

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 ItalianDate Menu ConfirmedMenu to Kitchen Y /N

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

Signed by Stella Italian staff.....