

ALL' ANTICA FUNCTIONS

MENU 3 Courses

55pp

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 served with spaghetti
- **Carbonara** Smoked bacon, egg yolk, parmesan, cracked pepper, double cream with fettuccine
- **Al Funghi** Mushroom, garlic, pinenuts, spinach, parmesan, cream served with fettuccine **[V]**
- **Napoletano** Homemade tomato napoli sauce, capers, olives, basil served with penne served with vegan cheese **[VG]**
- **Sonte** Bacon and spinach in a roquette pistachio pesto crème sauce served with penne
- **Pesto Genovese** Chicken breast with penne, pesto crème, pistachio crumble, spinach
- **Chicken Carbonara** Chicken breast with penne, bacon, black pepper, egg, parmesan, cream
- **Chicken Breast Fettuccini** Chicken breast, semi dried tomatoes, shallots in a rose Napolitano cream sauce
- **Roast Pumpkin Ravioli** Spinach Ricotta ravioli, sundried tomato, pumpkin, spinach, sage almond creme sauce **[V]**
- **Gnocchi with Beef Check Ragu** Pan seared potato gnocchi served with slowly braised beef cheek and red wine ragu
- **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** Chicken breast, mushroom, pumpkin, spinach **[GF]**

[GF] Gluten Free [V] Vegetarian [VG] Vegan

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] [GF]**
- **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, Double chocolate pistachio brownie served with a rich chocolate ganache & vanilla whipped mascarpone, Strawberry gelato with mixed berry compote and biscotti crumble

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.

Specialised dietary items such as gluten free meals can be arranged at a nominal extra cost.

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 unless you pay with cash otherwise it is one bill per group, total amount to be paid on the night. We look forward to having you and you guests at the restaurant.