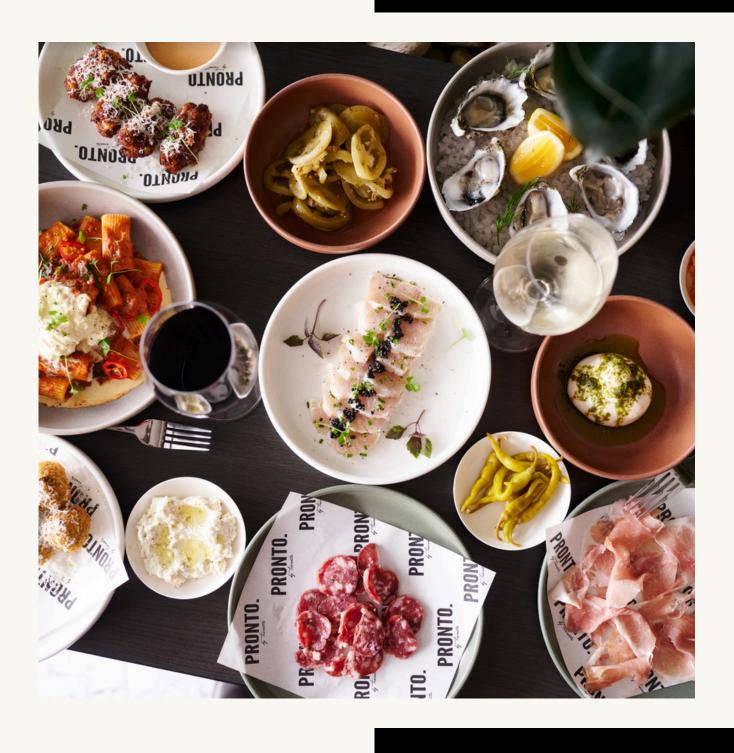
### Large Group Menu Options

# PRONTO.



### Argento @ \$50 pp

Served in a banquet style to share.

<u>On arrival</u>: Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

### <u>Mains</u>

### Choose two pastas:

Lamb ragu - 8 hr slow braised lamb shoulder with pasta Spaghetti Carbonara - egg, parmesan + speck Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms Gnocchi Napoletana - house made gnocchi in a Napoletana sauce

### **Pizza**

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

### Dessert

Dolcezza (Nutella) pizzas with crushed pistachio

**Oro** @ \$75 pp

Served in a banquet style to share.

<u>On arrival</u>: Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

### **Entrees**

### Choose two entrees:

Calamari fritti - Salt and pepper calamari + salad. Garlic prawns - Woodfired Australian king prawns. Caprese salad - buffalo mozzarella , tomato & basil.

### **Mains**

### Choose two pastas:

Lamb ragu - 8 hr slow braised lamb shoulder with pasta Spaghetti Carbonara - egg, parmesan + speck Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms. Gnocchi Napoletana - house made gnocchi in a Napoletana sauce Linguine frutti di mare - mix of seafood, cherry tomatoes, white wine + garlic, chilli

### <u>Pizza</u>

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

### <u>Desse</u>rt

Dolcezza (Nutella) pizzas with crushed pistachio

Most dietary requirements can be catered to, contact us for more information.

## Platino @ \$100 pp

Served in a banquet style to share.

<u>On arrival</u>: Trecento Antipasto platters - cured meats , cheese , pickled vegetables with a rocket salad & olives + House made woodfired focaccia

### Entrees

### Choose three entrees:

Calamari fritti - Salt and pepper calamari + salad Garlic prawns - Woodfired Australian king prawns Caprese salad - buffalo mozzarella , tomato & basil Bruschetta - bruschetta on Trecento focaccia with fior di latte & balsamic glaze

### <u>Mains</u>

### Choose two pastas:

Lamb Ragu - 8 hr slow braised lamb shoulder with pasta Spaghetti Carbonara - egg, parmesan + speck Risotto ai Funghi - mixed mushroom risotto, pickled mushrooms. Gnocchi Napoletana - house made gnocchi in a Napoletana sauce Linguine Frutti di mare - mix of seafood, cherry tomatoes, White wine + garlic, chilli

Gnocchi della Terra - house made gnocchi, mushrooms, pinenuts + rocket in a burnt butter sauce

From the forno - Woodfired rib eye steaks served with green beans, tuscan potatoes + salsa verde.

### <u>Pizza</u>

Chefs selection of best-selling woodfired pizzas – you can request favourites when confirming menu

### <u>Desse</u>rt

Desser platters containing Tiramisu, House made cannoli + Dolcezza pizzas.

### Feed me

Tell us your dietaries and let the chefs decide for you!

Chef's choice of our favourites/weekly specials in the following format:

Entree - a selection of a our most popular entrees Main - a selection of our most popular pizzas and pastas Dessert - a selection of our most popular desserts

<u>Most dietary requirements can be catered to,</u> contact us for more information.