

OPTION 1

TRADITIONAL PIZZAS

\$25 per head

Your choice of 5 Traditional Pizzas
o 2 hours unlimited service

OPTION 2

GOURMET PIZZAS

\$30 per head

Your choice of 5 Gourmet Pizzas
o 2 hours unlimited service

OPTION 3

CANAPÉ + PIZZAS

\$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

\$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

\$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.

Our minimum spend for each event is \$1250.
All our packages include 1x chef and 1x wait staff.
Additional wait staff 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 Ragu
- 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 ragu
- 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!