

ALL' ANTICA

FUNCTIONS MENU

MENU 1 38pp friday & saturday 34pp midweek & sunday

3 courses OR 4 courses with antipasto platters ADD 4pp

ANTIPASTO

Marinated balsamic mushrooms, black olive tapenade, mild pepperoni, shaved grana padano, bocconcini, mixed olives and char grilled vegetables served with homemade sourdough and grissini sticks

BREADS

Choice of **one** of the following breads

- **Bruschette di Pomodori** Tomato & bocconcini bruschetta with extra virgin olive oil & balsamic reduction
- **Garlic & Chive Sourdough** Housemade sourdough bread with chive & garlic butter infused with extra virgin olive oil
- **Garlic Pizza** Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano

PASTA

Choice of **three** of the following pastas:

- **Bolognese** "Nonna Renza's recipe" Meat sauce simmered with Tuscan herbs
- **Carbonara** Smoked bacon, egg yolk, parmesan, cracked pepper, double cream
- **Al Funghi** [V] Mushroom, garlic, pinenuts, spinach, parmesan, cream
- **Napoletano** [V] Homemade tomato napoli sauce, capers, olives, basil
- **Sonte** Bacon and spinach in a roquette pistachio pesto crème sauce
- **Pesto Genovese** Chicken breast with penne, pesto crème, pistachio crumble, spinach
- **Chicken Carbonara** Chicken breast with penne, bacon, black pepper, egg, parmesan, cream
- **Alla Pollo** Smoked tomato pesto in parmesan chardonnay crème
- **Roast Pumpkin Ravioli** [V] Spinach Ricotta ravioli, sundried tomato, pumpkin, spinach, sage almond creme sauce
- **3 Cheese Gnocchi** Potato gnocchi, pancetta, gorgonzola crème sauce
- **Tortellini alla panna** Veal tortellini, smoked bacon, mushroom, shallots, cherry tomatoes, rosé cream tomato sauce
- **Tortellini amatriciana** Veal tortellini, smoked bacon, chilli, kalamata olive, cherry tomatoes, basil, Napolitano tomato sauce
- **Chicken Risotto** [GF] Chicken breast, mushroom, pumpkin, spinach

PIZZA

Choice of **three** styles of pizza from the takeaway menu

SALAD

Choice of **one** of the following salads:

- **Rocquette & Pumpkin Salad** Fresh rocquette, roasted pumpkin, cherry tomato, pine nuts, Spanish onion & shaved Grana Padano cheese (V)
- **Italian Salad** Fresh baby spinach, rocquette, spanish onion, sicilian & kalamata olives, semi dried tomatoes, cherry tomatoes & grated Grana Padano cheese (V/GF)

DESSERT

All' Antica Dessert Tasting Plate

- Chefs White Chocolate Tiramisu, Vanilla Bean Panna Cotta with mixed berry compote, Lemon Ricotta Cake with Limoncello syrup & mascarpone crème, Strawberry gelato with mixed berry compote and wafers

GENERAL INFORMATION FOR FUNCTIONS

All menus can be customised to suit pacific tastes and requirements. The restaurants dining capacity seats 50 people comfortably. For groups with more than 45 people the whole restaurant can be booked exclusively without a booking fee. If the exclusive use of the restaurant is required for smaller groups a room hire charge will apply. If a more formal ambiance (ie: wedding) is required we do have white linen available for hire. Specialised Dietary items such as Gluten free meals can be arranged at a nominal extra cost. Deposit of \$200 is required for groups of 20 or greater. Deposit will be forfeited in the event of cancellation. We do not allow BYO alcohol for functions as we are a fully licensed restaurant and practice Responsible Service of alcohol. In the event that the numbers are less than confirmed on the night catering you will still be charged for the numbers previously given as stock has to be purchased and prepared in advance and staff put on to work. No separate billing is available, total amount to be paid on the night with cash, eftpos or credit card. We look forward to having you and your guests at the restaurant.

ALL' ANTICA

FUNCTIONS MENU

MENU 2 25pp midweek & sunday only

2 courses OR 3 courses with dessert ADD 5pp

BREADS

Choice of **one** of the following breads

- **Garlic & Chive Sourdough** Housemade sourdough bread with chive & garlic butter infused with extra virgin olive oil
- **Garlic Pizza** Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano

PASTA

Choice of **two** of the following pastas:

- **Bolognese** "Nonna Renza's recipe" Meat sauce simmered with Tuscan herbs
- **Carbonara** Smoked bacon, egg yolk, parmesan, cracked pepper, double cream
- **Al Funghi** [V] Mushroom, garlic, pinenuts, spinach, parmesan, cream
- **Napoletano** [V] Homemade tomato napoli sauce, capers, olives, basil
- **Sonte** Bacon and spinach in a roquette pistachio pesto crème sauce
- **Chicken Carbonara** Chicken breast with penne, bacon, black pepper, egg, parmesan, cream
- **Tortellini alla panna** Veal tortellini, smoked bacon, mushroom, shallots, cherry tomatoes, rosé cream tomato sauce
- **Tortellini amatriciana** Veal tortellini, smoked bacon, chilli, kalamata olive, cherry tomatoes, basil, Napolitano tomato sauce

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