

Banquet

\$27.00 per person - dessert not included

PANI (Breads)

SCHIACCiate
PANE ALLAGLIO

*A Tuscan version of foccacia with olive oil and rosemary
Garlic Bread*

PRIMO PIATTO (First Course)

ANTI PASTO

*A variety of Italian salami, prosciutto (cured ham), olives,
artichokes, etc.*

SECONDO PIATTO (Second Course)

PASTA MISTA

*Platters featuring a selection of 4-6 different pasta dishes -
chef's choice served with seasonal salads*

TERZO PIATTO (Third Course)

PIZZA

Thin crust Italian-style pizza

DOLCI (Sweets)

*A delicious selection of home made desserts
Torta Al Cioccolata (Chocolate Cake)
Crostata Al Limone (Lemon Cheese Cake)
Chocolate Ice Cream Sundae*

One bill per table / no split bills

Price includes GST

We are fully licenced and BYO (Bottled Wine Only)

Corkage: \$5.00 per bottle (not inclusive)

Reasonable standard of dress