



\$80 LUNCH FUNCTION MENU

All private lunch functions require a minimum spend of \$3000.00

Antipasto

Olives, lombo, rolled pancetta, Sicilian salami, Sicilian style peperonata, fior di latte tomato basil, goat feta, provolone dolce, marinated octopus and pickles.
Ciabatta and olive tapenade.

Primo

LASAGNA.

iLPASTO's pork beef tomato ragu, white sauce, Grana Padano cheese in between layers of pasta sheets or,

PENNE CON RAGU BIANCO.

Pork, beef, pea, onion, carrot, rosemary, thyme, white wine ragu, pecorino Romano.

Secondo

FILETTO DI MANZO

Black Angus beef fillet, potato croquette, sautéed spinach, porcini red wine jus, carrots, asparagus or,

PESCATORE ZAFFERANO

Grilled fish fillet, potato croquette, asparagus with prawns, mussels, hints of zucchini and tomato in saffron sauce.

Dolce & Caffè

TIRAMISU.

Mascarpone, espresso coffee, masala liqueur, Savoiardi biscuits.
or,

TRIPLE CHOCOLATE AND WALNUT BROWNIE.

Warm moist cacao, dark chocolate, white chocolate and walnut brownie served with vanilla bean ice cream and mixed berry compote.

Coffee to finish.

TERMS AND CONDITIONS:

Included in this set menu are BYO charges on alcoholic beverages, still and sparkling bottled water. NO BYO on soft drinks or juices of any sort.

All private lunch functions require a minimum spend of \$3000. A 50% deposit is required before we reserve your booking. If your booking is cancelled with in 24 hours of your party reserved date, you will forfeit your deposit.