

**GROUP MENU A 29.50**

NOT AVAILABLE FRIDAY OR SATURDAY NIGHT

**Pizza Aglio e Olio**

Wood fired garlic pizza with garlic & rosemary

**PASTA TO SHARE**

**Gnocchi di Zucca e Ricotta alla Primavera**

House made pumpkin & ricotta gnocchi tossed with zucchini flowers, peas, asparagus & basil pesto with grated Parmigiano Reggiano

**Pappardelle con Ragù d' Agnello**

Pappardelle pasta pan tossed with a ragout of lamb, carrot, onion, celery, garlic & basil, finished with grated Parmigiano Reggiano

**LE PIZZE TO SHARE**

*A Selection of 2 pizza's from our menu to share see page 4*

*Seafood pizza additional 2.50 pp*

**CONTORNI - SIDE DISH**

**Insalata di Rucola**

Rocket, toasted walnuts, pear, parmesan flakes, white balsamic dressing

**ADD \$9 FOR DESSERT (PRE ORDER ONLY)**

*See our dessert selection on page 4*

Menus subject to change due to availability

BYO not available for groups over 12 on Friday Saturday evenings

**GROUP MENU B 39.50**

ANTIPASTO & PIZZA OR PASTA

**ANTIPASTI TO SHARE**

*The following dishes will be served as antipasto*

**Pizza Aglio e Olio**

Wood fired garlic pizza with garlic & rosemary

**Olive Ripiene**

Taleggio cheese stuffed olives lightly crumbed & fried

**Piccoli Suppli**

Homemade Italian style rice balls with mozzarella

**Piatto Misto di Salumi**

Selection of cured meats with pecorino cheese

**Calamari Fritti**

Lightly flour dusted & fried calamari

**Melanzane Ripieni di Ricotta e Basilico**

Eggplant rolls filled with ricotta & basil baked with a tomato sugo with grated parmesan

**LE PIZZE E LA PASTA TO SHARE**

*Two pizzas from our menu to share see page 4 for selection (seafood pizza additional 2.50 pp)*

**Gnocchi di Zucca e Ricotta alla Primavera**

House made pumpkin & ricotta gnocchi tossed with zucchini flowers, peas, asparagus & basil pesto with grated Parmigiano Reggiano

**Pappardelle con Ragù d' Agnello**

Pappardelle pasta pan tossed with a ragout of lamb, carrot, onion, celery, garlic & basil, finished with grated Parmigiano Reggiano

**CONTORNI -SIDE DISH**

**Insalata di Rucola**

Rocket, toasted walnuts, pear, parmesan flakes, white balsamic dressing

**ADD \$9 FOR DESSERT ( PRE ORDER ONLY )**

*See our dessert selection on page 4*

### **GROUP MENU C 46.50**

ANTIPASTO & MAIN COURSE

#### **ANTIPASTI TO SHARE**

*The following dishes will be served as antipasto*

##### **Pizza Aglio e Olio**

Wood fired garlic pizza with garlic & rosemary

##### **Olive Ripiene**

Taleggio cheese stuffed olives lightly crumbed & fried

##### **Piccoli Suppli**

Homemade Italian style rice balls with mozzarella

##### **Piatto Misto di Salumi**

Selection of cured meats with pecorino cheese

##### **Calamari Fritti**

Lightly flour dusted & fried calamari

##### **Melanzane Ripieni di Ricotta e Basilico**

Eggplant rolls filled with ricotta & basil baked with a tomato sugo with grated parmesan

#### **SECONDI - MAIN COURSES**

*Please choose two (2) dishes which will be served alternate*

##### **Pesce del Giorno**

Fish of the Day

##### **Cotoletta di Maiale Impanata**

Herb & lemon crumbed pork cutlet with roasted baby potatoes

##### **Vitello Saltimbocca con Funghi**

Veal with sage & prosciutto, sautéed Swiss brown mushrooms & roasted baby potatoes

