

GUCCE PIZZERA E CUCINALTALIANA FUNCTIONS

BOOK YOUR NEXT function AT GUCCE CUCINA



BAPTISMS

COMMUNIONS

CHRISTENINGS

ENGAGEMENTS

CORPORATE EVENTS

BIRTHDAYS

ANNIVERSARIES

We arrange everything to make your event special

\$65 SET MENU

\$70 SET MENU

\$80 SET MENU

TO START

WOODFIRED HOUSE **BREAD ANTIPASTO** PLATTER (MEAT & VEG)

HOMEMADE **WOODFIRED PIZZA**

MAINS | CHOICE OF

SLOW COOKED BEEF BRISKET

WITH A SWEET POTATO HASH, CRISPY BROCCOLINI AND FINISHED WITH A SHIRAZ JUS & POMEGRANATE SYRUP

FRESH BARRAMUNDI

WITH BALSAMIC GLAZED BABY CARROTS, SAGE BUTTER, CARAMELISED ONIONS & SWEET POTATO CHIPS

WOODFIRED OVEN BAKED PORCHETTA

WITH ROASTED ROSEMARY POTATOES, PARMESAN & GARLIC GREEN BEANS, AND ORANGE & FRIED SHALLOT GREMOLATA

CHICKEN INVOLTINI

WRAPPED WITH SMOKED BACON, STUFFED WITH SMOKED MOZZARELLA & ROASTED PEPPERS AND SERVED WITH CREAMY POTATO PURÉE & CHARGRILLED ASPARAGUS

TO START

WOODFIRED HOUSE **BREAD**ANTIPASTO PLATTER (MEAT & VEG)

HOMEMADE **WOODFIRED PIZZA**

TO SHARE

GNOCCHI WITH TOMATO, BASIL & STRACCIATELLA CHEESE

PAPPARDELLE ALLA BOLOGNESE & SHAVED PARMAGIANO

MAINS | CHOICE OF

SLOW COOKED BEEF BRISKET
WITH A SWEET POTATO HASH, CRISPY
BROCCOLINI AND FINISHED WITH A SHIRAZ
JUS & POMEGRANATE SYRUP

FRESH BARRAMUNDI

WITH BALSAMIC GLAZED BABY CARROTS, SAGE BUTTER, CARAMELISED ONIONS & SWEET POTATO CHIPS

WOODFIRED OVEN BAKED PORCHETTA WITH ROASTED ROSEMARY POTATOES, PARMESAN & GARLIC GREEN BEANS. AND

PARMESAN & GARLIC GREEN BEANS, AN ORANGE & FRIED SHALLOT GREMOLATA

CHICKEN INVOLTINI

WRAPPED WITH SMOKED BACON, STUFFED WITH SMOKED MOZZARELLA & ROASTED PEPPERS AND SERVED WITH CREAMY POTATO PURÉE & CHARGRILLED ASPARAGUS

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<u>MAINS | CHOICE OF</u>

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BROCCOLINI AND FINISHED WITH A SHIRAZ
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CHICKEN INVOLTINI

WRAPPED WITH SMOKED BACON, STUFFED WITH SMOKED MOZZARELLA & ROASTED PEPPERS AND SERVED WITH CREAMY POTATO PURÉE & CHARGRILLED ASPARAGUS

DESSERTS | CHOICE OF

CHOCOLATE AND CARAMEL **SEMIFREDDO**CLASSIC **TIRAMISU**

KIDS SET MENU \$20

TO START

WOODFIRED HOUSE BREAD

ANTIPASTO PLATTER

HOMEMADE WOODFIRED PIZZA

MAINS | CHOICE OF

FETTUCCINE TOMATO SUGO & PARMIGIANO

CHICKEN NUGGETS & CHIPS

FISH FINGERS & CHIPS

BABY HAM & CHEESE PIZZA

BABY MARGHERITA PIZZA

BABY HAWAIIAN PIZZA



PLEASE SUBMIT ALL ENQUIRIES TO INFO@GUCCE.COM.AU

WE LOOK FORWARD TO MAKING YOUR DREAM EVENT A REALITY!

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