

## **\$61 Banquet Menu**

NO BYO

Antipasto (entrée Sharing + Choice of main on the day)

### **ITALIAN ANTIPASTO PLATTERS -**

VARIOUS DISHES FROM THE STREETS OF ITALY

**Secondi (Choice of main on the day)**

#### **PASTA**

OUR HOUSE MADE PASTA WITH CLASSIC RAGU

#### **CARNE**

ANCIENT STYLE SLOW COOKED MARKET MEAT

#### **PESCE**

FOD SERVED WITH DAILY CONDIMENTS

#### **Contorni**

ARTISAN SALAD

MENU SUBJECT TO CHANGES, DUE TO MARKET FLUCTUATIONS

Our menu is seasonal

### **ADDITIONS TO THE MENUS**

Bread **\$3pp**

Oyster Platters **\$8pp**

Desserts **\$15pp**

Biscuit platters **\$4pp**

Vincenzo's cannoli **\$6pp**

Fruit platters **\$15pp**

Cake serving **\$2.50pp**, you may cut your cake at no charge

Cut & Dress your cake with gelato **\$5pp**

## **\$75 Banquet Menu**

NO BYO

Antipasto (Entrées sharing + Choice of main on the day)

### **CARASAU**

OLIVES - BUFFALO RICOTTA

### **BURRATA**

PUGLIESE STYLE MOZZARELLA

### **FIORI**

FARM ZUCCHINI FLOWERS

### **TAGLIERE**

HOUSE MADE SALUMI BOARD

### **CRUDO**

CARPACCIO

**Secondi (Choice of Main course on the day)**

#### **PASTA**

OUR HOUSE MADE PASTA

#### **CARNE**

MARKET MEAT

#### **PESCE**

FOD SERVED WITH DAILY CONDIMENTS

#### **Contorni**

ARTISAN SALAD

## **Drinks packages**

On consumption on the day

OR talk to us to arrange a

Package that suits you

## **\$85 Banquet Menu**

NO BYO AVAILABLE OCT – DEC

Antipasto (Entrée sharing + middle + Choice of main on the day)

### ***CARASAU***

OLIVES – BUFFALO RICOTTA

### ***BURRATA***

PUGLIESE STYLE MOZZARELLA

### ***FIORI***

FARM ZUCCHINI FLOWERS

### ***TAGLIERE***

HOUSE MADE SALUMI BOARD

### ***CRUDO***

CARPACCIO

Primi (shared Centre table)

### ***GNOCCHI***

VINCENZO'S SIGNATURE CRAB GNOCCHI

Secondi (Choice of Main course on the day)

### ***CARNE***

MARKET MEAT

### ***AGNELLO***

13 HR COOKED LAMB SHOULDER

### ***PESCE***

FOD SERVED WITH DAILY CONDIMENTS

### ***Contorni***

ARTISAN SALAD

## **\$99 Banquet Menu**

BYO WINE ONLY AVAILABLE \$10 PER BOTTLE

Antipasto (share + Middle course + Choice of main on the day)

### ***CARASAU***

OLIVES – BUFFALO RICOTTA

### ***BURRATA***

PUGLIESE STYLE MOZZARELLA

### ***FIORI***

FARM ZUCCHINI FLOWERS

### ***TAGLIERE***

HOUSE MADE SALUMI BOARD

### ***CRUDO***

CARPACCIO

Primi (shared Centre table)

### ***GNOCCHI***

VINCENZO'S SIGNATURE CRAB GNOCCHI

### ***PASTA***

OUR HOUSE MADE PASTA WITH 1800'S STYLE RAGU

Secondi (Choice of Main course on the day)

### ***MANZO***

CHARRED 100 GRAIN FED BEEF

### ***AGNELLO***

13 HR COOKED LAMB SHOULDER

### ***PESCE***

FOD SERVED WITH DAILY CONDIMENTS

### ***Contorni***

SEASONAL GREENS