

Group Set Menu 1 – Platter Style \$40 per person

Entrée

Garlic Pizza Bread

Herb Pizza Bread

Mains

Mario's Traditional Pizza – 2 varieties

Mario's Traditional Pasta – 2 varieties

Italian Salad to share

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives,
drizzled with Mario's famous dressing

Group Set Menu 2 – Platter Style \$50 per person

Entrée

Garlic Pizza Bread

Herb Pizza Bread

Lemon Pepper Calamari - Tender calamari lightly coated in a lemon pepper seasoning &
shallow fried with tartare sauce

Mains

Mario's Traditional Pasta – *Choice of two:*

Alla Bolognese GFO – A traditional house-made meat sauce

DiMattina GFO – Pan fried chicken breast pieces, avocado, spring onions,
Napoli sauce & pesto with a touch of cream

Carbonara GFO – Smoky bacon, garlic, cracked pepper, spring onions,
light cream sauce

Amatriciana GFO – Sauteed smoky bacon, roast capsicum, onion shallots & chilli,
finished in a tomato & white wine sauce

Primavera V, GFO – Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce

Italian Salad to share V, GF

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives,
drizzled with Mario's famous dressing

Desserts

Gelato of the Day

A duo of today's artisan flavours

Group Set Menu 3 – Platter Style - \$60 per person

Entrée

Antipasto Platters GFO

Aged sopressa (1), prosciutto (1), Mortadella (1), white anchovies, semi dried tomato, roast capsicum, Spanish onion, marinated Persian fetta, aged cheddar, warm olives & pickled baby carrot served with crusty ciabatta bread

OR

Garlic Pizza Bread V, GFO

Herb Pizza Bread V, GFO

Seafood Platters

Prawns (2), natural oysters (1), smoked salmon roll (1) & tender calamari lightly coated in a lemon pepper seasoning & shallow fried

Note: numbered items are per person

Mains

Mains served together - *Choice of two:*

Veal Boscaiola GF - Pan fried with smoky bacon, mushrooms, garlic, shallots, white wine cream sauce, potato mash, green beans

Veal Saltimbocco GF – Pan fried with prosciutto, sage, light cream & white wine sauce, potato mash, green beans

Pollo Funghi – Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables

Mario's Traditional Pasta – *Choice of two:*

Alla Bolognese GFO – A traditional house-made meat sauce

DiMattina GFO – Pan fried chicken breast pieces, avocado, spring onions, Napoli sauce & pesto with a touch of cream

Carbonara GFO – Smoky bacon, garlic, cracked pepper, spring onions, light cream sauce

Amatriciana GFO – Sauteed smoky bacon, roast capsicum, onion shallots & chilli, finished in a tomato & white wine sauce

Primavera V, GFO – Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce

Italian Salad to share V, GF

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives, drizzled with Mario's famous dressing

Desserts

Cheese Plate

A selection of hard, soft and blue cheese served with condiments

V – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option