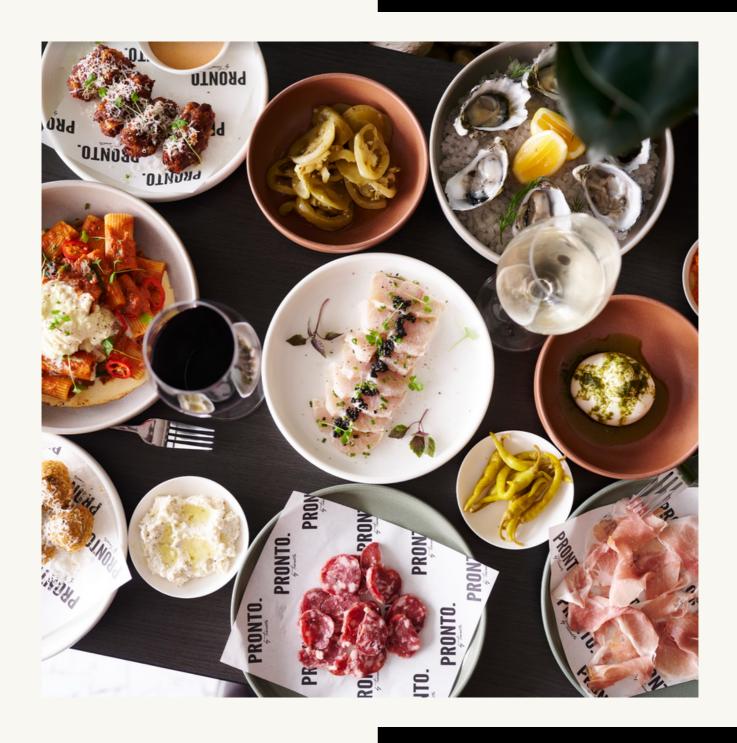
### Large Group Menu Options

# PRONTO. by trecento



## 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

#### 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

#### <u>Pizza</u>

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.

#### <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

#### **Pizza**

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

#### Dessert

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

#### **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

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.

#### Pizza

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

#### Dessert

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

### Feed me @ \$65pp

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

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