

FAMILY OWNED



· SINCE ·

20
03

FAMILY STYLE

Dining

We believe the experience of sharing a meal with family and friends is sacred and should be cherished and remembered long after the last bite has been savored and the last drop has been drunk.

Experience our special share-style set menus inspired by Nonna Criniti's dinner table and enjoy a truly authentic Italian experience. *Buon appetito!*

\$49

TO START

primo

hot olives

w/ chilli, garlic, lemon & rosemary

braciolo

our family braciolo 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

FOLLOWED BY

secondi

spaghetti pachino

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

rigatoni calabrese

italian sausage & ligurian olives in napoli sauce
served w/ mamma rosa's meatballs (chilli optional)

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

italian salad

mixed leaf, cucumber, roma tomatoes, red onion, roasted capsicum, ligurian olives
& bufala mozzarella w/ a balsamic vinaigrette & extra virgin olive oil
served w/ char-grilled flat bread

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Contact our reservations team for more information. Menu priced per head. 48 hours notice is required to confirm or cancel your set menu. Kids under three years old eat for free. Children under twelve are half price. Please advise of any dietary requirements and we will do our best to accommodate them. A set menu is required for all bookings 15+.

\$59

TO START

primo

mozzarella stick

1m wood fired bread stick w/ mozzarella, parmigiano, gorgonzola, scamorza & oregano

italian garlic prawns

garlic prawns served in a hot pan of napoli sauce served w/ garlic bread

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

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

azzuri pizza

napoli sauce, mushrooms, artichokes, semi-dried tomatoes, bufala mozzarella, prosciutto, bufala ricotta & 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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\$79

TO START

primo

hot olives

w/ chilli, garlic, lemon & rosemary

baked figs*

baked figs wrapped in prosciutto & glazed w/ gorgonzola cream

seafood grill

bbq-grilled calamari, octopus, king prawns & barramundi in lemon butter sauce

1m chorizo & garlic prawn pizza

garlic base, mozzarella, chorizo, garlic prawns & parsley

YOUR CHOICE OF ONE

secondi

barramundi salsa verde

grilled barramundi w/ fennel, rocket & orange salad

tenderloin 250g (medium)

120 day grain-fed hereford black angus
served w/ red wine jus & seasonal vegetables

lamb skewers

bbq-grilled 'saltbush' lamb skewers marinated in
lemon jus served w/ chips

SERVED WITH

servito con

rocket & pear salad

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

potato mash

creamy mashed potato

TO FINISH

dolce

panna cotta

vanilla panna cotta w/ orange & passionfruit syrup served w/ almond biscotti

**Limited availability in Perth. Please contact our reservations team for more information*

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