



## \$66 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 (to share).

### Primo, your choice of:

#### **TAGLIATELLE CON RAGU**

iLPASTO's Pork, beef and tomato ragu, peas pecorino Romano

OR

#### **PENNE CON POMODORO & FIOR DI LATTE**

Tomato, basil, garlic, EVOO, fior di latte bocconcini, Grana Padano, fresh basil leaves (v)

### Secondo, your choice of:

#### **CONTRO FILLETO ALLA BRACE**

New york sirloin steak grilled served on a bed of wilted spinach, Red wine jus, seasonal vegetables and potato croquette

OR

#### **GRILLED FISH**

Fish fillet served with dill, caper mayonnaise, Insalata mista and potato croquette.

### Dolce

Add a dessert for \$10 per person or you can bring your own celebration cake.

### Caffe

Coffee or tea 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. Price is inclusive of GST.  
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 within 24 hours of your party reserved date, you will forfeit your deposit.