

Seated Dinner Menus

Option 1 – Shared Banquet 70.0pp

– Even though it's shared we can cater for just about every dietary.

Appetizers (Shared)

Antipasto - Cured meats, burrata, pickled vegetables

Pane all'Aglio – Ciabatta bread with garlic butter & fresh herbs (VEG)

Entrées (Shared)

Arancini – Swiss brown mushroom, scamorza & sage on a black garlic aioli (VEG)

Polpette della nonna – Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti – Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

Stone Baked Pizza (Shared)

Margherita – Buffalo mozzarella, oregano, Murray River pink salt (VEG)

Romano – Mozzarella, prosciutto, fior di latte, Pecorino, fresh rocket, mushrooms, truffle oil

Diavola – Napoli, buffalo mozzarella, cacciatore hot salami, red onion

Handmade Pasta (Shared)

Fusilli Con Agnello – Tazio's signature slow cooked lamb ragu, Grana padano

Mezze Maniche con Salsiccia – Spiced sausage, creamed radicchio, mascarpone, n'duja crumb

Gnocchi Con Melanzane - Homemade potato gnocchi, eggplant, cherry tomato, basil, buffalo curd (VEG)

Optional – Add Roast (Shared) + 25.0pp

Bistecca - Grain fed eye fillet with salsa verde (GF)

Pesce - Crispy skin Atlantic salmon with panzanella salad

Sides (Shared)

Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (VEG & GF)

Patate Fritte - Fries with herb mayo (VEG & GF)

Tazio

Tazio 91 Flinders Lane Melbourne
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Option 2 – Individual Mains 95.0pp

- Groups upto 30 can choose their main on the day.
- Groups 31-40 will have to have 3 way alternating mains such as chicken/steak/fish.
- The maximum group size for this menu is 40. Groups of 41+ will need to go with menu Shared Banquet (Option 1).
- Groups are welcome to pre-order mains in advance.

Appetizers (Shared)

Antipasto - Cured meats, burrata, pickled vegetables

Pizza aglio e olio – Mini garlic pizza with fresh herbs & mozzarella (VEG)

Optional – Add Stone Baked Pizza (Shared) + 10.0pp

Margherita – Buffalo mozzarella, oregano, Murray River pink salt (VEG)

Romano – Mozzarella, prosciutto, fior di latte, Pecorino, fresh rocket, mushrooms, truffle oil

Diavola – Napoli, buffalo mozzarella, cacciatore hot salami, red onion

Entrées (Shared)

Arancini – Swiss brown mushroom, scamorza & sage on a black garlic aioli (VEG)

Polpette della nonna – Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti – Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

Main (Choice of)

Pesce – Fish of the day served with panzanella salad, pomegranate balsamic

Pollo - Chicken breast served with broccolini, roast garlic mash potato & creamy porcini mushroom sauce (GF)

Pappardelle Con Agnello – Tazio's signature slow cooked lamb ragu with pappardelle pasta & Grana padano parmesan

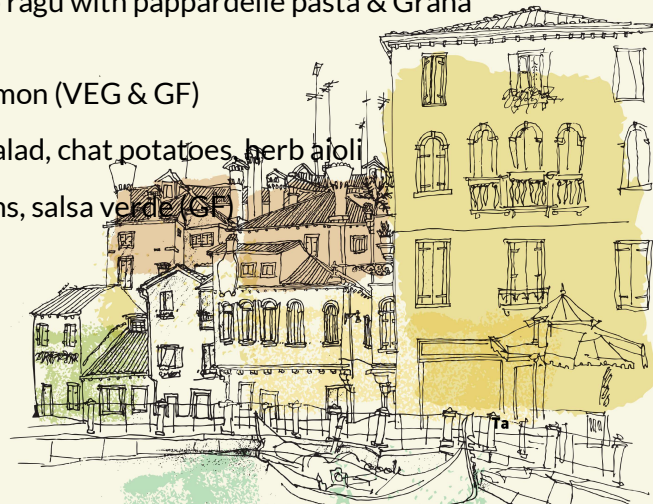
Risotto Con Zucchine E Asparagi - Zucchini, asparagus, pea, lemon (VEG & GF)

Cotoletta – Crumbed & tenderised veal, cabbage, sour apple salad, chat potatoes, herb aioli

Bistecca – 250g scotch fillet, roast kipfler potatoes, green beans, salsa verde (GF)

The logo for Tazio, featuring the name in a stylized, handwritten script.

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Add Canapés 20.0pp

- Choice of any 3 varieties to share.
- Available to bookings in areas with sufficient standing room.

Canapes (Shared)

Grilled saganaki with pumpkin & fresh herbs (GF & VEG)

Prawn cutlets with lime & chilli aioli (GF)

Mini eye fillet mignons (GF)

Bruschetta with mushroom, tomato, buffalo mozzarella & truffle oil (VEG)

Salmon tartare crostini with capers & red onion

Crepes with prosciutto, fior di latte, rocket, parmesan & mixed herbs

Add Dessert 15.0pp

- Choice of 2 varieties alternating.
- 3 way alternating for group larger than 30
- You're also welcome to bring a cake but please note cakeage of 5.0pp applies.

Dessert (Alternating)

Passionfruit & white chocolate cheesecake served with mango sorbet

Vanilla bean panna cotta, fresh berries, honeycomb & vanilla syrup (GF)

Tazio's signature Tiramisu with freshly extracted espresso

Terms & Conditions

- All pricing Includes GST.
- No service charge applies and tipping is optional.
- 1.42% surcharge on credit card payments.
- All event bookings require a deposit to secure a space.
- Pricing includes formatting and printing menus specific to your event.



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