

# Banquets

## **SIGNATURE SHARED BANQUET**

\$75PP [MIN. 2 PEOPLE]

+\$35PP WINE PAIRING

*Golden Pork Belly  
Burrata Caprese  
Spinach & Ricotta Ravioli  
Rigatoni Lamb Ragu  
Rocket Salad  
Traditional Cannoli (2pcs)*

## **PREMIUM SEAFOOD BANQUET**

\$89PP [MIN. 2 PEOPLE]

+\$40PP WINE PAIRING

*Kingfish Crudo Tartare  
Calamari Fritti  
'Impepata' di Cozze  
Tagliatelle alla Marinara  
Insalata di Polpo  
Rocket Salad  
Italian Sorbetto (2 scoops)*

+\$5 GF pasta

*GF options available.*

*Please advise us of any allergies or dietary requirements*

# Aperitivo

Gnocco fritto, buffalo ricotta [GFO] 16

Prosciutto di parma, 18 months [GF] 16

Capocollo [GF] 16

Hot salami [GF] 14

Wood-fired focaccia, black garlic butter [VG, GFO] 19

Cheese pizza bread, fior di latte, basil [VG, GFO] 21

Olive ascolana, beef, truffle mayo 19

Calamari fritti, horseradish mayo, lime zest 26

VG: Vegetarian | VGO: Vegetarian Option | V: Vegan | VO: Vegan Option  
| GFO: Gluten Free Option

# Antipasti

Kingfish tartare, pickled vegetable carpione, finger lime [GF]	27
Chargrilled polpo (octopus), chicory, olives, grape tomato, potato foam [GF]	32
'Impepata' di cozze (black mussel), homemade bread [GFO]	29
Vitello tonnato (veal, tuna), wild mushrooms, bone jus [GF]	29
Golden pork belly, celery, red cabbage, honey dressing	29
Burrata original, oregano, olive oil [VG, GF]	20
Burrata caprese, medley tomato, basil oil [VG, GF]	26
Burrata Calabrese, red onion, nduja jam [GF, Spicy]	26
Stracciatella, fried zucchini scapece, lemon zest, mint oil [VG]	21

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# Primi

Nonna's Lasagna, bolognese sauce, bechamel, parmesan	38
Traditional spaghetti carbonara, pancetta, egg yolk, pecorino	38
Spinach & buffalo ricotta ravioli, brown butter, sage, parmesan fondue [VG]	36
Gnocchi sorrentina, smoked scamorza, wood-fired baked [VG]	35
Pacchero ai pomodori, stracciatella, basil [VG]	34
Tagliatella alla marinara, pipis, shellfish bisque, prawns, black mussels	42
Rigatoni, lamb ragu, pecorino mousse	38
Spaghetto cacio e pepe, red prawns tartare, lemon zest, shellfish oil	37
Change to homemade GF pasta	5

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# Secondi

	Market Price
Market Fish, acquapazza, olives, capers, clams, crostoni di pane	
Chicken supreme, grilled, kipfler potato, rocket pesto, parmesan	42
Beef Cheek, angus, grass-fed, fregola, vegetable caponata, kale chips, jus	52

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# Contorni

Patate, roasted, rosemary [V, GF]	15
Verdure, macadamia foam [V, GF]	16
Mix leave salad, onion, cucumber, cherry tomatoes, Italian dressing [V, GF]	17
Rocket salad, pear, shaved parmesan, nuts, honey dressing [V, GF]	18
Chips, homemade capsicum sauce [V, GF]	15

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# Pizza

<b>La Regina Margherita [VG]</b> Tomato sauce, buffalo cheese, basil, olive oil, parmigiano reggiano cheese	28
<b>Calabrese [Spicy]</b> Tomato sauce, fior di latte, hot salami, nduja, ricotta, chilli jam	32
<b>Capricciosa</b> Tomato sauce, fior di latte, ham, mushrooms, olives, oregano +3 <i>Add anchovies</i>	30
<b>Arca Salumi</b> Tomato sauce, fior di latte, Italian sausage, ham, mild salami, oregano	32
<b>Calzone</b> Tomato sauce, fior di latte, ham, ricotta, mild salami, parmigiano reggiano cheese	31
<b>Trimona</b> Tomato sauce, fior di latte, hot salami, red onion, gorgonzola (blue cheese), oregano	31

<b>Vegetarian [VO]</b> Tomato sauce, fior di latte, capsicum, rocket pesto, crumbed olives, eggplant, zucchini, basil, olive oil	32
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<b>Signorina</b> Tomato sauce, fior di latte, rocket, prosciutto di parma, straciatella, olive oil +3 to swap cheese for burrata	34
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<b>4 Cheese [VG]</b> Fior di latte, fontina, gorgonzola (blue cheese), parmigiano reggiano, black pepper	32
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<b>Marylou</b> Fior di latte, fontina, porcini mushrooms, prosciutto di parma, truffle oil	34
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<b>Fruitti di Mare</b> Marinara bisque tomato sauce, fior di latte, cherry tomato, mix selected seafood, fish roe dressing, lime zest	35
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<b>Django</b> Fior di latte, smoked pancetta, honey, crumbed walnuts, pecorino cheese	30
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<b>Amatriciana</b> Tomato sauce, fior di latte, smoked pancetta, red onion, pecorino cheese, black pepper	32
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<i>Optional Homemade GF Pizza Base</i>	5
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<i>Optional Vegan Cheese</i> VG: Vegetarian   VGO: Vegetarian Option   V: Vegan   VO: Vegan Option   GFO: Gluten Free Option	4
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# Bambini

# Dessert

## Kids Pasta

Choose Spaghetti or Rigatoni

Tomato Sauce [VG]	15
White Cheese Sauce [VG]	15
Bolognese Sauce	18

## Kids Pizza

### Margherita [VG]

Tomato, fior di latte, parmesan, olive oil

### Hawaiian

Tomato, fior di latte, ham, pineapple

### Mild Salami

Tomato, mozzarella, mild salami

Tiramisu, amaretto, kahlua	18
Calzone, nutella, mixed berries, vanilla gelato	24
Semifreddo al cioccolato (74%), vanilla cream, crunchy caramel nuts	18
Cannoli, chocolate/pistachio/original cream (2pcs)	14
Affogato, vanilla gelato, coffee Optional liquerer	10
Gelati (2 scoops) Flavours: vanilla, chocolate, Sicilian cassata, boysenberry, salted caramel, strawberry, mango sorbet, coconut lime sorbet	12
Cheese platter, nuts, honey, berries	24

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Please be mindful that our products are stored or produced in kitchens which contain and/or use allergens. For allergen free options, please speak to our floor staff. Our pastas are made fresh and our produce is subject to availability and changes.

15% surcharge applies on public holidays