

BANQUET OPTIONS

gemelli
ITALIAN

\$50 – BANCHETTO P/P

- A SELECTION OF OUR FAVOURITE WOOD FIRED PIZZAS

- ASSORTMENT OF SALADS

HANDMADE PASTAS

- RIGATONI BACIO – CHICKEN, MUSHROOM, AVOCADO, CREAM AND NAPOLI SAUCE
- RIGATONI RAGU – 8HR SLOW COOKED OXTAIL & PORK SHIN RAGU IN CRUSHED TOMATOES AND PARMESAN
- GNOCCHI AL FORNO – HAND MADE POTATO GNOCCHI SERVED WITH NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL, PARMESAN CHEESE, COOKED IN WOOD-FIRED OVEN

DESSERT OPTION +\$5PP

- GNOCCHETTI – FRIED PASTRY PIECES DUSTED IN SUGAR AND CINNAMON. SERVED WITH NUTELLA FOR DIPPING

\$65 – BANCHETTO P/P

- A SELECTION OF OUR FAVOURITE WOOD FIRED PIZZAS

- ASSORTMENT OF SALADS

ANTIPASTI

- FICHI CON PROSCIUTTO – FIGS WRAPPED IN PROSCIUTTO DRIZZLED WITH GORGONZOLA CREAM
- ARANCHINI – MUSHROOM, BUFFALO MOZZARELLA & TRUFFLE OIL FRIED RICE BALLS WITH NAPOLI SAUCE

HANDMADE PASTAS

- RIGATONI BACIO – CHICKEN, MUSHROOM, AVOCADO, CREAM AND NAPOLI SAUCE
- RIGATONI RAGU – 8HR SLOW COOKED OXTAIL & PORK SHIN RAGU IN CRUSHED TOMATOES AND PARMESAN
- GNOCCHI QUATTRO FORMAGGI (V) – HANDMADE POTATO GNOCCHI WITH 4 CHEESE AND CREAM

DESSERT OPTION +\$5PP

- GNOCCHETTI – FRIED PASTRY PIECES DUSTED IN SUGAR AND CINNAMON. SERVED WITH NUTELLA FOR DIPPING

