



AUTHENTIC ITALIAN RESTAURANT

EVENT PACKET

WEDDINGS & RECEPTIONS

BIRTHDAYS & GRADUATION

BABY SHOWERS & PARTIES

SEMINARS

REHEARSAL DINNERS

CELEBRATION OF LIFE

BUSINESS MEETINGS



AUTHENTIC ITALIAN RESTAURANT

OUR ROOMS

WINE ROOM

*ACCOMODATES UP TO 30 PEOPLE

PRIVATE ROOM WITH SEPARATE CLIMATE CONTROL,
FIREPLACE, CARPET

SPAGHETTI WESTERN ROOM

*ACCOMODATES UP TO 100 PEOPLE

PRIVATE ROOM WITH SEPARATE CLIMATE CONTROL,
FIREPLACE, STAGE, LARGE TV SCREEN, AUDIO PA,
CARPET

WHOLE RESTAURANT

*ACCOMODATES UP TO 180 PEOPLE

MULTIPLE ROOMS WITH SEPARATE CLIMATE CONTROL, FIREPLACES, STAGE, LARGE TV
SCREEN, AUDIO PA, CARPET

AUTHENTIC ITALIAN RESTAURANT

BASIC MENU

\$50

CHOICE OF

COURSE 1

WAGYU MEATBALLS

WAGYU MEATBALLS TOSSED IN A MARINARA SAUCE, GARLIC AND OIL BRUSCHETTA

CAPRESE

SLICED HEIRLOOM TOMATOES, MOZZARELLA, BASIL, BALSAMIC VINEGAR GLAZE

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, ANCHOVIES, CAESAR DRESSING, HERBED CROUTONS

COURSE 2

CHICKEN PICCATA / MARSALA / PARMIGIANA

SERVED WITH FETTUCCINE ALFREDO

TENDER CHICKN CUTLETS WITH WINE SAUCE, LEMON AND CAPERS OR WITH MARSALA WINE SAUCE AND MUSHROOMS OR BREADED AND DEEP FRIED, TOMATO SAUCE AND MOZZARELLA

BOLOGNESE DELLO CHEF

HOMEMADE PAPPARDELLE TOSSED IN A WAGYU BEEF, WILD BOAR, BEEF CHEEK BOLOGNESE SAUCE. TOPPED WITH PECORINO AND PARMIGIANO CHEESE

GNOCCHI PESTO & SHRIMP

HOMEMADE POTATOES GNOCCHI TOSSED IN A FRESH BASIL PESTO AND SHRIMP

COURSE 3

CANNOLI OR TIRAMISU'

*GLUTEN FREE OPTIONS AVAILABLE

AUTHENTIC ITALIAN RESTAURANT

CLASSIC MENU

\$75

CHOICE OF

COURSE 1

BURRATA E PROSCIUTTO

FRESH BURRATA, PROSCIUTTO DI PARMA, HEIRLOOM TOMATOES, TOASTED GARLIC BREAD

FRITTURA DI MARE

HAND BATTERED AND FRIED CALAMARI, SHRIMP, COD, AIOLI, FRIED VEGGIES

POLPO ALLA GRIGLIA

GRILLED OCTOPUS SERVED ON A BED OF EGGPLANT CREAMY SAUCE AND PARSLEY SPHERES

COURSE 2

RAVIOLI SHORT RIB

BRAISED BEEF STUFFED RAVIOLI, SHORT RIB RAGU' SAUCE TOPPED WITH 7/9 OZ SHORT RIB

SALMONE MEDITERRANEO

6OZ PAN SEARED WILD CAUGHT SALMON WITH TOMATOES, CAPERS, OLIVES, SERVED WITH FETTUCCINE MARINARA

MANICOTTI SPINACH OR MEAT

HOMEMADE PASTA STUFFED WITH SPINACH AND RICOTTA CHEESE OR WITH PORK,BEEF, CHICKEN AND MORTADELLA. PARMESAN CHEESE AND TOMATO SAUCE

COURSE 3

CANNOLI OR TIRAMISU'

*GLUTEN FREE OPTIONS AVAILABLE



AUTHENTIC ITALIAN RESTAURANT

CHEF MENU

\$100

CHOICE OF

COURSE 1

CAESAR SALAD

ROMAIN LETTUCE, SHAVED PARMESAN, ANCHOVIES, HERBED CROUTONS, CAESAR DRESSING

POMODORO SALAD

SPRING MIX, CHERRY TOMATOES, CARROTS, RED ONIONS, BALSAMIC VINEGAR

SEASONAL SALAD

A SELECTION OF CURED MEAT, CHEESE, OLIVES, NUTS, JAM, FRUIT

COURSE 2

ASTICE FRITTO

DEEP FRIED LOBSTER TAIL, SERVED OVER A BED OF ARUGULA, AIOLI SAUCE

CAPESANTE

PAN-SEARED WILD CAUGHT U-10, SCALLOPS, SERVED ON A BED OF EGGPLANT CREAMY SAUCE AND PARSLEY SPHERES

CHEF'S CHARCUTERIE BOARD

A SELECTION OF CURED MEAT, CHEESE, OLIVES, NUTS, JAM, FRUIT

COURSE 3

GRILLED LAMB

HALF RACK GRASS FED NEW ZEALAND LAMB CHOPS, SERVED WITH A SIDE OF GNOCCHI GORGONZOLA

LINGUINE CHILEAN SEA BASS

4OZ, PAN SEARED, CAPERS LEMON BUTTER SAUCE, OVER LINGUINE WITH PESTO AND CHERRY TOMATOES

GUANCIA AL BAROLO

SLOW COOKED BAROLO WINE DEMI GLAZED BEEF CHEEK, WITH MASHED POTATOES AND CARROTS

COURSE 4

CANNOLI OR TIRAMISU'

*GLUTEN FREE OPTIONS AVAILABLE



AUTHENTIC ITALIAN RESTAURANT

BUILD YOUR MENU

CUSTOMIZE YOUR MENU
BASED ON THE FAVOURITE
ITEMS FROM OUR A LA
CARTE MENU

*GLUTEN FREE OPTIONS AVAILABLE