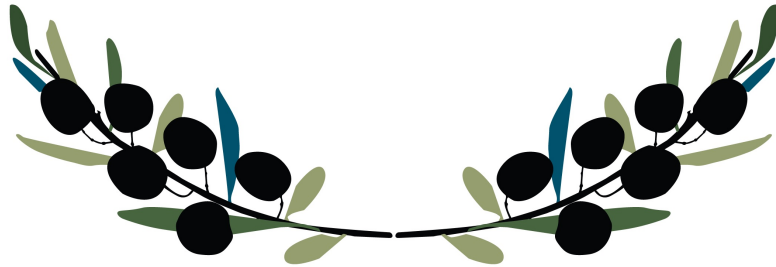


OLIVE & ANGELO



FUNCTION MENUS

OLIVE & ANGELO

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MON - SAT Lunch & Dinner

PIZZA PARTY (\$45pp)

All to share

Choice of 3 Pizzas

Choice of 2 Side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day

PASTA LOVERS (\$45pp)

All to share

Focaccia ~ wood-fired oven baked with garlic and rosemary

Choice of 3 Pastas

Choice of 1 Side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day

CARBO LOAD (\$50pp)

All to share

Choice of 2 Pastas

Choice of 2 Pizzas

Choice of 1 Side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day

JUST MAINS (\$65pp)

Mains (alternate drop):

Choice of 2 mains

Sides (to share):

Choice of 1 side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day



ANTIPASTO PARTY (\$45pp)

All to share

Grana padano ~ parmesan
Cheddar ~ cloth aged cheddar
Olives ~ wood-fired oven baked
Salami ~ traditional Italian salami 100g
Salsiccia ~ baked spicy Sicilian pork sausage
Prosciutto ~ traditional Italian prosciutto 100g
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

Why not make it a wine and cheese party?

We have an extensive Italian wine range to choose from!

FEAST NUMERO UNO (\$65pp)

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 (to share):

Choice of 2 pizzas
Choice of 2 pastas

Sides (to share):

Choice of 1 side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day



FEAST NUMERO DUE (\$75pp)

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 (Alternate drop):

Choice of two mains

FEAST NUMERO TRE (\$85pp)

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 (Alternate drop):

Choice of two mains

Sides (to share):

Choice of 1 side

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day



FEAST NUMERO QUATTRO (\$85pp)

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 (to share):

Choice of 1 main
Choice of 1 pasta
Choice of 1 pizza

Sides (to share):

Choice of 1 sides

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day

FEAST NUMERO CINQUE (\$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 (to share):

Choice of 2 Mains

Sides (to share):

Choice of 2 Sides

Dessert (to share):

Choice of 1 Tiramisu, Creme Brûlée or Cake of the Day



MENU CHOICES

Pizza

- Margherita ~ San Marzano tomato, fior di latte, basil
Bacio ~ gorgonzola, salami, grana, fontine & fior di latte
Prosciutto ~ San Marzano tomato, fior di latte, prosciutto, rocket
Calzone ~ San Marzano tomato, ricotta, mushrooms, ham & salami
San Daniele ~ San Marzano tomato, stracciatella, prosciutto & basil
Patatosa ~ fior di latte, rosemary, smoked provola, roasted potato & basil
Montagna ~ Fior di latte, mushrooms, spicy sausage, truffle oil & fontina
Agnello ~ San Marzano tomato, lamb, coconut feta, eggplant & salsa verde
Carnivora ~ San Marzano tomato, fior di latte, ham sausages, salami & onion
Capricciosa ~ San Marzano tomato, fior di latte, ham, mushroom, artichoke, basil
Diavola ~ San Marzano tomato, fior di latte, spicy salami, black olive, chilli & basil
Verdura (VEGAN) ~ San Marzano tomato, mushroom, eggplant, basil, roasted capsicum, coconut feta, onion

Pasta

- Pappardelle (vegan) ~ purple pasta, beets, dukkah, coconut feta, black olives, rucola, lemon
Casarecce Con Salsiccia ~ Sicilian sausage, mushrooms, porcini puree, grana & cream
Gnocchi Gorgonzola ~ fried potato gnocchi, gorgonzola dolce, cavalo nero, grana
Tagliatelle San Remo ~ chicken, mushroom, bacon, grana, cream & napoli sauce
Polpette Alla Siciliana ~ beef and pork meatballs, napoli sauce, garlic and basil
Gnocchi Bolognese ~ beef & pork ragu, napoli sauce & handmade gnocchi
Spaghetti All'Amatriciana ~ pancetta, garlic, chilli, napoli sauce & grana
Spaghetti Bolognese ~ house made beef and pork ragu, napoli
Risotto ~ porcini purée, buttered mushrooms, truffle oil, grana
Rigatoni di san Remo ~ chicken, mushrooms, cream, napoli
Pappardelle Boscaiola ~ cream, bacon, mushrooms, grana
Lasagne ~ oven baked pasta, béchamel, bolognese, grana
Rigatoni Beef ~ braised beef rib and red wine Ragu
Spaghetti Carbonara ~ pancetta, grana & egg
Ravioli of the Day ~ enquire to find out

Premium Pasta (\$7 add on)

- Tagliatelle marinara ~ mussels, fish, scallops, prawns, calamari & marinara sauce
Spaghetti E Olio Con Capasante E Gamberi ~ scallops, prawns, olive oil, garlic, chilli, parsley, spinach
Risotto Di Mare ~ mussels, fish, scallops, prawns & calamari finished with a touch of lemon juice, olive oil

MENU CHOICES

Mains

- Vitello al Limone ~ sautéed greens, polenta
- Lamb Shoulder ~ sautéed greens, polenta (extra cost)
- Porchetta ~ braised red cabbage, apple and polenta
- Saltimbocca ~ prosciutto, sage, veal jus, polenta, sautéed greens
- Pesce ~ fish of the day, polenta, sautéed mixed greens, beurre blanc
- Vitello Marsala ~ vela, mushroom, cream, marsala, truffle, sautéed greens, polenta
- Manzo ~ 200g Char Grilled Scotch Fillet, tomato and avocado salsa, polenta, greens
- Lamb Cutlets ~ cream, capers, sun-dried tomatoes & fresh spinach sauce, sautéed greens and polenta

Sides

- Oven roasted garlic and paprika broccoli
- Oven roasted potatoes with rosemary
- Braised red cabbage and apple
- Rocket, grana and pear salad
- Braised pea and prosciutto
- Fennel and orange salad
- Shoestring potato fries
- Mixed green salad
- Sweet potato fries
- Sautéed greens
- Polenta

EAT TO LIVE, NOT LIVE TO EAT

