

SET MENU OPTION 1

SHARED PLATTERS

*Minimum 15 adult guests (12 and over).
Bookings require 48 hours notice.

2 course \$36

FIRST COURSE

DIPS

assorted dips served with pita bread

CALAMARI FRITTI

flash fried and tossed with chef's seasoning with a side of aioli

SECOND COURSE

PASTA, PIZZA & SALADS

SPAGHETTI MEATBALLS

polpette cooked in a tomato sugo tossed with white wine and spaghetti

TORTELLINI BOSCAIOLA

mushroom & bacon in a creamy white wine sauce finished with shallots

PENNE ARRABIATA

chilli, olives & garlic finished in a napolitana sauce

CHOICE OF 3 PIZZAS FROM THE MENU

SALADS & SIDES

STEAK FRIES

tossed with rosemary and sea salt

CAESAR

cos lettuce tossed with crispy bacon, croutons, egg and parmesan with traditional caesar dressing

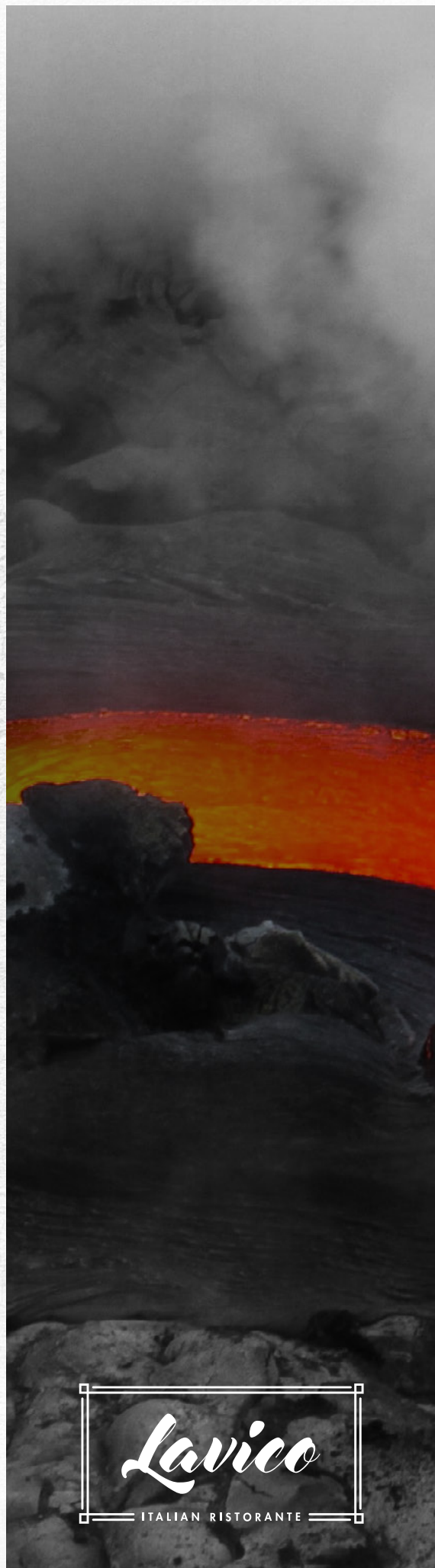
ITALIAN

mixed leaves, tomato, olives and onion with olive oil and balsamic vinegar

PLEASE ASK OUR STAFF FOR DESSERT
OPTIONS THAT CAN BE ADDED TO YOUR
MENU FOR AN ADDITIONAL COST

Lavico

ITALIAN RISTORANTE



SET MENU OPTION 2

SHARED PLATTERS

*Minimum 15 adult guests (12 and over).
Bookings require 48 hours notice.

2 course \$48

FIRST COURSE

BRUSCHETTA PIZZETTA

traditional tomato and Spanish onion finished with basil oil

GARLIC PIZZETTA

crushed garlic, parsley & olive oil

CALAMARI FRITTI

flash fried and tossed with chef's seasoning with a side of aioli

POLPETTE AL SUGO

traditional Italian meatballs in a tomato sugo

SECOND COURSE

SPIEDINI LAMB

grilled lamb skewers dressed with lemon oil

GNOCCHI PUMPKIN

potato gnocchi finished in a pumpkin sauce with pine nuts and sage

CHICKEN FUNGHI

in mushroom and garlic cooked in a creamy white sauce

SALADS & SIDES

STEAK FRIES

tossed with rosemary and sea salt

CAESAR

cos lettuce tossed with crispy bacon, croutons, egg and parmesan with traditional caesar dressing

