

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
Ragout 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 1

MAINS

Porchetta
Casarecce
Ragout 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 1
Seared Beef Carpaccio

MAINS

Porchetta
Ragout alla Bolognese
Fish Of The Day ^M

SIDES

Mixed Leaf Salad & Chips
Grilled Greens

DESSERT

Tiramisu



PERSONE
ITALIAN RESTAURANT
by Gambero



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		6eo
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	25
Fior di latte, tomato, basil, olive oil		
Piccante	GFO, NF	29
Fior di latte, tomato, spicy salami, basil, honey		
Prosciutto e Funghi	GFO, NF	34
Wild mushrooms, parmesan, tomato, fior di latte, San Daniele Prosciutto, rocket		

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		29.5
Beef and pork, nopolì sauce, pormeson, basil		

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	24
Aperol sprit dressing		

PASTA



Reginette	GFO, NF	39	Casarecce	GFO, DFO, V, VGO, NFO	37
Ragù alla Bolognese, parmigiano Reggiano			Roasted butternut, wild mushrooms, sage, hazelnut		
Lobster Linguine	GFO, DF, NF, A	68	Gnocchi Napoli	GFO, DFO, V, NF	32
Tomato, garlic, chilli, lemon			Stracciatella, basil		
Spanner Crab Risotto	GF, NF, I	48	Gnocchi	GFO, NF	34
Lobster butter			Pancetta, peas		

SECONDI (MAIN)



Fried Polenta	V, NF	39	Veal Cotoletta	NF	65
Wild mushrooms, parmesan, tomato			Rocket & parmesan salad, tomato sauce, lemon		
Fish of the Day	GFO, DFO, NF, M	MP	300g Angus Ribeye	GFO, DF, NF	79
Capers butter, butternut purée, crispy kale			Shoestring fries, red wine jus		
Beef Cheeks	NF	54			
Polenta, parsnip chips & baby carrots					

CONTORI (SIDES)



Baby Roasted Potatoes	GF, DFO, V, NF	16	Caprese Salad	GF, V, NF	19
Brown butter, parsley, parmesan			Tomato, mozzarella, basil		
Shoestring Fries	DF, VGO, NF	14	Grilled Mixed Greens	GF, DF, VG, NF	18
Aioli			Lemon, olive oil		
Grilled Carrots	GF, DFO, VGO, NF	18	Mixed Leaf Salad	GF, DF, V, NFO	18
Salsa verde, ricotta salata			Walnuts, honey vinaigrette		

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 12% on weekends.