

## PACKAGES

### OPTION 1

## TRADITIONAL PIZZAS

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\$25 per head

Your choice of 5 Traditional Pizzas  
o 2 hours unlimited service

### OPTION 2

## GOURMET PIZZAS

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\$30 per head

Your choice of 5 Gourmet Pizzas  
o 2 hours unlimited service

### OPTION 3

## CANAPÉ + PIZZAS

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\$35 per head

Your choice of 2 Canapés  
o Allowing 2 per person  
o Served until gone

Your choice of 5 Traditional Pizzas  
o 2 hours unlimited service

### OPTION 4

## PASTA + PIZZAS

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\$45 per head

Your choice of 5 Traditional Pizzas  
o 2 hours unlimited service

Your choice of 1 Pasta  
o Served until gone

### OPTION 5

## ALL IN

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\$55 per head

Your choice of 2 Canapés  
o Allowing 2 per person  
o Served until gone

Your choice of 5 Traditional Pizzas  
o 2 hours unlimited service

Your choice of 1 Pasta  
o Served until gone

**If these packages aren't quite right for your event, we're more than happy to personalise a menu just for you.**

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Our minimum spend for each event is \$1250.

All our packages include 1x chef.

Waitstaff can be arranged at \$40 per hour, per staff member.

We recommend an additional chef and waitstaff for all functions exceeding 50 guests.

## TRADITIONAL PIZZA

- o Margherita  
San Marzano tomato + mozzarella
- o Calabrese  
San Marzano tomato, mozzarella, spicy salami + olives
- o Capricciosa  
San Marzano tomato, mozzarella, ham, olives + mushrooms
- o Meat Lovers  
San Marzano tomato, mozzarella, spicy salami, ham + pepperoni
- o Pepperoni  
San Marzano tomato, mozzarella + pepperoni
- o Ham & Pineapple  
San Marzano tomato, mozzarella, ham + pineapple

## GOURMET PIZZA

- o Mortadella & Pistacchio  
White base, mortadella + pistacchio
- o Parma - Prosciutto & Straciatella  
San Marzano tomato + fresh rocket
- o Gamberi  
San Marzano tomato, mozzarella, spicy chilli prawns + zucchini
- o Calabrese 2.0  
Salami, n'duja + straciatella
- o La Regina  
San Marzano tomato, mozzarella + fresh buffalo cheese
- o Truffalina  
Truffle base, wild mushroom + fresh Italian sausage

## CANAPÉS

- o Crostini with Fresh Marinated Cherry Tomatoes
- o Arancini  
Truffle & Mushroom **or** Classic Beef Ragù
- o Kipfler Potato & N'duja Croquettes
- o Crispy Polenta Chips
- o Fried Baby Calamari with Lime Mayonnaise
- o Sticky Glazed Pork Belly Bites
- o Mini Beef Cheeseburgers
- o Prawn Skewers

## PASTA

All pastas are served with fresh parmesan

- o Gnocchi Napoletana  
Slow cooked Napoletana sauce
- o Casarecce Calabrese  
Traditional slow cooked beef & pork ragù
- o Penne Boscaiola  
Cream sauce, mushroom + Italian sausage
- o Orecchiette Cime Di Rapa  
Cream sauce, Italian sausage + broccoli rabe
- o Rigatoni Bolognese  
Slow cooked bolognese
- o Penne alla Norma  
Eggplant slow cooked in Napoletana sauce, topped with shaved ricotta

## DESSERT

Need dessert too? We've got you covered with our Strolling Cannoli.

Rarely do guests get to see their dessert being prepared right before their eyes. With our Strolling Cannoli, your guests have the choice of 2 fillings - Traditional Italian Custard or Ricotta - and can enjoy freshly served cannoli!

### Strolling Cannoli - \$650

- o 100 cannoli
- o 2 flavours
- o 1 hour of service
- o 1 staff member

For only \$5 more per head, add another canapé to the package of your choice. We also offer an amazing grazing board option with fresh cuts of meats, cheese & more!