

# *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 roasted lemon & mint aioli  
An Agostinis classic!

### PARMIGIANA DI MELANZANA

A moreish winter classic... layers of eggplant, tomato sugo and bufala mozzarella, served with house-made focaccia (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 12-hour slow-cooked lamb, rosemary, red wine & tomato sugo

### FUSILLI AL VERDE

Corkscrew curls of pasta tossed with peas, brocolini, lemon & salted ricotta crumb (V)

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## *Secondi*

### PESCE AL FORNO

Whole baby snapper oven-roasted with lemon & thyme served with grilled broccolini

### TAGLIATA DI MANZO

320g grain-fed scotch fillet topped with crispy rocket with parmesan cheese and balsamic glaze. Served with rosemary and sea salt roasted potatoes

### OSSO BUCCO

12-hour slow-cooked beef osso bucco in white wine and parsley served on a bed of creamy polenta

## *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 \$50PP**

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

### **AGOSTINIS FESTA \$70PP**

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

All of our dishes are designed to share family-style.

# *Agostinis*