

# Aperitivo

WINE BAR AND  
RESTAURANT

163 NORTON ST  
LEICHHARDT NSW 2040  
02 9564 0003

[www.aperitivo.com.au](http://www.aperitivo.com.au)

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL. VIRGINIA WOOLF

# APERITIVO PLATTERS

FOR 5 PEOPLE AT \$95 PER PLATTER

## OPTION A

### PROSCIUTTO SAN DANIELE

/served with mixed breads of walnut, rosemary & olives

## OPTION B

### CHEESE PLATTER

/selection of italian cheeses, served with truffle honey, dry moscatel grapes and walnuts

## OPTION C

### DEGUSTAZIONE APERITIVO

#### COZZE

Sauté mussels with white wine & spicy fresh tomato sauce

#### SPIEDINI D'AGNELLO

Lamb skewers served with tomato & chilli jam

#### SALSICCE

Pork/Truffle/Provolone sausages served with caponata

#### CALAMARETTI

Calamari with basil sauce and black olives

#### TONNO

Sesame seed crust yellow fin tuna served with soy & poppy seed tagliatelle

# COCKTAIL MENU

## HOT CANAPÈ

CHEESE CROQUETTES  
CRISPY WHITING WITH TARAGON SAUCE  
VEAL INVOLTINI WITH PROSCIUTTO & SMOKED PROVOLA  
SCALLOPS WITH PORCINI  
/seared scallops with porcini mouse  
DUCK SPOON WITH MANGO GLAZE  
/duck breast with mango glaze  
CRUMBED PRAWNS WITH BASIL MAYONNAISE  
SLOW COOKED PORK BELLY WITH FENNEL GLAZE  
TEMPURA OYSTERS WITH SPICY SALSA  
QUICHÈ LORRAINE  
CHICKEN SKEWERS WITH ROSEMARY  
SFOGLIATINE  
/puff pastry filled with taleggio cheese and prosciutto  
LAMB SKEWERS WITH RED WINE REDUCTION  
SCALLOPS WRAPPED WITH PANCETTA & PORT WINE JUE  
RAVIOLI  
/with ricotta, parmesan & sage butter  
/with oxtail & truffle butter

## SUBSTANTIAL CANAPÈ

RISOTTO  
/mushroom /pear & gorgonzola  
GNOCCHI  
/pesto /pumpkin

## WOODFIRED PIZZA BREAD

/Garlic Oil, Tomato, Parmesan & Herbs  
/Rosemary, Extra Virgin Olive Oil & Sea Salt  
/Chilli, Extra Virgin Olive Oil, Tomato, Herbs

## COLD CANAPÈ

RADICCHIO LEAF FILLED WITH CRAB SALAD  
OYSTERS  
MARINATED PRAWNS WITH CUCUMBERS  
CARPACCIO ON BREAD CROUTONS  
/beef tenderloin carpaccio crusted with black pepper and served on bread crouton  
YELLOW FIN TUNA  
/Sesame seed crust yellow fin tuna with soy butter  
WILD MUSHROOM TERRINE  
/Wild mushroom & thyme terrine with parsely foam  
SMOKED SALMON WITH HERB MASCARPONE & CHESTNUT HONEY  
MINI CAPRESE WITH BUFFALO MOZZARELLA  
CHICKEN BREAST ROLLED WITH CAPSICUM  
BURRATA ON THE SPOON  
BABY FRITTATA WITH SEMI DRIED TOMATO & GOAT CHEESE  
DUCK LIVER PATÈ WITH RED ONION JAM  
SMOKED DUCK BREAST TARTELETTE WITH TALEGGIO SAUCE  
CROSTINI  
/with cannellini beans & garlic  
/with pea & broadbean mash with pecorino

## DESSERT CANAPÈ

CANNOLI  
MOLTEN CHOCOLATE CAKE  
CHOCOLATE CUPS WITH HAZELNUT MOUSSE

GOD MADE FOOD, DEVIL MADE CHEF / JAMES JOYCE

Course 1 - Sharing  
Course 2 - Select a sharing  
platter from either 2a or 2b  
Course 3 - Select a main  
from either 3a or 3b

# APERITIVO MENU 1

\$45

1

## PIZZA CRUST

/Garlic Oil, Tomato, Parmesan & Herbs

2a

## TAGLIATELLE

/Served with eggplant & fior di latte in a fresh tomato sauce

## PAPPARDELLE

/Served with veal ragù in a napoletana sauce

2b

## GNOCCHI

/Roast potato & pumpkin gnocchi served with sage butter & smoked ricotta

## TAGLIOLINI

/Served with roast lamb ragù

3a

## VEAL SALTIMBOCCA

/served with cannellini ragù

3b

## SPATCHCOCK

/served with potato gratin

DESSERT  
Additional \$5 per person  
Choice of  
- Saffron brulee stack  
- White Chocolate mousse  
- Tiramisù

