

# PRICE LIST

- *Sharing packages* **\$50 - \$60 - \$70**
- *One course - plus Antipasto platter* **\$60**
- *Two courses (entrée – main)* **\$75**
- *Three courses (entrée – pasta –main)* **\$90**
- *Finger foods* **\$60**

## SHARING PLATTERS (10 guests)

- Chef's Antipasto platter*** **\$250**  
Selection of gourmet Hot and cold Italian appetizer
- Antipasto platter*** **\$100**  
A selection of Italian appetizer
- Salt & pepper calamari platter*** **\$100**
- Arancini Siciliani*** **\$75**
- Pasta platter*** **\$75**  
Choice of sauces: Napoli, Bolognese, Carbonara or Norma
- Fruit platter*** **\$70**
- Tasting dessert board*** **\$120**  
Tiramisu, Sfingi, Cannoli con ricotta, Panna cotta

# SET MENU SHARING PLATTERS

**ANTIPASTO PLATTER:** Selection of Italian appetizers

**PIZZA:** Margherita & Capricciosa

**PASTA:** (2 choices) Bolognese, Carbonara or Norma

**\$50/head**

**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/head**

**ANTIPASTO PLATTER:** Selection of Italian appetizers

**SALT & PEPPER CALAMARI PLATTER**

**SEAFOOD CROCCHETTES**

**PIZZA:** Margherita & Capricciosa

**MAINS:** (1 choice) Lamb shoulder, veal schnitzel, salmon

**SIDES:** Roasted potato or seasonal vegetables & mixed salad

**DESSERT:** Homemade Sicilian sfingi & ricotta cannoli

**\$70/head**

# ENTRÉE

## *Antipasto*

Chef selection of Antipasto platter from southern Italy

## *Calamari fritti*

Served with tartar sauce

## *Beef & pork polpette*

Italian meatballs, served with toasted bread

## *Parmigiana di melanzane*

Eggplant layered with cheese and a rich Napoli sauce

# PASTA

## *Gnocchi Gorgonzola*

Homemade gnocchi with gorgonzola sauce

## *Ravioli di ricotta & spinaci*

Homemade ravioli with spinach ricotta in a butter & sage sauce

## *Homemade Lasagna*

## *Cannelloni di ricotta e spinaci*

Homemade cannelloni with ricotta & spinach

## *Penne alla Bolognese*

## *Penne al salmone*

Smoked salmon, capers & spinach, cooked in a pink sauce

## *Risotto ai Porcini*

Porcini mushroom, white wine & garlic

# MAINS

## ***Grilled porterhouse steak (300g)***

Grilled porterhouse steak with your choice of - mushroom sauce or red wine jus

## ***Lamb cutlets (additional \$5 p/p)***

Lamb cutlets crumbed in herb & parmesan cheese, served with a garden salad

## ***Veal scallopine al vino bianco/ funghi***

Veal scallopine, served with vegetables and mashed potato

## ***Chicken kiev***

Chicken breast fillets stuffed with spinach & ricotta cheese, served with vegetables and mashed potato

## ***Chicken parmigiana***

Chicken topped with mozzarella and Napoli sauce, served with chips

## ***Barramundi fillet***

Grilled barramundi fillet, served with veggies & roasted potatoes

## ***Salmon***

Grilled salmon with a lemon and dill sauce, served with a garden salad

# DESSERTS

## *Profiterole*

Filled with chantilly cream

## *Home-made Tiramisu*

Marsala and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

## *Cannoli Siciliani*

Filled with ricotta

## *Homemade Sicilian Sfingi*

Every culture has their version of a doughnut.

The Sfingi have been a part of Sicilian cuisine for centuries

# FINGER FOODS

**\$60 per head** + \$7 per head for additional selections  
eight piece selection

- *Crocchette di patate con mozzarella*
- *Meatballs*
- *Prawn cocktail*
- *Arancini – vegetarian or ragú*
- *Chicken skewers*
- *Mini Italian sausages*
- *Sliders (lamb, beef, chicken or fish)*
- *Vegetarian frittata*
- *Eggplant rolls with ricotta & basil*
- *Assorted Pizza*
- *Sausage rolls*
- *Skewered cherry tomatoes, bocconcini & olives*
- *Pastizzi with ricotta & spinach*
- *Prawn noodle salad*
- *Rockmelon bruschetta with goat cheese and prosciutto*
- *Crostini topped with a salmon mousse*

# TERMS + CONDITION

+ **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.