

# SET MENU

## SET MENU ONE \$35 PER PERSON

### ENTREE

#### MISTO FINALE BOARD *per person*

italian salumi, prosciutto di parma, italian cheeses, chargrilled marinated vegetables, caponata crostini, olives, italian bread

### MAIN

*choose one per person from the below:*

*All served with shared Casa Salad.*

#### EGGPLANT PARMIGIANA AL FORNO

oven baked eggplant seasoned with oregano & garlic layered with rich house made tomato passata, finished with fresh herbs & cheese

#### MARGHERITA PIZZA

tomato, mozzarella, basil leaves, olive oil

#### PAPPARDELLE BOLOGNESE

slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs

#### PUMPKIN & SAGE RISOTTO

italian rice, pumpkin puree, roasted pumpkin, parmesan cheese, crispy sage, olive oil, cinnamon

# SET MENU

## SET MENU TWO \$45 PER PERSON

### ENTREE - all 3 dishes to share

#### MISTO FINALE BOARD *per person*

italian salumi, prosciutto di parma, italian cheeses, chargrilled marinated vegetables, caponata crostini, olives, italian bread

#### PIZZA ROSSO

tomato sauce, oregano

#### MARGHERITA ARANCINI

sun blushed tomato, basil, mozzarella, rich tomato sauce

### MAIN

*Choose one per person from the below:*

*All served with shared Casa Salad.*

#### HUMPTY DOO BARRAMUNDI IN A BAG

oven baked in a bag with ribollita stew

#### THE CASA CHICKEN PARMIGIANA

free range chicken breast chargrilled then sliced & layered with rich house made tomato passata & italian cheese oven baked & topped with herb bread crumbs

#### PAPPARDELLE BOLOGNESE

slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs

#### PUMPKIN & SAGE RISOTTO

italian rice, pumpkin puree, roasted pumpkin, parmesan cheese, crispy sage, olive oil, cinnamon

#### PIZZA ITALIANA

mozzarella, basil, pesto, cherry tomato

### DESSERT

*choose one per person from the below:*

#### VANILLA PANNA COTTA

strawberries, honeycomb, honey sauce & toasted almonds

#### LIMONCELLO TART

sweet pastry, limoncello curd, honey crème fraîche

# SET MENU

## SET MENU THREE \$65 PER PERSON

### ENTREE - all 4 dishes to share

#### MISTO FINALE BOARD *per person*

italian salumi, prosciutto di parma, italian cheeses, chargrilled marinated vegetables, caponata crostini, olives, italian bread

#### PIZZA ROSSO

tomato sauce, oregano

#### MARGHERITA ARANCINI

sun blushed tomato, basil, mozzarella, rich tomato sauce

### MAIN *choose one per person:*

*All served with shared Honey & Basil Carrots & Sweet Potato Smash.*

#### HUMPTY DOO BARRAMUNDI IN A BAG

oven baked in a bag with ribollita stew

#### EGGPLANT PARMIGIANA AL FORNO

oven baked eggplant seasoned with oregano & garlic layered with rich house made tomato passata, finished with fresh herbs & cheese

#### WOODFIRED ITALIAN PORK BELLY

slow cooked over night, served with roasted sweet potato smash, rich roasting juices & sweet potato crisps

#### PAPPARDELLE BOLOGNESE

slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs

#### PUMPKIN & SAGE RISOTTO

italian rice, pumpkin puree, roasted pumpkin, parmesan cheese, crispy sage, olive oil, cinnamon

### DESSERT *choose one per person:*

#### APPLE LIME CHEESECAKE

vanilla cheesecake, apple jam, lime custard, crumble

#### CLASSIC TIRAMISU

layered sponge, coffee, vanilla mascarpone, chocolate sauce

#### CHOCOLATE CROSTATA

sweet pastry, rich chocolate filling, toasted hazelnut praline

# SET MENU

**PASTA FRESCO** \$25 PER PERSON

## ENTREE

### TOMATO BRUSCHETTA

cherry tomatoes, whipped ricotta, basil leaves, shaved parmesan

## MAIN

*choose one per person from the below:*

### PAPPARDELLE BOLOGNESE

slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs

### ROSATO'S TAGLIATELLE POMODORO

rich house made passata sauce, torn mozzarella, basil leaves, blistered tomatoes, crispy garlic

# SET MENU

**PIZZA FRESCO** \$25 PER PERSON

## ENTREE

### MARGHERITA ARANCINI

sun blushed tomato, basil, mozzarella, rich tomato sauce

## MAIN

*choose one per person from the below:*

### MARGHERITA

tomato, mozzarella, basil leaves, olive oil

### MARIO'S PEPPERONI

pepperoni, mozzarella, oregano, parmesan, olive oil

# SET MENU

**DESSERT BOARD** \$14 PER PERSON

**PLANK OF SHARED DESSERTS LISTED BELOW:**

### VANILLA PANNA COTTA

strawberries, honeycomb, honey sauce & toasted almonds

### APPLE LIME CHEESECAKE

vanilla cheesecake, apple jam, lime custard, crumble

### PISTACHIO ROLL

frangelico pistachio cream, pistachio hazelnut praline crumb

### LIMONCELLO TART

sweet pastry, limoncello curd, honey crème fraîche

### CHOCOLATE CROSTATA

sweet pastry, rich chocolate filling, toasted hazelnut praline