



Three Course Package | \$65 per person

On arrival you receive

OLIVES House marinated mixed olives (ve)(gf)
GARLIC PIZZA CRUST Served with house-made trio of dips

CHOOSE TWO ANTIPASTI

ARANCINI – v | Panko crumbed risotto balls filled with mushroom and chives, served with garlic aioli and truffle oil

VEGAN ARANCINI – GF | Crumbed risotto balls filled with roasted pumpkin, confit garlic, chives and notzarella cheese and served with salsa rossa

CALAMARI FRITTI – GF | Calamari lightly fried and served with black garlic aioli

ZUCCHINI FRIES – VE GF | Fried zucchini sticks lightly crumbed, with a side of tomato aioli

POLPETTE – GF | Tender veal and pork mince balls filled with prosciutto and aromatics. Cooked in rich napolitana sauce, topped with smoked mozzarella cheese and served with warm bread

SCALLOPS – GF | Baked Japanese scallops with prosciutto and lemon butter

A CHOICE OF THREE PIZZA FLAVORS

Enough to feed everyone and with a guarantee that if anyone on the table is still hungry - we will provide more pizzas complimentary of Pinocchio's

MARGHERITA tomato, buffalo mozzarella, basil (v)

PROSCIUTTO tomato, mozzarella, prosciutto di parma, rocket, parmigiano

VERDURE tomato, notzarella, eggplant, artichokes, mushroom, olives, basil pesto, roast capsicum (ve)

DIAVOLA tomato, mozzarella, hot salami, chili, olives, onion

PORK AND FENNEL tomato, mozzarella, pork and fennel sausage, slow roasted tomato, thyme, artichoke and olives

MARINARA tomato, mozzarella, green lip mussels, king prawns, calamari

CAPRICCIOSA Smoked ham, artichoke hearts, roasted peppers, kalamata olives

NORMA tomato, marinated eggplant, fresh ricotta, kalamata olives

RUSTICA smoked leg ham, hot salami, Italian sausage, mozzarella and truffle oil

PINOCCHIOS PRAWN mozzarella, prawns, salted ricotta, roasted zucchini, mint

FUNGHI mozzarella, thyme, porcini mushroom, parmesan, truffle oil (v)

QUATTRO FORMAGGI mozzarella, gorgonzola, parmigiana DOP, pecorino, walnuts (v)

ZUCCA mascarpone, pumpkin, rocket, pine nuts, goats cheese (v)

BIMBA mozzarella, rosemary potatoes, Italian sausage, truffle oil

MAIALINA pesto base, mozzarella, pork belly, caramelized onion, balsamic vinegar

POMODORO VERDE pickled green tomato, sopressa salami and salted ricotta

PLUS

BITTER LEAF SALAD Radicchio, watercress, witlof, fennel, green apple, radish and toasted hazelnut

Gluten Free based - Add \$4.50 | Dairy free cheese – Add \$4.00