

Amici di Toni

Ristorante

Group Function Set Menu

ONLY AVAILABLE FOR A MINIMUM OF 10 GUESTS

A SET MENU IS REQUIRED FOR ALL BOOKINGS OF 12 OR MORE

Group booking menu must be confirmed a minimum of 2 days prior to the reservation date and a confirmation of final number of guests is required no later than 24 hours prior to reservation date.

Charges apply to final number given 24 hours prior

A 20% deposit may be required to confirm reservation

Enquire with management for Sunday Functions

DISHES MAY VARY DUE TO SEASONAL AVAILABILITY
MENUS CAN BE DESIGNED TO SUIT YOUR REQUIREMENTS

For Further Details please Contact Marco or Singh on:

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GROUP SET MENU

Option 1: 2 COURSE **\$70 PP** (ONLY AVAILABLE Monday – Thursday)
Starter, Entrée & Main **OR** Starter, Main, Dessert

Option 2: 3 COURSES **\$80PP**

Please create your own menu by:

- 1. Choosing one Starter**
- 2. Choose 3 dishes in each course to be presented to your guests to choose from a mini menu on the day of your party/function**
- 2. Add any additional Options**

STARTER

PARMESAN AND CHILLI OIL GARLIC BREAD

OR

FRESH CIABATTA ITALIAN BREAD AND OLIVE OIL WITH REDUCED BALSAMIC

ENTREE

GAMBERONI RIPIENI SHELLED KING PRAWNS STUFFED WITH FRESH RICOTTA SPINACH AND SUN-DRIED TOMATO IN LIGHT TEMPURA STYLE BATTER AND FRIED

FUNGHI FRESH MUSHROOM CAPS FILLED WITH A VEGETARIAN MIXTURE OVEN BAKED WITH LEGGERMENTE PECANTI WHITE WINE AND GARLIC

RAVIOLONI CHEFS HANDMADE LARGE RAVIOLI FILLED WITH CRAB PRAWN AND BARRAMUNDI PREPARED IN TOMATO SAGE AND A TOUCH OF CREAM

FUSSILI ROMANA FRESH HANDMADE CURLY PASTA WITH ITALIAN SAUSAGE CRUMBLED WITH OLIVE OIL ROASTED BREADCRUMB AND PARMESAN AND FRESH HERBS **{A ROMAN SPECIALTY}**

CALAMARI FRITTI LARGE TENDER CALAMARI LIGHTY DUSTED WITH FARINA CONDITA AND SHALLOW FRIED

ROCK OYSTERS SOUTH COAST SERVED WITH LEMON AND A DELICATE AMICI CONDIMENTO **(INCURS EXTRA \$10 PP CHARGE)**

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MAINCOURSE

SALMONE TASMANIAN SALMON OVEN BAKED WITH LEMON PARSLEY BUTTER

VEAL TOSCANA VEAL ESCALLOPS WITH A SHAVING OF SMOKED HAM AND FRESH PECORINO CHEESE FINISHED WITH FRESH TOMATO SALVIA AND PINOT GRIGIO

GALLETO FRESH GAME FARM SPATCHCOCK HERB AND LEMON ZEST MARINATED ROASTED

CREPELLE DI RICOTTA A VEGETARIAN CREPE FILLED WITH FRESH RICOTTA SPINACH AND PECORINO OVEN BAKED WITH BECHAMELLA AND TOMATO CONCASSE

FILLETTO FIORENTINA PREMIUM BEEF EYE FILLET TOPPED WITH SEARED ONION BACON AND FRESH MUSHROOMS WITH A RED WINE SUGO (**INCURS EXTRA \$10 pp CHARGE**)

BARRAMUNDI FAR NORTH QUEENSLAND LARGE OCEAN CAUGHT BARRAMUNDI FILLET PAN SEARED SERVED WITH A TOUCH OF SEA SALT AND VIRGIN OLIVE OIL OR A CLASSIC ALMONDINE SAUCE

POLLO TORINESE BREAST OF CHICKEN COOKED WITH BACON MUSHROOMS FRESH BASIL WITH CREAMY DRY VERMOUTH SAUCE

DESSERT

CRÈME BRULEE CHEFS BRULEE OF THE DAY

CASSATA A SICILIAN CLASSIC LOG ICE CREAM CENTRE WITH FRUTTA SECHE AND NOCCI

TORTA DI MANDOLE E' CHOCOLATA FLOURLESS CHOCOLATE AND ALMOND TORTA WITH DARK CHOCOLATE SAUCE ANT CHEF'S MADE VANILLA BEAN ICE CREAM

STICKY DATE PUDDING SERVED WITH WARM CARAMEL AND ICE CREAM

GELATO DI CAMELLA SALATO SALTY CARAMEL ICE CREAM WITH CRUSHED PRALINE OF TOFFEE'D NUTS

OPTIONAL

CANAPÉS SERVED BEFORE THE MEAL \$15.00 PER PERSON

MIXED LEAF AMICI SALADS \$12.00 PER SALAD

COFFEE OR TEA SERVED WITH BISCOTTI \$5.00 PER PERSON