

GROUP BANQUET MENUS

All Banquet menus are available for groups of 2-16 people. Whole table only.

BANCHETTO | \$65PP

Shared menu

Focaccia & Marinated Olives

ENTRÉE

Cacio e Pepe Arancini
Seared Beef Carpaccio

MAINS

Casarecce
Margherita Pizza

SIDES

Mixed Leaf Salad & Chips

DESSERT

House-Made Cannoli

VELOCE | \$85PP

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Cacio e Pepe Arancini
Burrata Caponata

MAINS

Please select one main per person.

Porchetta
Reginette alla Bolognese
Fish Of The Day ^M
Margherita Pizza

SIDES

Mixed Leaf Salad & Chips

CONVIVIO | \$109PP

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Cacio e Pepe Arancini
Burrata Caponata
Grilled Scallops :

MAINS

Porchetta
Casarecce
Reginette alla Bolognese

SIDES

Mixed Leaf Salad & Chips

DESSERT

House-Made Cannoli

AN ITALIAN AFFAIR | \$125PP

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Cacio e Pepe Arancini
Burrata Caponata
Grilled Scallops :
Seared Beef Carpaccio

MAINS

Porchetta
Reginette alla Bolognese
Fish Of The Day ^M

SIDES

Mixed Leaf Salad & Chips
Grilled Greens

DESSERT

Tiramisu

P E R S O N E
I T A L I A N R E S T A U R A N T
by Gambaro

APERITIVO

Designed to share.
Mix, match and share freely — your table your way.

PIZZETTA & BREAD

Pizzetta Bianca DF, NF	12
Pizzetta Rossa DF, NF	14
Pizzetta Pesto	14
Focaccia DF, NF	6e

CHEESE & DAIRY

Cacio e Pepe Arancini	6ea
Burrata & Caponata	21
Buffalo Mozzarella	18
Ricotta Dip	16

VEGE

Marinated Olives GF, DF, NF	14.5
Artichoke alla Romana	12
Marinated Peppers GF, DF, NF	12

PIZZA

Margherita GFO, V, NF Fior di latte, tomato, basil, olive oil	24
Piccante GFO, NF Fior di latte, tomato, spicy salami, basil, honey	29
Prosciutto e Funghi GFO, NF Wild mushrooms, parmesan, tomato, fior di latte, San Daniele Prosciutto, rocket	34

SALUMI & MEATS

Prosciutto GF, DF, NF	15
Spicy Salami GF, DF, NF	12
Mortadella GF, DF, NF	11
Beef Carpaccio GF, DFO, NF	22
Meatballs I Beef and pork, napoli sauce, parmesan, basil	29.5

FROM THE SEA

6 Natural Oysters GF, DF, NF, A	42
Calamari Fritti DF, M	17
Anchovies GF, DF, NF, I	13
Marinated Octopus GF, DF, NF, A	25
King Fish Crudo GF, DF, NF, M Aperol sprit dressing	24

Salsiccia GFO, NF Pork sausage, fior di latte, tomato, parmesan, onions, rocket	34
Pizza Con Patate GFO, V, NF White base, potatoes, fior di latte, truffle oil	36

PASTA

Reginette GFO, NF Ragù alla Bolognese, parmigiano Reggiano	39
Lobster Linguine GFO, DF, NF, A Tomato, garlic, chilli, lemon	68
Spanner Crab Risotto GF, NF, I Lobster butter	48

SECONDI (MAIN)

Fried Polenta V, NF Wild mushrooms, parmesan, tomato	39
Fish of the Day GFO, DFO, NF, M Capers butter, butternut purée, crispy kale	MP
Beef Cheeks NF Polenta, parsnip chips & baby carrots	54

CONTORI (SIDES)

Baby Roasted Potatoes GF, DFO, V, NF Brown butter, parsley, parmesan	16
Shoestring Fries DF, VGO, NF Aioli	14
Grilled Carrots GF, DFO, VGO, NF Salsa verde, ricotta salata	18

Casarecce GFO, DFO, V, VGO, NFO Roasted butternut, wild mushrooms, sage, hazelnut	37
Gnocchi Napoli GFO, DFO, V, NF Stracciatella, basil	29
Gnocchi GFO, NF Pancetta, peas	32

Veal Cotoletta NF Rocket & parmesan salad, tomato sauce, lemon	65
300g Angus Ribeye GFO, DF, NF Shoestring fries, red wine jus	79

Caprese Salad GF, V, NF Tomato, mozzarella, basil	19
Grilled Mixed Greens GF, DF, VG, NF Lemon, olive oil	18
Mixed Leaf Salad GF, DF, V, NFO Walnuts, honey vinaigrette	18

Seafood Origins A: Australian | I: Imported | M: Mixed

V: Vegetarian | VO: Vegetarian Option | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option | NF: Nut Free | NFO: Nut Free Option

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. 20% surcharge applies on public holidays and 10% on weekends. A service fee will apply to all credit card transactions.