ROCKET & PEAR

tossed with walnuts and parmesan and drizzled with lemon dressing

SEASONAL VEGETABLES

tossed in garlic and olive oil

PLEASE ASK OUR STAFF FOR DESSERT
OPTIONS THAT CAN BE ADDED TO YOUR
MENU FOR AN ADDITIONAL COST



Lavico
ITALIAN RISTORANTE

SET MENU OPTION 3

SHARED PLATTERS

*Minimum 15 adult guests (12 and over)
Bookings require 48 hours notice.

3 course \$62

FIRST COURSE

CHEFS ANTIPASTO PLATTERS

a selection of cold cut meats, grilled vegetables, cheese & olives served with pita bread

SECOND COURSE

ALTERNATE DROP

PLEASE SELECT 2 FROM THE FOLLOWING

BRUSCHETTA

traditional tomato and Spanish onion finished with basil oil

ARANCINI

stuffed with fontina cheese, sundried tomato, green peas and Kalamata olives

FRITO MISTO

whitebait, school prawns and calamari lightly fried and tossed with parsley and chilli, served with lemon and aioli

THIRD COURSE

ALTERNATE DROP

PLEASE SELECT 2 FROM THE FOLLOWING

BRAISED BEEF CHEEK

served on berlotti bean smash and seasonal veg

GNOCCHI SALMON

lightly smoked Atlantic salmon chunks tossed with capers, Spanish onion and gin in a mascarpone creamy sauce

250G BEEF TENDERLOIN

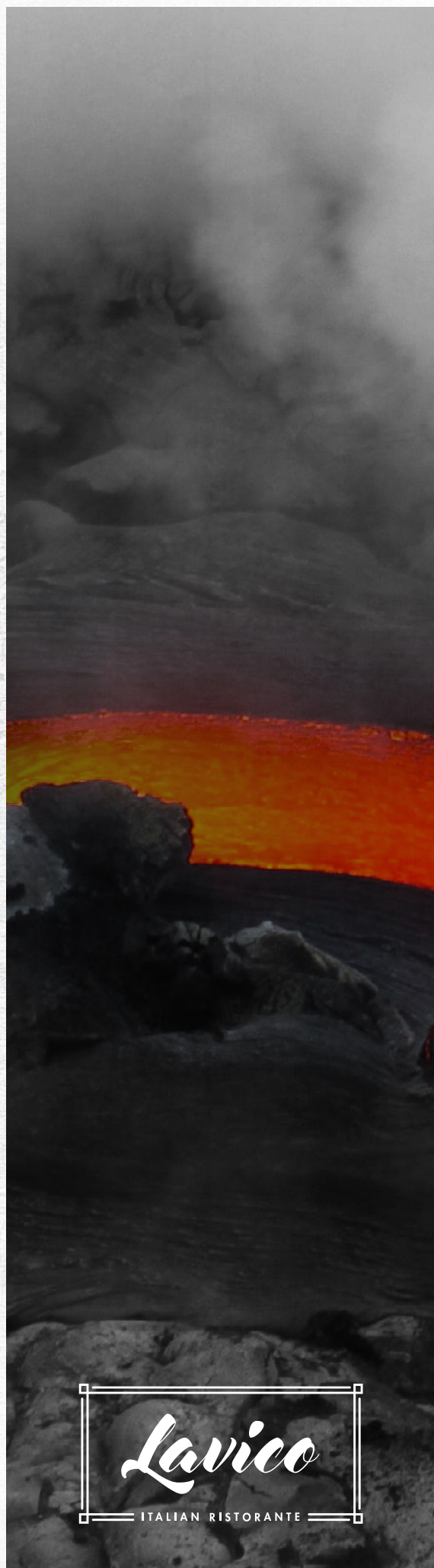
with your choice of sauce and served with mash and seasonal veg

SALADS & SIDES

ROCKET & PEAR

tossed with walnuts and parmesan and drizzled with lemon dressing

PLEASE ASK OUR STAFF FOR DESSERT
OPTIONS THAT CAN BE ADDED TO YOUR
MENU FOR AN ADDITIONAL COST



Lavico
ITALIAN RISTORANTE