

FUNCTION MENU

Three Courses



Entree

Arancini di Granchio

Crab, risotto, spring onion, pickled cucumber, saffron mayonnaise

Crocchette di Lasagna

Beef, pork, lasagna, croquette

Bruschetta Napoletana (V)

Ciabatta, cherry tomato, buffalo mozzarella, basil pesto

Main

Porchetta (GF)

Pork belly, mash potato, apple sauce

Fettuccine Siciliane (Nuts)

House made saffron fettuccine, swordfish, garlic, chilli, white wine sauce, herb crumbs, pine nuts

Gnocchi alla Sorrentina (V) (GF option available)

Baked house made potato gnocchi, tomato, basil, mozzarella

Dessert

Tiramisú al Limone

Mascarpone, egg, limoncello, savoiardi

3 Scoops Jock's Gelato (GF option available) (V)

Vanilla, pistachio, hazelnut, house made biscotti

Mousse di Cioccolato (DF,GF,Vegan,Nuts)

Chocolate, walnuts, caramel

Allergy Disclaimer

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control. At Scugnizzo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients