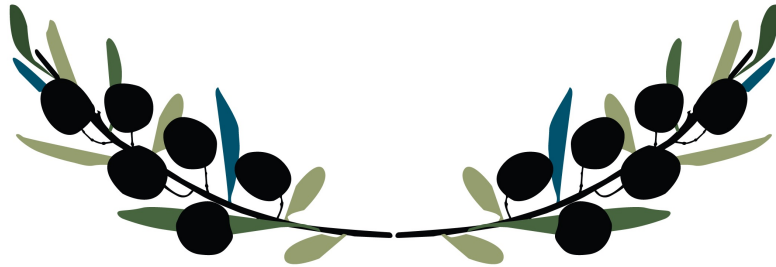


# OLIVE & ANGELO



## FUNCTION MENUS

OLIVE & ANGELO

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MON - SAT Lunch & Dinner

## MANGIAMO (\$45pp)

### **All to share**

Margherita (vt) ~ San Marzano tomato, fior di latte & basil

Agnello (df) ~ San Marzano tomato, lamb, coconut feta, eggplant & salsa verde

Gnocchi Gorgonzola ~ fried potato gnocchi, gorgonzola dolce, cavalo nero, grana

### **Sides (to share):**

Mixed green salad

### **Dessert (to share):**

Creme Brûlée

## DELIZIOSO (\$65pp)

### **Starters (to share):**

Olives ~ wood-fired oven baked

Insalata Pomodoro ~ tomato medley salad

Ricotta ~ fresh ricotta with basil and extra virgin olive oil

Focaccia ~ wood-fired oven baked with garlic and rosemary

### **Mains (to share):**

Verdura (V) ~ San Marzano tomato, mushroom, eggplant,  
basil, roasted capsicum, coconut feta, onion

San Daniele ~ San Marzano tomato, stracciatella, prosciutto & basil

Risotto ~ porcini purée, buttered mushrooms, truffle oil, grana

Casarecce (df) ~ Sicilian sausage, napoli sauce, garlic oil & fresh basil

### **Sides (to share):**

Rocket, grana & pear salad

### **Dessert (to share):**

Tiramisu



## SQUISITO (\$80pp)

### **Starters (to share):**

Olives ~ wood-fired oven baked  
Insalata Pomodoro ~ tomato medley salad  
Salsiccia ~ baked spicy Sicilian pork sausage  
Giardiniera ~ mixed vegetables pickled in house  
Ricotta ~ fresh ricotta with basil and extra virgin olive oil  
Focaccia ~ wood-fired oven baked with garlic and rosemary

### **Mains (to share):**

Lamb Cutlets ~ cream, capers, sun-dried tomatoes &  
fresh spinach sauce, sautéed greens and polenta  
Porchetta ~ braised red cabbage, apple and polenta

### **Sides (to share):**

Oven roasted garlic and paprika broccoli

### **Dessert (to share):**

Tiramisu

## GLORIOSA (\$95pp)

### **Starters (to share):**

Olives ~ wood-fired oven baked  
Insalata Pomodoro ~ tomato medley salad  
Salsiccia ~ baked spicy Sicilian pork sausage  
Giardiniera ~ mixed vegetables pickled in house  
Calamari ~ paprika dusted calamari served with aioli  
Ricotta ~ fresh ricotta with basil and extra virgin olive oil  
Focaccia ~ wood-fired oven baked with garlic and rosemary

### **Mains (Alternative Drop):**

Manzo ~ 200g Char Grilled Scotch Fillet, tomato & avocado salsa, polenta, greens  
Pesce ~ fish of the day, polenta, sautéed mixed greens, beurre blanc

### **Sides (to share):**

Oven roasted potatoes with rosemary  
Rocket, grana and pear salad

### **Dessert (to share):**

Creme Brûlée



EAT TO LIVE, NOT LIVE TO EAT

