



# Shared Table

Our shared table menus are designed for larger groups  
(15 persons or more) to graze around the table.

Sit back, enjoy and eat like an Italian!

## Shared Table Menu Uno \$58pp

ARANCINI (V, GF)

POLPETINNE (GF)

*Pork & veal meatballs braised in tomato sugo with parmesan*

CALAMARI FRITTI (GF)

*Flash fried seasoned calamari served with pickled cabbage & aioli*

ARROSTO DI MANZO (GF)

*Roasted beef sirloin, cooked medium rare & sliced*

SALMONE GRIGLIATO (GF)

*Grilled salmon fillet served with herbs, lemon & olive oil*

GNOCCHI SORRENTINA (V)

*Baked tomato sugo & fior di latte with fresh basil*

PATATE FRITTE *Fried rosemary potatoes with sea salt (V, GF)*

INSALATA ARUGULA *Rocket, parmesan, walnut & pear salad (V, GF)*

CANNOLI SICILIANI

*Golden cannoli shells filled with fresh sweet ricotta, candied fruit,  
chocolate & roasted almond flakes*

## Shared Table Menu Due \$68pp

ARANCINI (V, GF)

POLPETINNE (GF)

*Pork & veal meatballs braised in tomato sugo with parmesan*

CALAMARI FRITTI (GF)

*Flash fried seasoned calamari served with pickled cabbage & aioli*

GAMBERI AL PEPERONCINO (GF)

*Pan seared prawns in chilli, garlic, lemon juice & olive oil*

ARROSTO DI MANZO (GF)

*Roasted beef sirloin, cooked medium rare & sliced*

SALMONE GRIGLIATO (GF)

*Grilled salmon fillet served with herbs, lemon & olive oil*

GNOCCHI SORRENTINA (V)

*Baked tomato sugo & fior di latte with fresh basil*

PORCHETTA (GF)

*Italian style roast pork with fresh herbs & lemon*

PATATE FRITTE *Fried rosemary potatoes with sea salt (V, GF)*

INSALATA ARUGULA *Rocket, parmesan, walnut & pear salad (V, GF)*

ZEPPOLE

*Classic Italian doughnuts, dusted in cinnamon sugar, served with  
vanilla Galliano chocolate sauce*

CANNOLI SICILIANI

*Golden cannoli shells filled with fresh sweet ricotta, candied fruit,  
chocolate & roasted almond flakes*

Additional Entrée \$10pp, Main \$12pp, Dessert \$7pp, Pizze \$10pp, Side \$6pp