



SASSONE CUCINA ITALIANA

BRINGING ITALY TO YARRA'S EDGE – DOCKLANDS

We are located at Yarra's edge, between bolte bridge and Crown Casino.

Sassone Cucina italiana is known for its hearty serves and its exceptional service. The food is memorably delicious and the atmosphere is cozy and welcoming. We have a great selection of Italian and local wines and beverage to complement and enhance your dining experience.

Sassone Cucina Italiana caters for all types of functions (large or small) from weddings to engagements, birthdays, baptisms, ect

PRICE LIST

Sharing packages \$50-\$70

One course & sharing Antipasto platter \$60

Two course \$75

Three course \$90

Finger food \$60

SHARING PLATTERS

Chefs Antipasto platter \$250

Antipasto platter \$120

Salt & Pepper calamari platter \$120

Arancini (10) \$80

Pasta platter (Napoli, Bolognese, Carbonara or Norma) \$90

Fruit platter \$90

SET MENU SHARING PLATTERS

Option 1

ANTIPASTO PLATTER (Selection of Italian appetizers)

PIZZA (Margherita & Capricciosa)

PASTA (2 choices –Bolognese, Carbonara, or Norma)

\$50 Per Person

Option 2

ANTIPASTO PLATTER (Selection of Italian appetizers)

PIZZA (Margherita & Capricciosa)

MAIN (1 choice – Lamb shoulder, veal schnitzel, meat balls)

SIDES (Roasted potato or seasonal vegetables)

\$60

Option 3

ANTIPASTO PLATTER (Selection of Italian appetizers)

SALT & PEPPER CALAMARI PLATTER

PIZZA (Margherita & Capricciosa)

MAIN (1 choice – Lamb shoulder, veal schnitzel, meat balls or salmon)

SIDES (Roasted potato or seasonal vegetables & mixed salad)

DESSERT Homemade Sicilian sfingi & ricotta cannoli

\$75

ENTRÉE

ANTIPASTO- Chef's selection of Appetizers

CALAMARI FRITTI -Served with tartar sauce

BEEF & PORK POLPETTE -Served with toasted bread

PARMIGIANA DI MELANZANE –Eggplant layered with cheese & Napoli sauce

PASTA

GNOCCHI GORGONZOLA – Homemade gnocchi with gorgonzola sauce

RAVIOLI DI RICOTTA & SPINACI – Ravioli filled with spinach & ricotta, cooked in a butter & sage sauce

HOMEMADE LASAGNA- Layers of pasta sheets with beef ragu, cheese, peas & ham

TORTELLINI – Tortellini with a creamy chicken & avocado sauce

PENNE BOLOGNESE -

PENNE AL SALMONE – Smoked salmon, capers & spinach, cooked in a pink sauce

RISOTTO AI PORCINI – Porcini mushroom, white wine & garlic

MAINS

*SCOTCH FILLET – Grilled scotch fillet steak, served with your choice of sauce
(mushroom sauce or red wine jus)*

LAMB – Slow cooked Lamb, served with roasted potatoes

*VEAL SCALLOPINE AL VINO BIANCO – Veal served with mash & seasonal
vegetables*

*CHICKEN PARMIGIANA – Topped with mozzarella & Napoli sauce, served with
chips*

*BARRAMUNDI FILLET – Grilled barramundi, served with Roasted potatoes &
vegetables*

*SALMON – Grilled salmon topped with a lemon & dill sauce, served with a
garden salad*

DESSERTS

PROFITEROLE – Filled with Chantilly cream

HOMEMADE TIRAMISU – Marsala and coffee, soaked savoiardi biscuits layered with mascarpone custard and whipped cream

CANNOLI SICILIANI – Filled with ricotta

HOMEMADE SICILIAN SFINGI – Sicilian doughnut with sultanas coated with sugar

BAKED CHEESE CAKE – Served with cream & berries

CHOCOLATE MOUSSE – Served with waffle sticks

PANNA COTTA – Served with berries

FINGER FOODS

Crocchette di patate con mozzarella

Meatballs

Prawn cocktail

Arancini

Chicken skewers

Mini Italian sausage

Sliders

Vegetarian frittata

Assorted pizza

Sausage rolls

Pastizzi with ricotta & spinach

Chicken & Prawn patty

Crostini topped with a salmon mousse

TERMS & CONDITIONS

+ **CONFIRMATION** *A non-refundable deposit is required to secure your booking*

+ **FINAL NUMBER** *Exact numbers are required 14 days prior to your event and will form the basis of minimum charge regardless of attendance on the day of your event*

+ **FOOD & BEVERAGE** *Confirmed selections are required 14 days prior to your event upon confirmation of final number. Sassone Cucina Italiana reserves the right to alter menus with notification, according to seasonal availability. Beverages may be substituted with others of equal value if preferred selection is unavailable. Conditions apply to all beverage packages. Sassone Cucina Italiana has the right to discontinue service to any guests and/or reject any persons from the venue according to the Responsible Service o Alcohol guidelines, without liability.*

+ **PAYMENT TERMS** *Full payment is required at least 14 days prior the event, payable by cash, credit card, direct deposit. Cheque payments can be arranged at least 2 weeks before.*

+ **CANCELLATION** *Written notice is required for any cancelled or postponed events. If less than 30 days' notice is given, the cancellation fee will be a 50% of the total function amount based on the initial enquiry.*

+ **EXTERNAL SUPPLIERS** *Any intended entertainment/live performances or person providing services at the venue relating to your function, must have consent from Sassone Cucina Italiana prior to the event. Any external service providers must take out a public liability insurance. A certificate of currency indemnifying us and our related/associated companies must be provided prior to the commencement of your event.*

+ **DAMAGES** *The function organiser is responsible for any replacement or repair costs for any damages incurred by guests attending their function. Sassone Cucina Italiana shall not be responsible for loss or damage of any property left at the premise before, during or after a function.*

+ **SECURITY** *A function may require security services upon request of Sassone Cucina Italiana. The venue will organise this at the cost of the client.*

+ **PRICES** *All prices quoted are correct at time of enquiry and are subject to change.*