# APERITIVO MENU 2

6 COURSES \$65

## OPTION A

**ZUCCHINI FLOWERS FILLED WITH CRAB MEAT & CAPSICUM SAUCE**

EGGPLANT PARMIGIANA WITH FRESH TOMATO SAUCE & BUFFALO MOZZARELLA

**TAGLIOLINI WITH VENISON RAGOUT**

RISOTTO WITH GORGONZOLA & PEARS

**SLOW COOKED PORK BELLY WITH WHITE BEAN PURÉE**

WHITE CHOCOLATE MOUSSE WITH STRAWBERRY SAUCE

## OPTION B

**PAN SEARED SCALLOPS WRAPPED IN PANCETTA & SERVED WITH CELERIAC PUREE & PORT WINE JUE**

SOFT FONTINA CHEESE WITH PORCINI MUSHROOMS & TRUFFLE

**BLACK INK TAGLIOLINI WITH SCAMPI**

PUMPKIN GNOCCHI WITH SMOKED RICOTTA CHEESE

**DUCK BREAST WITH GREEN PEPPERCORN SAUCE**

VANILLA CREME BRULEE LAYERED WITH COFFEE BISCUITS & PERSIAN FAIRY FLOSS

# APERITIVO MENU 3

\$65

## OPTION A

1

### WOODFIRED PIZZA BREAD

/Garlic Oil, Tomato, Parmesan & Herbs  
/Rosemary, Extra Virgin Olive Oil & Sea Salt  
/Chilli, Extra Virgin Olive Oil, Tomato, Herbs

### DIPS

/Olive Paste /Ricotta Cream /Rocket & Walnut Pesto

2

### TAGLIATELLE

/Spanner crab, cherry tomato & spinach

### PAPPARDELLE

/Duck ragù & truffle paste

### RISOTTO

/Pea puree & San Daniele prosciutto

3a

### LAMB RUMP

/served with roasted eggplant, Italian wild mushrooms & polenta

3b

### OCEAN TROUT

/served with squid ink tagliolini & vanilla cherry tomato

3c

### TAGLIATA

/served with cannellini beans & semi dried parsley

### SIDE

/Rocket, fennel & parmesan

Course 1 - Sharing  
Course 2 - Served on  
sharing platters  
Course 3 - Guests to select  
from either 3a, 3b or 3c  
Side - Sharing

DESSERT  
Additional \$5 per person  
Choice of  
- Saffron brulee stack  
- White Chocolate mousse  
- Tiramisù

Course 1 - Sharing  
Course 2 - Served on  
sharing platters  
Course 3 - Guests to select  
from either 3a, 3b or 3c  
Side - Sharing

## OPTION B

1

### WOODFIRED PIZZA BREAD

/Garlic Oil, Tomato, Parmesan & Herbs  
/Rosemary, Extra Virgin Olive Oil & Sea Salt  
/Chilli, Extra Virgin Olive Oil, Tomato, Herbs

### DIPS

/Olive Paste /Ricotta Cream /Rocket & Walnut Pesto

2

### TAGLIATELLE

/Fresh seafood in a white wine sauce

### PAPPARDELLE

/Veal shank ragù & pecorino

### RISOTTO

/Italian wild mushrooms & parmesan

3a

### BEEF

/Fillet served with kipfler potatoes, green beans & port jue

3b

### BARRAMUNDI

/Fillet served with vegetable julienne & white wine foam

3c

### FREE RANGE CHICKEN SUPREME

/served with pine nut crust, dutch carrot & sauté spinach

### SIDE

/Rocket, fennel & parmesan

DESSERT  
Additional \$5 per person  
Choice of  
- Saffron brulee stack  
- White Chocolate mousse  
- Tiramisù

MAN IS WHAT HE EATS / LORD BYRON

## PERSONAL INFORMATION

NAME/COMPANY NAME

CONTACT

PHONE

E-MAIL

## FUNCTION INFORMATION

DATE

TIME

NUMBER OF PEOPLE

SPECIAL REQUEST

## MENÙ SELECTION

**APERITIVO PLATTERS**

**PROSCIUTTO**   **CHEESE**   **DEGUSTAZIONE**

**COCKTAIL MENÙ**

<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>

**APERITIVO MENÙ1**

**APERITIVO MENÙ2**

**APERITIVO MENÙ3**

**A**

**A**

**B**

**B**

**WINE LIST**

<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>
<input type="radio"/>	<input type="checkbox"/>

## **TERMS AND CONDITIONS OF FUNCTION BOOKING**

### **MENU**

The menu may vary with season and availability.  
Substitute dishes are available on request (price may differ to standard).

### **PAYMENT**

25% deposit required to secure function.  
Balance is due on completion of function.  
Diners Club / American Express incur 3% surcharge.

### **BOOKING REQUIREMENTS**

A booking confirmation form and deposit is required for all Function Bookings.

### **CANCELLATION**

In the event of cancellation of the booking, the following charges apply:  
/ 14 days prior to the event, full loss of deposit  
/ 7 days prior to the event, cancellation fee of 50% of the value of the function  
/ Less than 7 days prior to the event, cancellation fee of 100% of the value of the function will be charged

### **DAMAGES**

The client will be financially responsible for any damage sustained at Aperitivo, caused by the client or client's guests.

### **RESPONSIBILITY**

We do not accept any responsibility for the damage or loss of merchandise or personal property left on the premises during or after a function. We would appreciate gifts, flowers etc. to be removed at the completion of the function.

### **CONSUMPTION**

Aperitivo is a fully licensed restaurant. No BYO accepted.  
Aperitivo practices responsible service of alcohol.

### **OTHER**

10% surcharge applies on public holidays.

*I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS*

DATE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

PRINT NAME: \_\_\_\_\_

IT IS BEST TO RISE FROM LIFE, AS FROM A BANQUET, NEITHER THIRSTY NOR DRUNKEN / ARISTOTLE



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