



CRINITI'S SHARE-STYLE DINING

SET MENUS

Experience our share-style set menus inspired by
Nonna Criniti's dinner table.

Buon Appetito

A SET MENU IS REQUIRED FOR ALL BOOKINGS 15+





TO START *primo*

hot olives

w/ chilli, garlic, lemon & rosemary

cheesy rice balls

our family bracirole recipe; crumbed calabrese rice rissoles w/ melted mozzarella & parmigiano served w/ napoli sauce

mozzarella stick

1m wood fired bread stick filled w/ mozzarella, italian herbs, rosemary & sea salt flakes

tomato bruschetta

wood fired italian bread w/ tomato bruschetta, red onion, basil, olives, oregano & extra virgin olive oil, topped w/ a balsamic glaze

FOLLOWED BY *secondi*

spaghetti pachino

extra virgin olive oil, garlic, cherry tomatoes, napoli sauce & basil

linguine calabrese

extra virgin olive oil, garlic, chilli, italian sausage, olives, napoli sauce, basil & parmigiano served with mamma rosa's meatball

capricciosa pizza

napoli sauce, mozzarella, double smoked ham, mushroom, olives, oregano, & basil

godfather pizza

napoli sauce, mozzarella, semi fried tomatoes, chicken, smashed avocado & oregano

SERVED WITH *servito con*

caesar salad

cos lettuce, croutons & crispy pancetta w/ caesar dressing & parmesan shavings

*Menu priced per head. 48 hours notice is required to confirm your menu.
Kids under three years old eat for free. Children under twelve are half price.





TO START *primo*

four cheese stick

wood fired bread stick w/ mozzarella, parmigiano, gorgonzola, scamorza & oregano

arancini

saffron, truffle & veal ragu

octopus & calamari salad

bbq-grilled octopus & calamari w/ rocket & gremolata sauce

antipasto platter

cold: prosciutto, pepperoni, mortadella, homemade salame & nduja salame

marinated vegetables: semi-dried tomatoes, zucchini, eggplant crumble, capsicum, mushrooms, olives & artichokes

cheese: parmigiano, gorgonzola, feta, bufala mozzarella & ricotta

served w/ italian bread, char-grilled flat bread, chilli, olive & semi-dried tomato tapenades

FOLLOWED BY *secondi*

raviola rosa

spinach & ricotta ravioli, pink sauce, mozzarella & basil

fettuccine carbonara

our traditional family recipe w/ crispy bacon, egg, cream, shallots & grated pecorino

spaghetti marinara

mussels, calamari, vongole & prawns w/ confit cherry tomatoes in napoli sauce

bbq pollo pizza

bbq sauce, mozzarella, mushrooms, onion, marinated chicken & oregano

sorrento pizza

napoli sauce, bufala mozzarella, italian sausage, chilli, basil & oregano

calzone arena

wood fired folded pizza dough stuffed w/ prosciutto, ricotta, semi-dried tomatoes, marinated eggplant, mozzarella, topped w/ parmigiano, basil & oregano

SERVED WITH *servito con*

mediterranean salad

mixed leaf, iceberg lettuce, cucumber, roma tomatoes, red onion, roasted capsicum & ligurian olives & feta w/ white wine vinegar

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TO START *to start*

hot olives

w/ chilli, garlic, lemon & rosemary

seafood platter

prawns, oysters, mussels, smoked salmon, octopus

1m chorizo & garlic prawn pizza

garlic base, mozzarella, chorizo, garlic prawns & parsley

FOLLOWED BY *secondi*

whole wood fired ocean trout

w/ pansanella salad, pesto & watercress

bbq king prawns

char-grilled bbq king prawns in a lemon butter sauce, served w/ garlic bread

braised lamb shoulder

w/ cous cous, yoghurt, mint & pomegranate

rocket & pear salad

rocket, pear, grated parmesan & balsamic vinegar w/ parmesan shavings & a balsamic glaze

fried crushed potatoes

w/ rosemary salt

TO FINISH *dolce*

tira-mess-u

when tiramisu meets an eton mess. swirls of coffee meringue, mascarpone, vanilla & hazelnut gelato w/ a mocha sauce

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