

Festa Dinners

Antipasti

AGOSTINIS' ANTIPASTO ORIGINALE

A gathering of Italian greats... fennel & chilli salami, San Daniele prosciutto, Mortadella, Montasio, mini Mozzarella, roasted vegetable caponata & house-made focaccia (GF focaccia available)

CALAMARI FRITTI

Lightly fried calamari served with roasted lemon & mint aioli
An Agostinis classic!

ZUCCHINE FRITTE

Chef Francesco's Nonna's recipe for Sunday lunch antipasti... lightly fried ribbons of zucchini, served with silky stracciatella cheese & pickled chilli (V)

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

ORECCHIETTE AL VERDE

Little ears of pasta tossed with peas, brocolini, lemon & salted ricotta crumb. (V)

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Secondi

PESCE

Pan-fried fish served on a bed of mashed carrots with oven roasted cauliflower, currants, chilli & tarragon

TAGLIATA DI MANZO

320g grain-fed scotch fillet served with caramelised roasted pumpkin & a honey balsamic glaze

GUANCIALE DI MAIALE

Sous-vide pork cheek, lightly crumbed & pan fried, served with Italian slaw and parmesan mustard. A melt-in-your-mouth delicacy!

Contorni

RUCOLA DELLA CASA

Rocket, green apple & parmesan crisps

PATATE FRITTE

Shoe string fries tossed with rosemary & sea salt

FAGIOLINI E MANDORLE

Warm blanched green beans served with toasted almonds & lemon olive oil

Dolci

ITALIAN DESSERT BOARD

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

FESTA \$45PP

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

AGOSTINIS FESTA \$65PP

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