

# FUNCTION MENU

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## TRADITIONAL SHARING MENU \$40/head

All guests to *share* the following:

- ANTIPASTO CIRELLI: Selection of Italian cured meat and cheese served with homemade bread
  - SHARING SELECTION OF PIZZA: Margherita (veg), Campagnola (veg), Capricciosa, Diavola, Hawaiian, Calabria,
  - DESSERT: Homemade Tiramisu' OR Panna Cotta
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## 2 SHARING COURSES & 1 INDIVIDUAL MENU \$50/head

Includes:

- SHARED ANTIPASTO: Selection of Italian cured meat and cheese served with homemade bread
- INDIVIDUAL PASTA: Your choice of Homemade pasta (see below)
- SHARED DESSERT: Homemade Tiramisu' OR Panna Cotta

~ **Homemade Pasta options:** Mushroom Risotto (V), Beetroots&Parmesan Risotto (V), Gnocchi with Calamari & Pistachio Ragu', Gnocchi with Gorgonzola cheese&Walnut (V), Gnocchi Napoli or Ragu' (V), Tagliatelle with Eggplant, Cherry Tomato&Parmesan Fondue (V), Tagliatelle with Octopus, Saffron&Sundried Tomato.

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## 3 COURSES INDIVIDUAL MENU from \$60 to \$75/head

Includes:

ENTREE + PASTA + DESSERT (+ SALAD BOWL INCLUDED)

### Entree Options

Fritturina Calamari & Tempura Veggies, Octopus Salad (with Potatoes, Cherry Tomato, Olives&Parmesan), Italian cured meat&Olives, Panfried King Prawns on a bed of onion puree, Eggplant Parmigiana (V), Mushroom&Potato Quiche (V), Venus Black Rice Tart with Carrot, Zucchini, Broccoli, Beetroot puree & Inoki mushrooms (VEG)

### Pasta Options

Mushroom Risotto (V), Beetroots&Parmesan Risotto (V), Gnocchi with Calamari & Pistachio Ragu', Gnocchi with Gorgonzola cheese&Walnut (V), Gnocchi Napoli or Ragu' (V), Tagliatelle with Eggplant, Cherry Tomato&Parmesan Fondue (V), Tagliatelle with Octopus, Saffron&Sundried Tomato.

### Dessert Options

Tiramisu, Panna Cotta, Coffe Cheesecake, Ricotta Cannoli

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## ADDITIONAL SHARING PLATTER

- Sharing Calamari Platter - \$80
- Sharing Fruit Platter - \$55
- Sharing Pasta Platter - from \$55 to \$75
- Selection of Sharing Pizza - from \$190



454 Albion Street, Brunswick West 3055  
(03)93868084 - 454cirelli@gmail.com - www.cirellico.com.au

V - Vegetarian    VEG - Vegan

*Beverages are not included in the menu prices. They will be charged on consumption.*

# CATERING PACKAGES

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## STANDARD LUNCH

**\$25 per person/ minimim 6ppl**

- Pizza bite selection (4 points)
- Sandwiches (4 points)
- Vegetarian puff pastry (2 points)
- Ham&Cheese puff pastry (2 points)

## WORKING LUNCH

**\$35 per person/ minimim 6ppl**

- Pizza bite selection (4 points)
- Sandwiches (4 points)
- Vegetarian puff pastry (2 points)
- Ham&Cheese puff pastry (2 points)
- Caprese skewers (mozzarella&tomato) (1)
- Sweet Ricotta Cannoli (1)

## INDIVIDUAL CATERING

**Warm savoury and sweet items are ordered individually.**

- Prawn Skewers: \$9.00 each
- Caprese Skewers (mozzarella&tomato): \$5.00 each
- Salmon Tart: \$5.00 each
- Octopus&Potatoes: \$8.00 each
- Vegetarian Arancini: \$5.00
- Potatoes Croquette: \$3.50 each
- Grilled zucchini&Philadelphia: \$6.00 each
- Pasta fredda: \$7.00 each
- Pizza bites (4 points): \$5.00 each
- Mushrooms Quiche: \$5.00 each
- Ham&Cheese Croissant: \$6.00 each
- Croissant with Jam: \$4.50 each
- Sweet Ricotta Cannoli: \$4.00 each
- Fruit Skewer: \$4.50 each
- Fresh Fruits Platter: \$7.00 per person
- Cheese&Fruit Platter: \$8.50 per person
- Muffins: \$5.00 each
- Donuts: \$5.00 each

*- Please let us know in advance if you have any dietary requirements. GF options available upon request with additional cost. Vegan options available. Note we have a shared kitchen so cross contamination may occur, and we can never guarantee that a dish is completely free from allergens*

*- Delivery service available at extra cost, delivery fees apply depending on location.*