TERMS & CONDITIONS

Deposit of 10% of menu is required upon booking.

Cancellation of booking will incur cost of deposit

unless cancelled 1 week prior.

Menu confirmation is required a minimum of 1 week prior.

Confirmation of numbers are required 72 hours prior to booking.

Any changes to numbers on the day will incur full menu cost per person to be charged on the night.

Please advise of any dietaries prior to 72 hours.

L'Artigiano

FUNCTIONS MENU

77 UPPER HEIDELBERG ROAD IVANHOE VIC 3079

9499 6988 INFO@LARTIGIANOIVANHOE.COM.AU

SHARED TABLE

Our Shared Table menus are designed for larger groups to sit back & graze

MENU $72pp

ARANCINI & CROQUETTES (V, GF)
Roasted pumpkin & pesto arancini & assorted croquettes

POLPETINNE (GF)
Pork & veal, tomato sugo with parmesan

GNOCCHI SORRENTINA (V)
Baked house made gnocchi in tomato sugo & fior di latte with fresh basil

ROASTED BEEF TENDERLOIN (GF)
Served medium rare & sliced with mustard & shiraz jus

SALMON FILLET
With lemon & herb crust

ROASTED CHAT POTATOES (GF)
MIXED FRESH SALAD (GF)

CANNOLI SICILIANI

PREMIUM MENU $85pp

ARANCINI & CROQUETTES (V, GF)
Roasted pumpkin & pesto arancini & assorted croquettes

POLPETINNE (GF)
Pork & veal, tomato sugo with parmesan

CALAMARI FRITTI (GF)
Fried Australian calamari served with aioli, lemon

GAMBERI AL PEPERONCINO (GF)
Pan seared prawns in chilli, garlic, lemon juice & olive oil

GNOCCHI SORRENTINA (V)
Baked house made gnocchi in tomato sugo & fior di latte with fresh basil

SLOW ROASTED LAMB SHOULDER (GF)
Lemon, garlic & fresh herbs

SALMON FILLET
With lemon & herb crust

ROASTED CHAT POTATOES (GF)
MIXED FRESH SALAD (GF)

CANNOLI SICILIANI

ADDITIONAL SELECTION
ROASTED PORCHETTA $8PP
POLLO CACCIATORE $8PP

50/50 DROP

SET MENU

Choose up to two selections from each of the 3 courses below
to create your own menu, served as an alternating drop.

$75pp

ENTREE

ARANCINI (V, GF)
Roasted pumpkin & pesto (4 pieces)

CARPACCIO (GF)
Thinly sliced raw beef fillet, aioli dressing, fig relish, rocket, parmesan & extra virgin olive oil

CALAMARI FRITTI (GF)
Fried Australian calamari served with aioli, lemon

GAMBERI AL PEPERONCINO (GF)
Pan seared prawns in chilli, garlic, lemon juice & olive oil

MAINS

TAGLIATA DI MANZO (GF)
Eye fillet, served medium rare & sliced with a rocket, red onion & parmesan salad, balsamic vinaigrette

FISH OF THE DAY
Market selection

GUANCIA DI MANZO (GF)
6 hour slow braised beef cheek, sweet potato mash, red wine & garlic jus, horseradish yoghurt

COTOLETTA DI MAIALE (GF)
Marinated & char grilled pork cutlet, radicchio, fetta & apple salad, lemon verde, apple balsamic jus

MELANZANE PARMIGIANA (V, GF)
Grilled eggplant layered with tomato sugo, caponata & provolone cheese, parmesan crumb & fresh basil

GNOCCHI CON GORGONZOLA (V OPTION)
Pan fried house made gnocchi in creamy gorgonzola sauce with broccoli, walnuts & crisp pancetta

LINGUINE DI MARE
Linguine pasta with prawns, scallops, vongole & mussels with fresh herbs, chilli, garlic, white wine & olive oil

ACCOMPANIED WITH A SELECTION OF SIDES

DESSERT

ZEPPOLE
Classic Italian doughnuts, dusted in cinnamon sugar, served with salted caramel sauce

PISTACHIO TIRAMISÚ
Traditional Italian trifle cake with savoiardi sponge biscuits, soaked in coffee & liqueur, layered with mascarpone, topped with roasted pistachio nuts