

Festa Dinners

Antipasti

AGOSTINIS' ANTIPASTO ORIGINALE

A gathering of Italian greats... fennel & chilli salami, San Daniele prosciutto, Mortadella, Montasio, Taleggio, roasted tomatoes & house-made focaccia

CALAMARI FRITTI

Lightly fried calamari served with basil & lime aioli
An Agostinis classic!

INSALATA CAPRESE

The classic caprese salad has been boosted with the bounty that is stracciatella cheese, served with oven roasted cherry tomatoes (V) (GF)

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

FETTUCCHINE DI VITELLO

Fettuccine tossed with slow-cooked baby veal shoulder with tomato sugo

FUSILLI CON PORCINI

Corkscrew curls of pasta tossed with porcini mushrooms, parsley, white wine and salted ricotta (V)

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Secondi

PESCE AL FORNO

Whole baby Barramundi oven-roasted with lemon & thyme served with roasted cherry tomatoes, red-onion & black olives (GF)

TAGLIATA DI MANZO

320g grain-fed scotch fillet topped with paper thin lardo, served with rosemary & sea salt patate fritte

COTOLETTA DI VITELLO

Tender veal crumbed and stuffed with oozy Taleggio cheese served with a pickled salad of radish, celery, cucumber & apple

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 \$50^{PP}

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

AGOSTINIS FESTA \$70^{PP}

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

Agostinis