

MILANO MENU

\$59 per person

Guests to choose from each course

STARTER

ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

HOME MADE MEAT BALLS (GF)

Served in a Fresh Tomato/Basil Sauce with Green Peas

ZUCCHINI BLOSSOM (VEG)

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

MAINS

RISOTTO ZUCCA E CAPRINO [VEG]

Italian style Arborio Risotto with Pumpkin & Goat Cheese

RAVIOLI RICOTTA E SPINACI [VEG]

Homemade Ricotta and Spinach filled Ravioli with fresh tomato, Rocket & Parmesan shavings

PORCHETTA ALLA ROMANA (GF)

a traditional Italian savory, fatty, and moist boneless roasted belly pork roll carefully stuffed with wild fennel, rosemary, sage and garlic, served with apple pure' & red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with Sweet Potato mash, lobster bisque, chlorophyll oil

ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE

DESSERT

TORTA TENERINA

Chef's Davide's hometown traditional chocolate cake

HAZELNUT PROFITEROLES

Dipped in chocolate and filled with a hazelnut cream

WHITE CHOCOLATE PANNA COTTA

Served with berries compote, coconut crumble

Portside Wharf, Hamilton

ROMA MENU

\$69 per person
Guests Choice from Each Course

STARTER

ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

ZUCCHINI BLOSSOM (VEG)

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

QUINOA SALAD (GF)

Cooked Quinoa, mix salad leaves, Orange segments, Pistachio nuts,
Avocado, Feta cheese, and roasted Beetroot

MAINS

RAVIOLI RICOTTA E SPINACI [VEG]

Homemade Ricotta and Spinach filled Ravioli with fresh tomato, Rocket & Parmesan shavings

RISOTTO ZUCCA E CAPRINO [VEG]

Italian style Arborio Risotto with Pumpkin & Goat Cheese

PORCHETTA ALL ROMANO (GF)

a traditional Italian savory, fatty, and moist boneless roasted belly pork roll carefully stuffed with wild fennel, rosemary, sage and garlic, served with apple pure' & red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with Sweet Potato mash, lobster bisque, chlorophyll oil

BISTECCA ALLA BRACE CON PORCINI (GF)

Grain Fed Angus OP Rib Fillet with sautéed Broccolini and Porcini Mushroom sauce

ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE

DESSERT

TORTA TENERINA

Chef's Davide's hometown traditional chocolate cake

HAZELNUT PROFITEROLES

Dipped in chocolate and filled with a hazelnut cream

WHITE CHOCOLATE PANNA COTTA

Served with berries compote, coconut crumble

TORTA SBRISULONA

Traditional crumbled almond cake from Mantova Italy

SIENA MENU

\$79 per person

Guests Choice from Each Course

STARTER

ASSORTED ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

VEGETARIAN SAVOURY TARTE (VEG)

Zucchini, Asparagus, Eggs, Parmesan

CAPELANTE E MAIALINO (GF)

Pan Seared Hervey Bay Scallops, Pumpkin puree, Ricotta cheese & salted grey mullet cured fish eggs

MAINS

RAVIOLI RICOTTA E SPINACI [VEG]

Homemade Ricotta and Spinach filled Ravioli with fresh tomato, Rocket & Parmesan shavings

RISOTTO ZUCCA E CAPRINO [VEG]

Italian style Arborio Risotto with Pumpkin & Goat Cheese

PORCHETTA ALL ROMANO (GF)

a traditional Italian savory, fatty, and moist boneless roasted belly pork roll carefully stuffed with wild fennel, rosemary, sage and garlic, served with apple puree & red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with Sweet Potato mash, lobster bisque, chlorophyll oil

ROLLATA DI POLLO CON ERBE E SPINACI (GF)

Chicken roulade stuffed with aromatic herbs, wilted spinach, olives & tomato sauce

FILETTO AL GORGONZOLA (GF)

Eye beef fillet served with leeks mash potato, melted gorgonzola cheese, red wine jus and crispy pancetta

ALL MAIN DISHES ARE SERVED WITH YOUR CHOICE OF 2 SIDES TO SHARE

DESSERT

TORTA TENERINA

Chef's Davide's hometown traditional chocolate cake

MANGO CHEESECAKE

White Chocolate & fresh Cream

WHITE CHOCOLATE PANNA COTTA

Served with berries compote, coconut crumble

LEMON MERINGUE TARTE

Sable pastry, lemon curd, burnt meringue

Portside Wharf, Hamilton

TRADITIONAL ITALIAN TRATTORIA BANQUET

Available for Lunch and Dinner 7 days a week

Designed to be served on large platters and bowls shared in the middle of the table

Entrée & Main \$49 per Person

Entrée, Main & Dessert \$59 per Person

ENTRÉE shared platters

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

A SELECTION OF HOME-MADE ITALIAN PIZZAS

MARGHERITA

Tomato, Mozzarella and Basil

GIANNI'S FAVOURITE

Tomato, Mozzarella, Rocket, Prosciutto and shavings of Reggiano Cheese



MAIN shared platters

RAVIOLI RICOTTA E SPINACI [VEG]

Homemade Ricotta and Spinach filled Ravioli with fresh tomato, Rocket & Parmesan shavings

RISOTTO ZUCCA E CAPRINO [VEG]

Italian style Arborio Risotto with Pumpkin & Goat Cheese

ROLLATA DI POLLO CON ERBE E SPINACI (GF)

Chicken roulade stuffed with aromatic herbs, Wilted spinach, olives & tomato sauce

PATATE ARROSTO CON ROSMARINO (GF, VEG)

Roasted Rosemary Potatoes

ALL MAINS ARE SERVED WITH INSALATA MISTA



DESSERT individually served

WHITE CHOCOLATE PANNA COTTA

Served with berries compote, coconut crumble

***Minimum of 10 and Maximum of 100 Guests, the whole table has to participate.**

*Giusto
da
Gianni*
Portside Wharf, Hamilton