

# PRIVATE DINING *menu*

## 1ST COURSE - TO SHARE:

### FOCACCIA

house baked with olive tapenade

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### NINO'S ANTIPASTO

grilled prawns, calamari, mushroom arancini, olives, pork sausage bites, beef meatballs, salami, provolone, grissini and aiol

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

### PORCHETTA (GF)

roasted pork loin with baked peppers & onion

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### FETTUCCINE FUNGHI (GFO) (V)

mushroom, parsley, cream and pecorino cheese

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### GRILLED FISH FILLET (GF)

with mash & salsa verde

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### GNOCCHI BOLOGNESE (GFO)

potato gnocchi in slow-cooked Wagyu beef & basil

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### VEAL MEDALLIONS

crumbed veal, with coleslaw & roasted potatoes

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### PUMPKIN RISOTTO (GF) (V)

pumpkin and thyme risotto with taleggio cheese

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

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

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**TO FINISH - INCLUDED IN ALL OPTIONS**

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**COFFEE OR TEA**

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## *terms and conditions*

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- 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.