



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





bruschetta crust (v) wood fired italian pizza 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



spaghetti bolognese traditional bolognese with mamma rosa's meatball

penne genovese chicken in a creamy garlic & basil pesto sauce

1m wood fired pizza

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

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

<u>suprema (contains pork)</u>: napoli sauce, mozzarella, mushrooms, ham, sopressa salame, roasted capsicum, bacon, onion & olives



mediterranean salad (v) mixed leaf, cucumber, roma tomatoes, red onion, roasted capsicum, ligurian olives & bufala mozzarella with white vinegar.





mozzarella stick (v)

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

popcorn prawns tempura prawns with chilli aioli & chives

#### antipasto platter

<u>cold (contains pork)</u>: prosciutto, pepperoni, homemade salame & 'nduja salame <u>marinated vegetables</u>: semi-dried tomatoes, zucchini, eggplant, capsicum, mushrooms, olives & artichokes <u>cheese</u>: parmigiano, gorgonzola, feta, bufala mozzarella & ricotta served with italian bread, char-grilled flat bread & dips.



fettuccine carbonara <u>(contains pork)</u> 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 soprano chicken, semi-dried tomatoes, avocado & shallots in pink sauce

#### 1m wood fired pizza

garlic prawn & chorizo (contains pork): garlic base, mozzarella, chorizo & garlic praws

<u>azzurri (contains pork)</u>: napoli sauce, bufala mozzarella, mushrooms, artichokes, semi-dried tomatoes, prosciutto & bufala ricotta

<u>godfather:</u> napoli sauce, mozzarella, semi-dried tomatoes, chicken & smashed avocado



caesar salad <u>(contains pork)</u> cos lettuce, croutons, pancetta, parmesan & caesar dressing





#### garlic crust

wood fired italian pizza with garlic, oregano & sea salt served with semi-dried tomato & olive tapenade dips.

#### bolognese nachos

beef bolognese, melted cheddar, smashed avocado, tomato salsa, jalapeños, sour cream & shallots served with ranch dressing

#### scallops salsa

with tomato bruschetta salsa & smashed avocado.

cheese plate (v) a selection of ricotta, gorgonzola, scamorza, parmesan & bufala mozzarella drizzled with honey, served with fresh pear.



## CHOICE OF ONE SERVED ALTERNATE

sirloin steak (cooked medium) msa grass-fed beef, served with seasonal vegetables & peppercorn sauce

#### chicken boscaiola [contains pork]

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

## barramundi gremolata [contains nuts]

grilled barramundi with lemon zest, garlic, parsley, pesto sauce served with seasonal vegetables

## salsiccia & truffle risotto italian sausage, porcini mushroom with truffle & shaved parmesan



rocket & pear salad rocket tossed with pear, parmesan shavings & a balsamic vinaigrette



nutella pizza wood fired italian pizza with nutella, strawberries & vanilla gelato



# **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.

A 1.5% surcharge applies to all card transactions.

We take the table preference, however, do no 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 depost 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**

Notifications 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!

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