



## Cocktail and Stand Up “In Piedi” Menu

### SMALL

CREPE filled with Duck radicchio and balsamic  
ITALIAN STYLE CROQUETTE “Suppli” crumbed porcini and taleggio risotto  
SICILIAN SAVOURY DOUGHNUT “Zeppoli” Seaweed chilli and zucchini  
PUFFY ITALIAN BREAD “Torta Fritta” WITH PECORINO CHEESE AND TRUFFLED HONEY  
GOATS CHEESE AND MUSHROOM TARTLETS  
BEETROOT CURED OCEAN TROUT ON BUCKWHEAT BELINIS  
HOUSEMADE GRISSINI WITH SAN DANIELE PROSCUITTO (AGED 20 MONTHS)

### BIGGER

CHAR GRILLED PRAWNS WITH LEMON OLIVE OIL AND ROSEMARY  
BARBEQUED MARINATED LAMB SKEWERS  
PIZZA AL TAGLIO – VARIETY OF ROMAN PIZZA SQUARES  
CHICKPEA FRITTER “Panella” IN A BRIOCHE BUN WITH LEMON LIME DRESSING AND PAPRIKA  
ITALIAN FLAT BREAD “Piadina” WITH GRILLED VEGETABLES AND SQUACQUERONE CHEESE

### ADD ON TO ANY PACKAGE

#### DISHES IN BOWLS \$8.00 PER PERSON

GNOCCHI ALLA SORRENTINA – POTATO GNOCCHI WITH NAPOLI BASIL & MOZZARELLA  
SEARED CALAMARI WITH FREGOLA SALAD  
GRILLED WARM VEGETABLES WITH HAZELNUT AND GRAIN SALAD  
BRAISED OX CHEEK ON LEMON POTATO PUREE

### SWEETS AND COFFEE

#### \$8.00 PER PERSON

ITALIAN DOUGHNUTS FILLED WITH ORANGE AND PISTACHIO CREAM  
RICOTTA CANNOLI  
“Torta Caprese” FLOURLESS ALMOND AND CHOCOLATE CAKE  
ARTISAN CHEESE WITH CONDIMENTS

### PRICING

CHOICE OF 3 SMALL AND 1 BIGGER | \$29 per person

CHOICE OF 3 SMALL AND 2 BIGGER | \$39 per person

CHOICE OF 4 SMALL AND 2 BIGGER | \$45 per person