



Shared Table

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

Sit back, enjoy and eat like an Italian!

Shared Table Menu Uno \$58pp

ARANCINI (GF)

Pea & bolognese crumbed rice ball served on green pea puree

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 (GF)

Pea & bolognese crumbed rice ball served on green pea puree

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 belly 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