##### **Galletto all Forno con Fiori di Zucchini, Asparagi e Piselli**

Roasted spatchcock marinated with lemon, rosemary & chili, asparagus, zucchini flowers & peas

#### **CONTORNI -SIDE DISH**

##### **Insalata di Rucola**

Rocket, toasted walnuts, pear, parmesan flakes, white balsamic dressing

#### **ADD \$9 FOR DESSERT ( PRE ORDER ONLY )**

*See our dessert selection on page 4*

## **PIZZE TRADIZIONALE**

### **Napoli**

Salsa, mozzarella, anchovy

### **Vegeteriana V**

Salsa, mozzarella, eggplant, capsicum, zucchini, radicchio, grated Parmigiano Reggiano

### **Parmigiana V**

Salsa, mozzarella, eggplant, grated Parmigiano Reggiano, basil & pangrattato

### **Quattro Formaggi V**

Four cheeses pizza with mozzarella, gorgonzola, taleggio & Parmigiano Reggiano

### **Salmone**

Salsa, caper mayo, fresh smoked salmon, cherry tomatoes & rocket

### **Gamberi**

Mozzarella marinated prawns, zucchini, cherry tomato & radicchio

### **Alessandrino**

Salsa, spinach, anchovies, cherry tomatoes, capsicum, olives

### **Prosciutto e Funghi**

Salsa, mozzarella, roasted ham, mushrooms

### **Diavola**

Salsa, mozzarella, hot salami, chilli flakes

### **Capricciosa**

Salsa, mozzarella, ham, mushrooms, salami & artichoke

### **Maurino**

Salsa, mozzarella, gorgonzola, hot salami, olives, cherry tomato

### **Tartufo**

Mozzarella, pork sausage, porcini mix mushrooms, truffle paste

### **Patate e Salsicce**

Mozzarella, sliced potato, pork sausage & rosemary

## **DESSERT**

### **ADDITIONAL. ADD \$9 FOR DESSERT**

*Please select two desserts which will be served alternate*

Tiramisu Coffee & Marsala soaked savoiardi sponge biscuit layered with marscapone cream

Vanilla bean Panna Cotta with fresh seasonal berries & coulis

Zuccotto Semi-frozen dessert of sponge cake layered with ricotta, cream & chocolate with roasted, hazelnuts & almonds & candied orange

Piatto di Formaggio - Cheese selection to share

24 month aged Parmigiano Reggiano, Taleggio & Gorgonzola dolce

**Contact/Host**

Company (if applicable):

Address:

Postcode:

Home Phone:

Mobile:

Work Phone:

Fax:

Email:

**Function Details**

Date of Function: / / Guests Numbers: Time of Arrival:

Type of Function:

**Menu Selected (please tick)**

Menu A                       Menu B                       Menu C

Notes:

**Payment Details & Conditions**

- In order to confirm your booking please complete this form and fax back to Stella Italian.
- A 20% deposit is also required. This holding deposit will be charged as a cancellation fee should your booking be cancelled with less than 72 hours notice.
- Final numbers must be confirmed 24 hours prior to your booking.
- No shows will be charged in full if notice is not given within the 24 hour period.  
This amount will be deducted from the deposit or charged to this credit card.

\$                      x                      =                      x 20% = \$

Menu Price                      Number of guests                      Total                      Deposit

5. Credit Card Details:  VISA                       MASTERCARD                       AMEX  
( Surcharge applies for AMEX 2% )

**Cardholder Name:**

Card Number:

Expiry Date: / Security Number:

Please debit my card the amount of \$

Cardholder's signature:

I authorise for Stella Italian to debit my credit card for the amount shown above. I agree to the above conditions.

OFFICE USE ONLY

Date confirmation received @ Stella Italian .....Date Menu Confirmed .....Menu to Kitchen Y /N

Date Final Guest No's Confirmed.....Name of contact.....fax email phone (circle)

Signed by Stella Italian staff.....