Geppetto TRATTORIA

PRIVATE DINING *menu*

1ST COURSE - TO SHARE:

FOCACCIA	house baked with olive tapenade
NINO'S ANTIPASTO	grilled prawns, calamari, mushroom arancini, olives, salami, prosciutto, pickles, beef meatballs, bocconcini, grissini and aioli

2ND COURSE - CHOOSE ONE PER GUEST, ON THE DAY:

PORCHETTA	(GF)	roasted pork loin with baked peppers & onion
FETTUCCINE FUNGHI	(GFO) (V)	mushroom, parsley, cream and pecorino cheese
FILETTO DI PESCE	(GF)	grilled fish fillet with mash & salsa verde
GNOCCHI BOLOGNESE	(GFO)	potato gnocchi in slow-cooked Wagyu beef & basil
VEAL MEDALLIONS		crumbed veal, with coleslaw & roasted potatoes
RISOTTO ALLE ZUCCHINE E CAPRINO	(GFO) (V)	zucchini, green peas and goat's cheese risotto

TO FINISH

COFFEE OR TEA

3RD COURSE - (OPTIONAL) +$15 PER GUEST

Cake of the Day or **Cheese Platter** (one choice for entire group)

terms and conditions

- Second floor private room hire **minimum spend from $1,500** (based on a minimum of 20 guests on the $75pp set menu).
- Holding deposit of **$500** is required and only charged in the event of cancellation.
- Cancellations made **less than 7 days** prior to the function date **will result in forfeiture of the deposit.**
- **No-shows,** a charge **of $50 per person** will apply for each guest not in attendance.
- Final numbers and any add-ons must be confirmed **at least 3 days** prior to the date.
- Geppetto Trattoria reserves the right to reallocate the space if the deposit or final details are not received within the agreed timeframe.

FOR MORE INFORMATION PLEASE CONTACT US AT **CONTACT@GEPPETTOTRATTORIA.COM** OR **94174691**