



SET MENUS

Group 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 Mangia Mangia share-style set menus over a Criniti's moment.

LET'S EAT

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 10+.

\$49

PER PERSON

TO START

primo

bruschetta crust (v)

wood fired italian bread with garlic, oregano, tomato bruschetta & fresh basil

salt & pepper calamari

served with aioli & chilli aioli

mamma rosa's meatballs

our homemade meatballs in napoli sauce, mozzarella & parmesan

MAINS

secondi

spaghetti bolognese

served with mamma rosa's meatball

penne genovese

chicken in a creamy garlic & basil pesto

1m wood fired pizza

bbq pollo: bbq sauce, mozzarella, chicken, mushrooms & red onion

ferrara (v): napoli sauce, mozzarella, mushrooms, eggplant, artichokes, semi-dried tomatoes, roasted capsicum, olives & onion

suprema: napoli sauce, mozzarella, mushrooms, ham, sopressa salame, roasted capsicum, bacon, onion & olives

SIDE

contorno

italian salad

mixed leaf, cucumber, roma tomatoes, red onion, roasted capsicum, ligurian olives & bufala mozzarella with balsamic dressing

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\$59

PER PERSON

TO START

primo

mozzarella stick (v)

1m wood fired bread stick filled with mozzarella, italian herbs, rosemary & sea salt

popcorn prawns

tempura prawns with chilli aioli & chives

antipasto platter

cold: prosciutto, pepperoni, homemade salame & 'nduja salame
marinated vegetables: semi-dried tomatoes, zucchini, eggplant crumble, capsicum, mushrooms, olives & artichokes
cheese: parmigiano, gorgonzola, feta, bufala mozzarella & ricotta served with italian bread, char-grilled flat bread, chilli, olive tapenade, & semi-dried tomato tapenade

MAINS

secondi

fettuccine carbonara

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

spaghetti marinara

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

penne genovese

grilled chicken breast in creamy garlic & basil pesto

1m wood fired pizza

carne amore: bbq sauce, mozzarella, sopressa salame, ham, crispy bacon, veal, garlic & italian sausage

azzurri: napoli sauce, bufala mozzarella, mushrooms, artichokes, semi-dried tomatoes, prosciutto & bufala ricotta

godfather: napoli sauce, mozzarella, semi-dried tomatoes, chicken & smashed avocado

SIDE

contorno

caesar salad

cos lettuce, croutons, pancetta, parmesan & caesar dressing

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\$79

PER PERSON

TO START

primo

garlic crust

wood fired dough with garlic, oregano & sea salt served with semi-dried tomato & olive tapenade

arancini

italian rice balls served with parmesan fondue -
- truffle & bufala mozzarella cheese
- bolognese & basil
- ricotta & spinach

grilled scallops

with tomato bruschetta salsa

antipasto platter

cold: prosciutto, pepperoni, homemade salame & 'nduja salame
marinated vegetables: semi-dried tomatoes, zucchini, eggplant crumble, capsicum, mushrooms, olives & artichokes
cheese: parmigiano, gorgonzola, feta, bufala mozzarella & ricotta
served with italian bread, char-grilled flat bread, chilli, olive & semi-dried tomato tapenades

MAINS

secondi

CHOICE OF TWO SERVED ALTERNATE

sirloin (cooked medium)

msa grass-fed beef, served with seasonal vegetables & peppercorn sauce

= boscaiola

grilled chicken breast with crispy bacon, mushrooms, cream, red onion & shallots served with seasonal vegetables

barramundi gremolata

grilled barramundi with lemon zest, garlic & parsley served with seasonal vegetables

SIDE

contorno

rocket & pear salad

rocket tossed with pear, parmesan shavings & a balsamic vinaigrette

DESSERT

dolce

a share platter of tiramisu & assorted cannoli

(sweet ricotta, chocolate custard & vanilla custard)

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Terms & Conditions

Menu Priced Per Head.

Bookings should be confirmed 48 hours prior to the date.

Any dietary requirements please let the reservations team know 48 hours prior to the booking and we will do our best to accommodate them.

A set menu is compulsory for 12+ guests.

A beverage pack is compulsory for 20+ guests.

Kids under 3 eat for free and under 12 for half price.

A 10% surcharge applies on Sundays and Public Holidays.

We take the table preference, however, do not guarantee the exact spot.

We are halal certified.

Your seat will be held 15 minutes post your reservation time.

Time duration applies to all bookings as well as set-menu.

The deposit is non-refundable, and one time use only.

The remaining amount on the deposit is non-refundable.

A 48-hour notice is required to increase or decrease the number of guests.

Please note that the number of guests confirmed by this time is the number of guests that will be charged for the set menu at the time of dining.

Cancellation Policy

Notification required via email reservations@crinitis.com.au.

If notice is provided less than 7 days prior to your event booking date, the full deposit amount is non-refundable.

Your deposit will be deducted from your final bill at the time of dining.

Refund takes 3-5 business days.

10% of the total deposit will be deducted while processing the refund, if the cancellation complies to the cancellation policy.

The booking date can be transferred if customer is not able to attend and refund cannot be made in such event.

Buon appetito!