



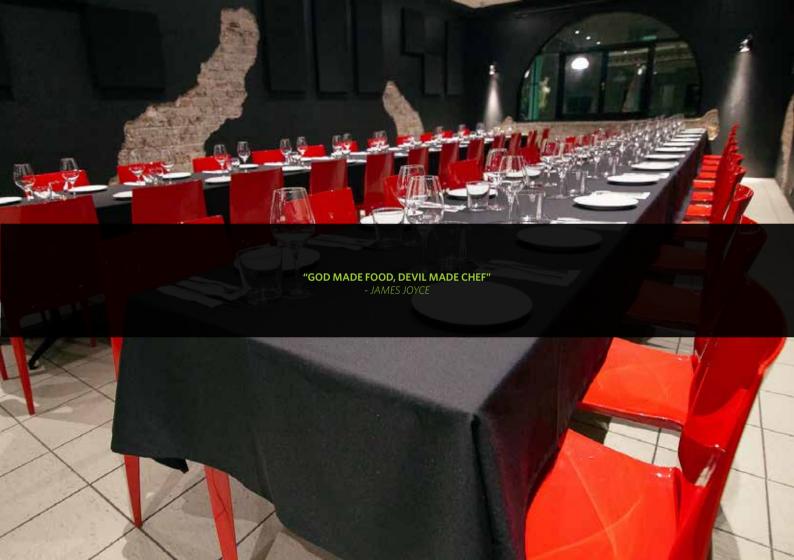
163 NORTON ST LEICHHARDT NSW 2040

> P 02 9564 0003 F 02 9564 0004

I N F O @ A P E R I T I V O . C O M . A U W W W . A P E R I T I V O . C O M . A U

APERITIVOSYD @APERITIVOSYD #APERITIVOSYD





PASTA / PIZZA

\$50 / \$55 INCL. DESSERT

PASTA

(SELECT 2 PASTA OPTIONS)

STROZZAPRETI AL RAGÙ E PARMIGIANO

Strozzapreti served with traditional Italian ragù

CASARECCE ALLA NORMA

Casarecce served with eggplant in a Napoletana sauce finished with ricotta salata

RISOTTO CON FUNGHI

Risotto served with mixed mushroom, parsley & parmesan cheese

PIZZA

Combination of pizza from the Aperitivo pizza menu

DESSERT

(SELECT 1 DESSERT OPTION)

TIRAMISU

Classic Italian tiramisu

PANNA COTTA

Vanilla panna cotta & strawberry

SEMIFREDDO ALLA MERINGA

Meringue semifreddo with chocolate

ANTIPASTO / PASTA / PIZZA #1

\$65 / \$70 INCL. DESSERT

ANTIPASTO

PIZZA CRUST

Garlic oil, tomato, parmesan & herbs served with side of diced tomato/basil/onion & olive tapenade

ANTIPASTO MISTO

Prosciutto di Parma, Salami & Mortadella

FIORI DI ZUCCHINA

Zucchini flowers filled with fresh ricotta & smoked provola

CALAMARI FRITTI

Deep fried baby calamari

PIZZA

Combination of pizza from the Aperitivo pizza menu

INSALATA - SALAD

RUCOLA

Rocket salad served with parmesan

MISTA

Mixed leaf salad with lemon dressing

PASTA

(SELECT 1 PASTA OPTION)

STROZZAPRETI BUONGUSTAIO

Strozzapreti served with beef ragu with peas & mushroom

RIGATONI CON OSSOBUCO RAGU + \$2.50PP

Rigatoni served with Veal ossobuco ragu

TAGLIATELLE CON LAMB RAGU + \$2.50 PP

Tagliatelle served with white Lamb shoulder ragù & mixed mushroom finished with parmesan

PENNINE PRIMAVERA

Pennine served with roasted zucchini, capsicum, mushroom & eggplant in a Napoletana sauce

ORECCHIETE ALLA PUGLIESE

Orecchiete served with broccoli, Italian sausage & pecorino romano cheese

RISOTTO

- Mixed mushroom, parsley & parmesan cheese
 Pumpkin & Taleggio cheese
 Beetroot & Goat cheese
 - - - Pear & Gorgonzola
 - Scallops & 'Nduja (hot salami paste) + \$5 PP

DESSERT

(SELECT 1 DESSERT OPTION)

TIRAMISU - Classic Italian tiramisu

PANNA COTTA -Vanilla panna cotta & strawberry

SEMIFREDDO ALLA MERINGA - Meringue semifreddo with chocolate

ANTIPASTO / PASTA / PIZZA #2

\$75 / \$80 INCL. DESSERT

ANTIPASTO

PIZZA CRUST

Garlic oil, tomato, parmesan & herbs served with side of diced tomato/basil/onion & olive tapenade

ANTIPASTO MISTO

Prosciutto di Parma, Salami & Mortadella

FIORI DI ZUCCHINA

Zucchini flowers filled with fresh ricotta & smoked provola

CALAMARI FRITTI

Deep fried baby calamari

POLPETTE AL SUGO

Italian meathalls served in a tomato sauce

PIZZA

Combination of pizza from the Aperitivo pizza menu

INSALATA - SALAD

(SELECT 2 SALAD OPTIONS)

