



Moretti
EST. 1997

Banquet Menu



Banquet Menu

\$60

Not available on
Saturday Dinner, Sunday
& Public Holidays

APPETISERS

BIANCA

garlic, rosemary, oregano, and extra virgin olive oil

PROSCIUTTO E BUFALA

Imported buffalo mozzarella and 24 months cured prosciutto San Daniele

PARMIGIANA DI MELANZANE

Slices of fried eggplant layered with cheese & Neapolitan sauce.

POLENTA CHIPS

Deep-fried polenta chips served with gorgonzola cheese.

MORTADELLA

Peppercorn Mortadella

VERZA ALLA SCAPECE

Baby sugarloaf cabbage sautéed with vinegar, mint & toasted almond.

MAIN

ASSORTED PIZZA

Our most popular pizzas served to share.
Or choose your favourites.

INSALATA MISTA

Lettuce, tomato, cucumber, onion & black olives in Italian dressing

Add Tiramisu \$4

Add Mille Foglie Rustico \$6



Banquet Menu

\$80

APPETISERS

TAGLIERE DI GNOCCO FRITTO

Selection of cured meats served with deep fried dough puffs

OLIVE MISTE

Marinated Mixed Olives

BURRATA

Fresh Burrata, Basil Oil, Crispy Sautéed Breadcrumbs

CALAMARI FRITTI

Tender deep fried calamari

SUPPLI' ALLA ROMANA

Deep fried rice balls prepared in a slow-cooked meat sauce & stuffed with mozzarella

POLPETTE IN SUGO

Tender veal & pork meatballs slow cooked in a rich tomato sauce

MAIN

ASSORTED PIZZA

Our most popular pizzas served to share. Or choose your favourites.

ROCKET SALAD

Rocket & parmesan salad, lemon-oil dressing

RISOTTO ALLA PESCATORA

Carnaroli rice sauteed with vongole, calamari, mussels, Prawns

MAFALDE AL RAGU' DI MANZO

Mafalde pasta with slow-cooked Beef ragu, Pecorino Cheese

Add Focaccia Bread \$4

Add Tiramisu \$4

Add Mille Foglie Rustico \$6



Banquet Menu

\$ 95

APPETISERS

BIANCA

garlic, rosemary, oregano & extra virgin olive oil

PROSCIUTTO E BUFALA

Imported buffalo mozzarella and 24 months cured prosciutto San Daniele

KINGFISH CARPACCIO

Hiramasa kingfish carpaccio, chive, pickled chili, buttermilk sauce

GAMBERI ALL'AGLIO

Sizzling prawns marinated in garlic, extra virgin olive oil & white wine

Add Focaccia Bread \$4

Add Tiramisu \$4

Add Mille Foglie Rustico \$6

MAINS

RISOTTO ZUCCHINE E GAMBERI

Carnaroli rice sautéed with white wine, prawns & zucchini

CANNELLONI DI CRESPELLE

Light & airy, spinach & ricotta crepes au gratin with Neapolitan sauce & bechamel

POLLO AL FORNO

Oven roasted Half Bannockburn chicken, Jus

SPIEDINI DI PESCE

Chargrilled skewers of calamari, prawns & capsicum sprinkled with garlic-lime-infused breadcrumb

PATATE AL FORNO

Roast potatoes

BROCCOLINI SALTATI

Broccoli sautéed with extra virgin olive oil & garlic



Drinks Menu

OPTION 1

\$20pp

Soft Drinks/Mineral water
Coffee and Tea

OPTION 2

\$50 pp

S.B. "Skuttlebutt" Sauvignon Blanc- Semillon,
'Margaret river, WA'
Lloyd Brothers Presshouse Shiraz,
'McLaren Vale, SA'

Beer Peroni on Tap
Soft Drinks/Mineral Water
Coffee and Tea

OPTION 3

\$60 pp

Collefrisio Montepulciano D'Abruzzo Doc
'Abruzzo' Villa Chiopris Pinot Grigio Doc
'Friuli Venezia Giulia'

