



Large Group Menus

All of our food is served family style.

Please let us know if anyone in your group has any allergies or dietary restrictions. Some items may change due to seasonal availability.

\$25 per person

First Course

Antipasti

marinated castelvetrano olives with citrus

Plus a choice of (three) items below

eggplant caponatina with burrata

meatballs in spicy tomato sauce

fritto misto - fried calamari, shrimp, green beans & fennel

sliced prosciutto & sopressata

fried sweet potatoes with gorgonzola & parmesan

walnut bread with burrata & mushroom-truffle honey (*contains anchovy*)

arugula & fennel salad with shaved parmesan

kale & romaine ceasar salad with parmesan croutons (*contains anchovy*)

Second Course

Pizza (choose two types of pizzas)

margherita with burrata

prosciutto di parma, tomato, arugula & mozzarella

fungi misti - mushrooms, tomato, fontina & thyme

spicy italian sausage, panna & green onions

Dessert

a selection from our dessert menu + \$4 pp



\$35 per person

First Course

Antipasti

marinated castelvetrano olives with citrus

Plus a choice of (three) items below

eggplant caponatina with burrata
meatballs in spicy tomato sauce
fritto misto - fried calamari, shrimp, green beans & fennel
sliced prosciutto & sopressata
fried cauliflower with caper aioli
fried sweet potatoes with gorgonzola & parmesan
walnut bread with burrata & mushroom-truffle honey (*contains anchovy*)
heirloom tomato bruschetta
zucchini parmigiana with scamorza & basil
arugula & fennel salad with shaved parmesan
kale & romaine ceasar with parmesan croutons (*contains anchovy*)

Second Course

Pizza (choose two types of pizzas)

margherita with burrata
prosciutto di parma, tomato, arugula & mozzarella
funghi misti - mushrooms, tomato, fontina & thyme
spicy italian sausage, panna & green onions

Main Course

Monday: pollo farcito

Tuesday: pollo farcito

Wednesday: grilled pork shoulder chop

Thursday: petrale sole with lemon & capers

Friday: lasagna alla bolognese

Saturday: ricotta cannelloni with tomato-sausage

Sunday: manzo short ribs

**Vegetarian substitute: zucchini parmigiana*

Dessert

a selection from our dessert menu + \$4 pp

Beretta

\$45 per person

First Course

Antipasti

marinated castelvetrano olives with citrus

Plus a choice of (three) items below

fried cauliflower with caper aioli
eggplant caponatina with burrata
walnut bread with burrata & mushroom-truffle honey (*contains anchovy*)
zucchini parmigiana with scamorza & basil
meatballs in spicy tomato sauce
fritto misto - fried calamari, shrimp, green beans & fennel
sliced prosciutto & sopressata
fried sweet potatoes with gorgonzola & parmesan
heirloom tomato bruschetta
arugula & fennel salad with shaved parmesan
kale & romaine ceasar with parmesan croutons (*contains anchovy*)

Second Course

Pizza (choose two types of pizza)

margherita with burrata
prosciutto di parma, tomato, arugula & mozzarella
funghi misti - mushrooms, tomato, fontina & thyme
spicy italian sausage, panna & spring onions

Third Course

Risotto (choose one)

squid ink risotto with calamari
funghi & truffled panna (*contains anchovy*)
saffron with osso buco

Main Course

Monday: pollo farcito
Tuesday: pollo farcito
Wednesday: grilled pork shoulder chop
Thursday: petrale sole with lemon & capers
Friday: lasagna alla bolognese
Saturday: ricotta cannelloni with tomato-sausage
Sunday: manzo short ribs
**Vegetarian substitute: zucchini parmigiana*

Dessert

a selection from our dessert menu + \$4 pp