH DAILY CONDIMENTS

Contorni

SEASONAL GREENS

VINCENZO'S CANNOLI \$6PP