Beer Peroni on Tap
Soft Drinks/Mineral Water
Coffee and Tea



Kids Menu

\$30

ENTREE

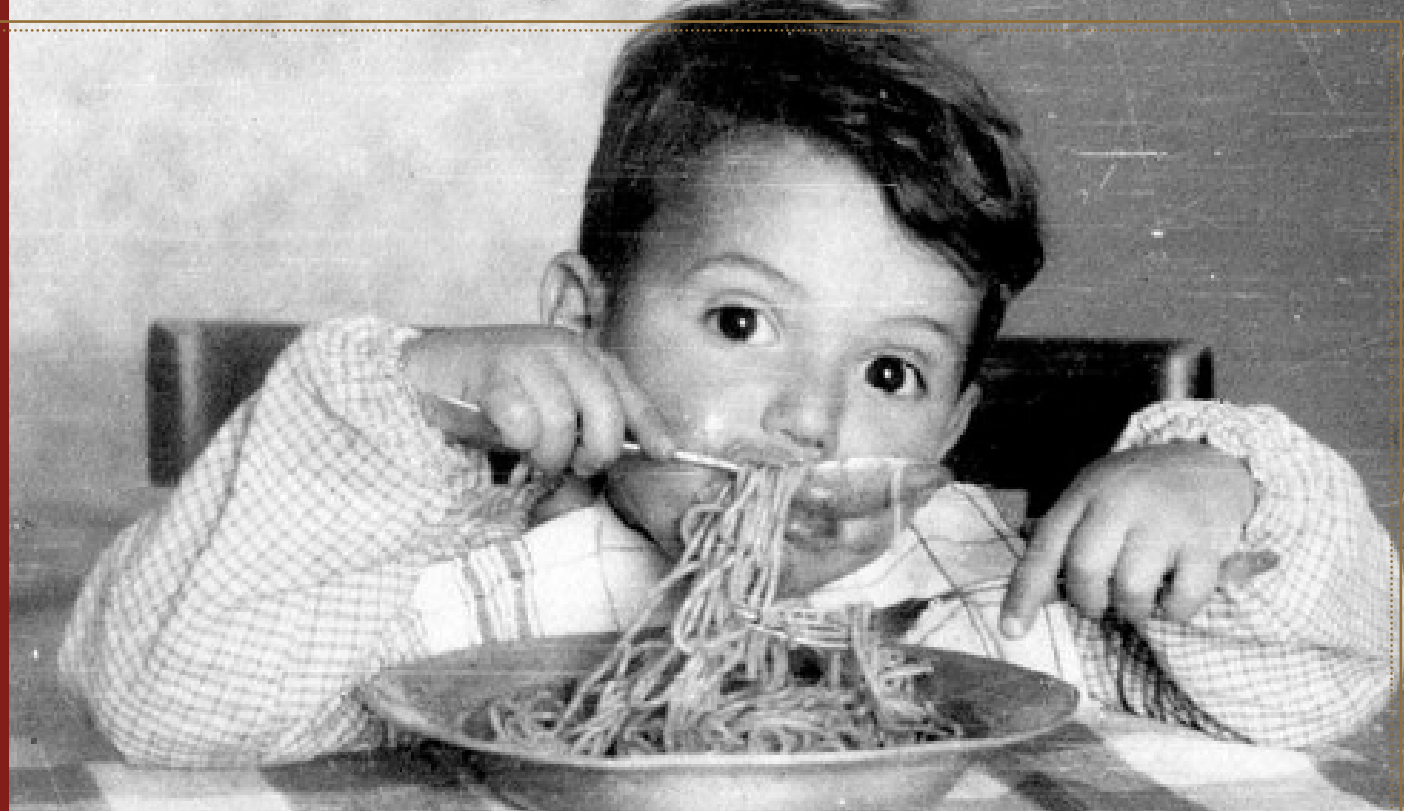
Spaghetti Bolognese
or
Penne Boscaiola

MAINS

Pizza Margherita/with ham
or
Nuggets and Chips

DESSERT

Gelato





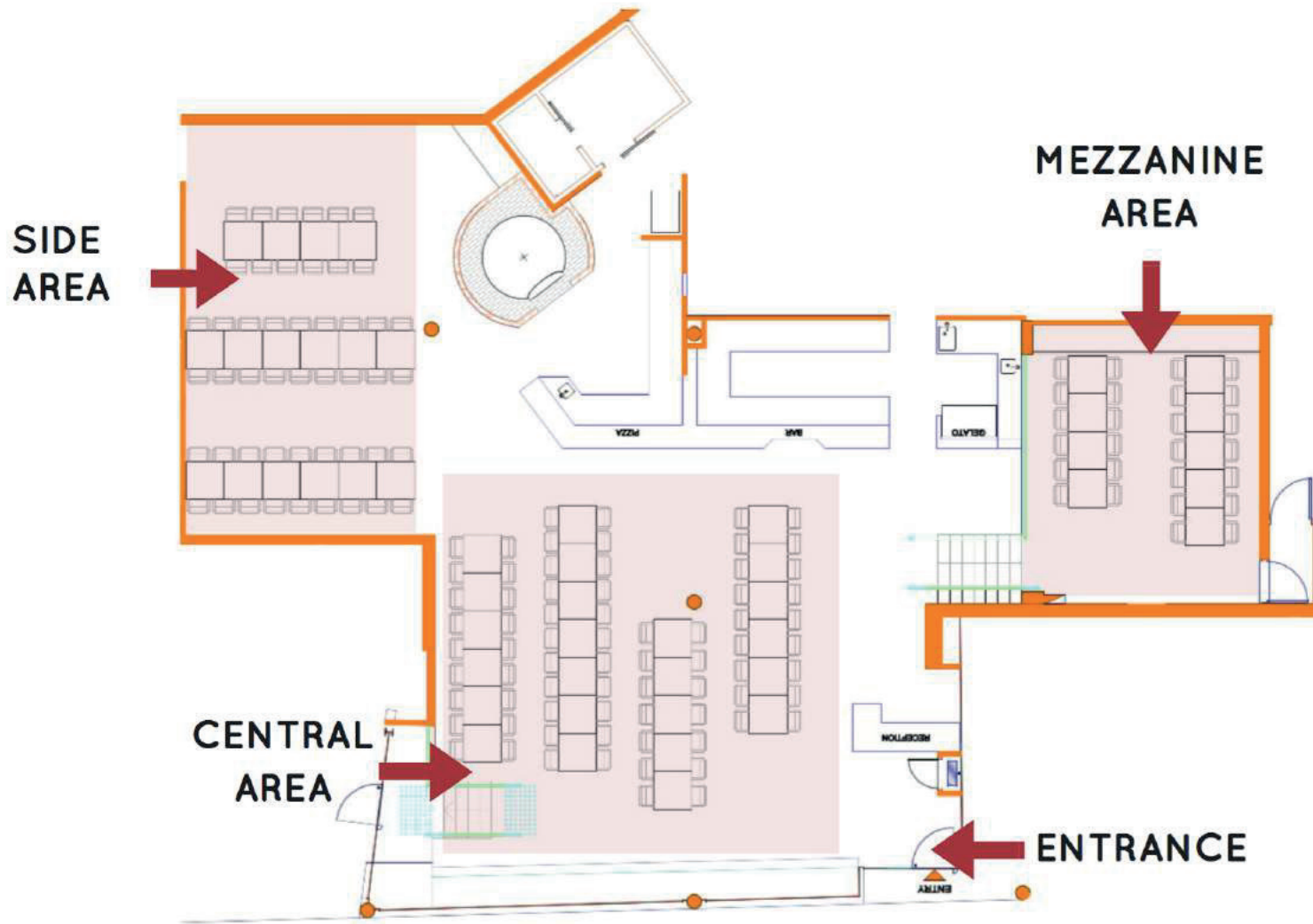
Floor Seating

MEZZANINE AREA
seats 25 people max

CENTRAL AREA
seats 80 people max

SIDE AREA
seats 45 people max

FLOOR PLAN



Menus are also
customisable
to your specific
requirements
please call us to
discuss

THANK YOU

*for thinking of Us for your next
function*

CONTACT US

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