

*Nothing is better than when Mamma cooks for you.
This is a little taste of the food we offer at Santoni.*

\$50PP MAMMA MENU

Shared banquet style menu

For groups of 4 and over. (Minor changes will be made for smaller groups)

ENTREES

SALUMI BOARD (GF)

MARINATED OLIVES

GARLIC TOAST

GOATS CHEESE CROQUETTES

LAVENDER HONEY

MAINS

SELECTION OF PIZZA

MARGHERITA, CAPRICCIOSA, OUR HAWAIIAN,
FUNGHI, VEGETARINO, MEXICANA, PEPPERONI

PENNE BOLOGNESE

ORECCHIETTE

BROCCOLI, SPRING ONION OIL, OLIVES, GARLIC

ROCKET, PEAR & PARMESAN SALAD

BEER BATTERED CHIPS

350g RIB EYE (ADDITIONAL 15 PER HEAD)

DESSERTS

CHOCOLATE TERRINE

CHOCOLATE SORBET, JAPANESE WHISKEY SYRUP, CHERRY JEL

ZEPPOLE

DULCE DE LECHE, MILK CHOCOLATE

NOUGAT SEMIFREDDO

You know when you go to Nonna's you will always get well fed. This menu gives guests an excellent taste of the food we offer at Santoni and what it would be like to fed by Nonna.

\$60PP NONNA MENU

Shared banquet style menu

(For groups of 5 and over)

ENTREES

SALUMI BOARD

MARINATED OLIVES

GARLIC TOAST

KING FISH CARPACCIO

GRAPES, CHILLI, FINGER LIMES

GOATS CHEESE CROQUETTES

LAVENDER HONEY

MAINS

SELECTION OF PIZZA

MARGHERITA, CAPRICCIOSA, OUR HAWAIIAN,
FUNGHI, VEGETARINO, MEXICANA, PEPPERONI

PENNE BOLOGNESE

ORECCHIETTE

BROCCOLI, SPRING ONION OIL, OLIVES, GARLIC

ASPARAGUS SALAD

PEA, SMOKED ALMONDS, BABY COS, CELERY, STRACCIATELLA

ROCKET, PEAR & PARMESAN SALAD

BEER BATTERED CHIPS

350g RIB EYE (ADDITIONAL 15 PER HEAD)

DESSERTS

CHOCOLATE TERRINE

CHOCOLATE SORBET, JAPANESE WHISKEY SYRUP, CHERRY JEL

ZEPPOLE

DULCE DE LECHE, MILK CHOCOLATE

NOUGAT SEMIFREDDO

Sometime Nonna gets a bit naughty with what she cooks for you, pulling out all the treats and sweets she knows. The menu will let guests enjoy the full dining experience at Santoni, with a complete selection from our menu.

\$70PP NAUGHTY NONNA MENU

Shared banquet style menu
(For groups of 5 and over)

ENTREES

SALUMI BOARD (GF)

MARINATED OLIVES
GARLIC TOAST

KING FISH CARPACCIO
GRAPES, CHILLI, FINGER LIMES

GOATS CHEESE CROQUETTES
LAVENDER HONEY

OYSTERS NATURAL

MAINS

SELECTION OF PIZZA
MARGHERITA, CAPRICCIOSA, OUR HAWAIIAN,
FUNGHI, VEGETARINO, MEXICANA, PEPPERONI

PRAWN TORTELLINI
SPICY SAUCE VIERGE, PARSLEY

ORECCHIETTE
BROCCOLI, SPRING ONION OIL, OLIVES, GARLIC

ASPARAGUS SALAD
PEA, SMOKED ALMONDS, BABY COS, CELERY, STRACCIATELLA

ROCKET, PEAR & PARMESAN SALAD

BEER BATTERED CHIPS

RIB EYE (ADDITIONAL 15 PER HEAD)

DESSERTS

CHOCOLATE TERRINE,
CHOCOLATE SORBET, JAPANESE WHISKEY SYRUP, CHERRY JEL

ZEPPOLE
DULCE DE LECHE, MILK CHOCOLATE

PEANUT BUTTER PARFAIT
DARK CHOCOLATE, CARAMEL POPCORN

WHITE CHOCOLATE RICOTTA CAKE
LEMON CURD