

Festa Dinners

ANTIPASTI

AGOSTINIS' ANTIPASTO ORIGINALE

Veneto salame, San Daniele prosciutto, capocollo, Montasio, roasted vegetables & sourdough

CALAMARI FRITTI

Lightly fried calamari served with roasted capsicum & chilli aioli

CARPACCIO DI MANZO CON FICHI

If ever there was to be an elegant Italian dish...

Raw grain-fed beef fillet sliced finely, rolled in pink pepper & herbs, with fresh fig, parmesan cheese & rocket

PIZZA

MARGHERITA BUFALA

Bufala mozzarella, Agostinis' spice & basil

DIAVOLA

Spicy salami, olives, chilli & Fior di Latte mozzarella

CAPRICCIOSA

Ham, mushrooms, artichokes, olives & Fior di Latte mozzarella

BOSCAIOLA

Italian pork & fennel sausage, mushroom & scamorza cheese

PRIMI

PAPPARDELLE AL RAGÙ d'AGNELLO

Ribbon pasta served with sauce of 12 hour slow cooked spring lamb, parsley & white wine

FETTUCCINI AI POLIPETTI

This delicate fettucini is coated with a 6-hour slow cooked baby octopus, tomato and chilli sugo... heavenly for lovers of chilli!

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SECONDI

PESCE

Pan-fried fish on a bed of artichoke puree served with rocket, daikon & citrus

TAGLIATA DI MANZO

320g grain-fed scotch fillet served with charred asparagus & roasted sweet potato

PANCIA DI MAIALE

Melt-in-your-mouth slow cooked pork belly with roasted peach, radicchio & mint

CONTORNI

RUCOLA DELLA CASA

Rocket, green apple & parmesan crisps

PATATE FRITTE

Hand-cut potato chips tossed in rosemary & sea salt

INSALATA DI CAVOLO

Italian coleslaw dressed with lemon, mustard vinaigrette

DOLCI

ITALIAN DESSERT BOARD

Chefs selections served to the middle of the table & designed to share

FESTA \$45^{PP}

1 Antipasti + 1 Pizza + 1 Primi + 1 Contorni + Dessert board

AGOSTINIS FESTA \$65^{PP}

1 Antipasti + 1 Pizza + 1 Primi + 1 Secondi + 2 Contorni + Dessert board

All of our dishes are designed to share family-style.
Additional \$5pp venue hire for private room

Agostinis