RUCOLA

Rocket salad served with parmesan

MISTA

Mixed leaf salad with lemon dressing

CAPRESE

Italian buffalo mozzarella & truss tomato

BARBABIETOLE

Beetroot, goat cheese, walnuts & watercress

ENDIVE

Belgian endive salad with corella pear, rocket, gorgonzola, walnuts & lemon dressing

PASTA

(SELECT 1 PASTA OPTION)

STROZZAPRETI BUONGUSTAIO

Strozzapreti served with beef ragu with peas & mushroom

RIGATONI CON OSSOBUCO RAGU + \$2.50 PP

Rigatoni served with Veal ossobuco ragu

TAGLIATELLE CON LAMB RAGU + \$2.50 PP

Tagliatelle served with white Lamb shoulder ragù & mixed mushroom finished with parmesan

PENNINE PRIMAVERA

Pennine served with roasted zucchini, capsicum, mushroom & eggplant in a Napoletana sauce

ORECCHIETE ALLA PUGLIESE

Orecchiete served with broccoli, Italian sausage & pecorino romano cheese

RISOTTO

- Mixed mushroom, parsley & parmesan cheese - Pumpkin & Taleggio cheese - Beetroot & Goat cheese

- Pear & Gorgonzola

- Scallops & 'Nduja (hot salami paste) + \$5 PP

DESSERT

(SELECT 1 DESSERT OPTION)

TIRAMISU

Classic Italian tiramisu

PANNA COTTA

Vanilla panna cotta & strawberry

SEMIFREDDO ALLA MERINGA

Meringue semifreddo with chocolate

ENTREE / MAIN / DESSERT

\$85

ANTIPASTO

PIZZA CRUST

Garlic oil, tomato, parmesan & herbs served with side of diced tomato/basil/onion & olive tapenade

ANTIPASTO MISTO

Prosciutto di Parma, Salami & Mortadella

FIORI DI ZUCCHINA

Zucchini flowers filled with fresh ricotta & smoked provola

CALAMARI FRITTI

Deep fried baby calamari

DESSERT

(SELECT 2 DESSERT OPTION)

TIRAMISU - Classic Italian tiramisu

PANNA COTTA - Vanilla panna cotta & strawberry

SEMIFREDDO ALLA MERINGA - Meringue semifreddo with chocolate

MAIN

(SELECT 2 FOR ALTERNATE SERVING)

BARRAMUNDI

Grilled Barramundi fillet served with grilled vegetables

OCEAN TROUT

Tasmanian Ocean Trout served with crispy potato, cucumber & apple aioli

GAMBERI E SCAMPI

Grilled King prawns & scampi served with salad of rocket, fennel & orange segments

TAGLIATA DI MANZO

Beef eye fillet tagliata served with rocket & parmesan with balsamic dressing

AGNELLO

Herb crusted Lamb backstrap served with cauliflower & chestnut fondue with sautéed baby spinach

OSSOBUCO

Slow cooked Veal Ossobuco served with mushroom & pea sauce with mashed potato

LAMB SHANK

Slow cooked Lamb shank served with vegetable casserole



BOOKING FORM MENU SELECTION COCKTAIL MENU PERSONAL INFORMATION NAME / COMPANY NAME CONTACT **PHONE** E-MAIL □ PASTA/PIZZA ANTIPASTO/PASTA/PIZZA #1 ANTIPASTO/PASTA/PIZZA #2 **FUNCTION INFORMATION** ■ ENTREE/MAIN/DESSERT PASTA / SALAD / DESSERT OPTIONS (PLEASE SPECIFY) DATE TIME NUMBER OF PEOPLE SPECIAL REQUEST (DIETARY REQUIREMENTS)

TERMS AND CONDITIONS OF GROUP BOOKINGS

MENU

The menu may vary with season and availability.

Substitute dishes are available on request (price may differ to standard).

PAYMENT

25% deposit required to secure function. Balance is due on completion of function. All card payments incur 1.5% surcharge.

BOOKING REQUIREMENTS

To secure your reservation, please complete the attached 'Booking' and 'Terms & Conditions' form and return to us.

Please note that reservations are not considered confirmed unless the completed forms and deposit is received.

Confirmation of numbers required seven (7) days prior to reservation date.

(Any quests who fail to show will still be charged)

CANCELLATIONS

In the event of cancellation of the booking, the following charges apply:

- 14 days or more prior to the event, full loss of deposit.
- 7 to 13 days prior to the event, cancellation fee of 50% of the value of the function.
- Less than 7 days prior to the event, cancellation fee of 100% of the value of the function will be charged.

DAMAGES

The client will be financially responsible for any damage sustained at Aperitivo, caused by the client or client's guests.

RESPONSIBILITY

We do not accept any responsibility for the damage or loss of merchandise or personal property left on the premises during or after a function. We would appreciate gifts, flowers etc. to be removed at the completion of the function.

CONSUMPTION

Aperitivo is a fully licensed restaurant. No BYO accepted. Aperitivo practices responsible service of alcohol.

OTHER

Prices noted are for reservations held during standard operating hours. Minimum charges apply for reservations outside standard operating hours.

I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS	DATE:
SIGNATURE:	PRINT NAME:

"IT IS BEST TO RISE FROM LIFE, AS FROM A BANQUET, NEITHER THIRSTY NOR DRUNKEN."
- ARISTOTLE



"A MAN WHO DRINKS ONLY WATER HAS A SECRET TO HIDE FROM HIS FELLOW MEN."

