

BENVENUTI E BUON APPETITO



Function Set Menu

\$45 per person

SHARING OF

Olive Ascolana

Homemade Crumbed and lightly fried Olives filled with Meat

Pizza alla Pala

A selection of Half meter of Pizzas with assorted toppings

Gnocchi al Ragù di Manzo e Tartufo

Gnocchi with Wagyu Beef Ragout in a Napoli Sauce and Truffle Oil

Pasta del Giorno con Crema di Pecorino

Homemade Short Pasta in a Pecorino Cheese Cream Sauce

DESSERT

INDIVIDUAL

Cannolo alla Ricotta

Homemade Mini Cannolo filled with Ricotta

(The Set Menu is able to be modified)

We accommodate for food allergies, intolerances and special dietary requirements

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059

3369 7417 - info@collerosso.com.au - www.collerosso.com.au

BENVENUTI E BUON APPETITO



Function Set Menu

\$55 per person

SHARING OF

ENTREE

Bruschetta Caprese

Homemade Ciabatta Bread topped with Cherry Tomatoes and Mozzarella

Crocchette di Patate

Homemade Croquettes, crumbed, lightly fried and filled with Potato

MAIN

Spaghetti ai Calamari

*Homemade Spaghetti served with Fresh and Tender Calamari
in a Seafood Bisque, Cherry Tomato Sauce*

Lasagna della Casa

Homemade Layered Pasta of the Day

Scaloppina di Pollo ai Funghi

*Free Range Chicken Escalope
served in a Mushrooms Sauce*

DESSERT

INDIVIDUAL

Pannacotta al Basilico

Homemade Basil Pannacotta served with a Chocolate Sauce

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BENVENUTI E BUON APPETITO



Function Set Menu

\$69 per person

SHARING OF

ENTREE

Calamari Fritti

Deep Fried Fresh and Tender Calamari served with a Lemon Wedge

Bruschetta Mozzarella e Crudo

Homemade Ciabatta Bread topped with Prosciutto Crudo and Mozzarella

ALTERNATIVE DROP

MAIN

Ravioli del Giorno

Homemade Ravioli of the Day served in a Butter and Rosemary Sauce

Guancia di Manzo e Puré al Limone

Slowed cooked Braised Beef Cheek served with a Lemon Potato Puree

DESSERT

INDIVIDUAL

Crostata di Frutta Destrutturata

Homemade deconstructed Sweet Pastry served with Fresh Seasonal Fruit

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BENVENUTI E BUON APPETITO



Function Set Menu

\$79 per person

ALTERNATIVE DROP

ENTREE

Carpaccio di Manzo, Rucola e Grana

Thinly sliced Raw Beef served with Rocket and Shaved Parmesan

OR

Insalata di Gamberi e Limone

Fresh prawn Salad with Lemon Extra Virgin Olive Oil

ALTERNATIVE DROP

MAIN

Ravioli del Giorno

Homemade Ravioli of the Day served in a Butter and Rosemary Sauce

OR

Barramundi al Forno

Oven baked Barramundi served with a Seafood Bisque and Snow Peas

ALTERNATIVE DROP

Pannacotta Arancia e Rosmarino

Homemade Orange and Rosemary Pannacotta

OR

Cannolo alla Ricotta

Homemade Mini Cannolo filled with Ricotta

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BENVENUTI E BUON APPETITO



Menu Sardo \$150 per person

Traditional Sardinian Menu

(Minimum 15 people)

ENTREE - SHARING OF

Pane Guttiau Salsiccia Sarda

Traditional Sardinian Thin Crispy Bread served with Sardinian Salami

Insalata di Carciofi e Bottarga

Fresh Salad with Artichokes and Bottarga

Panadas all'Oschirese

Homemade Sardinian Pie filled with Pork Sausage

MAIN - SHARING OF

Malloreddus all Campidanese

*Homemade Sardinian Short Pasta served with a Pork Sausage Ragù,
Saffron and Cherry tomato Sauce*

Fregola Gamberi e Limone

Homemade Sardinian Pearl Shaped Pasta served with Prawns in a Lemon Sauce

Culurgiones all Oliastina

Homemade Pasta filled with Potato, Mint and Pecorino Cheese

Maialetto al Mirto

Free Range Piglet served with a Myrtle Sauce

Pecorino Fiore Sardo e Carasau

Sardinian Pecorino Cheese served with Thin Crispy Bread

Seada al Miele D'Arancio

*Traditional Sardinian Ravioli Shaped Pastry filled with a soft Cheese
and topped with Orange infused Honey*

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