

CICERONE BANQUET

\$69 PP

Selection of our classics designed to share. For groups of 7 and more

ANTIPASTI

FRESH SOURDOUGH

BURRATA. Stracciatella di Burrata, Tomato, Onion, Basil, Crouton (V)

FRITTO. Fried Calamari, Australian Prawn, Whitebait, Black Garlic Mayo

ANTIPASTO. Selection of Mixed Salumi, Marinated Vegetables and Olives

PIZZA ROMANA - CHOICE OF TWO FLAVOURS

MORTAZZA. Mortadella, Stracciatella, Pistachio Pesto

DIAVOLA. Spicy Salami, Tomato, Mozzarella, Hot Honey, Pecorino Romano

SALSICCIA. Italian Sausage, Provolone, Potato, Cicerone's XO

MARGHERITA. Tomato, Mozzarella, Basil (V).....(add Anchovy 6, Salame 6, Prosciutto 8)

FUNGHI. Garlic Cream Base, Roasted Mushroom & Fennel, Mozzarella, Chilli (V)

CAPRICCIOSA. Tomato, Mozzarella, Leg-Ham, Shitake, Artichoke, Olive, Egg (VGA)

PARMIGIANA. Tomato, Fried Eggplant, Smoked Mozzarella, Basil, Ricotta Salata (VGA)

FRESH PASTA - CHOICE OF TWO FLAVOURS

TONNARELLI alla CARBONARA. Crispy Guanciale, Egg Yolk, Pecorino Romano, Black Pepper

TONNARELLI CACIO & PEPE. Pecorino Romano, Black Pepper (V).....(Make it GRICIA)

TROTTOLE all' ABBACCHIO. Slow Braised Lamb Ragù, Blackberry, Pecorino, Jus (DFA)

RIGATONI alla VODKA. Pink Sauce, Basil, Chilli Infused Vodka, Stracciatella (V)

TROTTOLE FIORI & ALICI. Zucchini Flower, Ricotta, Anchovy, Bottarga (VGA)

CONTORNI - SERVED WITH PASTA COURSE

SALAD. Cos Lettuce, Citrus Vinaigrette

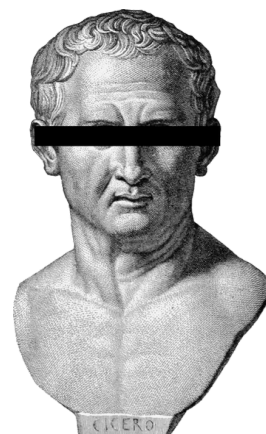
or

FRIES CACIO & PEPE. Truffle Mayo (VGA)

ADDITIONAL EXTRAS ~

APEROL SPRITZ ON ARRIVAL \$12 EACH

DESSERT A LA CARTE



Thank you for choosing Cicerone to feast!

Final numbers to be confirmed strictly 24 hours in advance.

The non refundable pre-authorization booking fee will be charged if the booking size decreases with less than 24 hours notice.

Please notify staff of allergies or dietary requirements in advance.

Our fresh pastas contain eggs, Pizza contains soy and ragu' dishes may have small bones.

Whilst all reasonable efforts are taken to accommodate guests' dietary needs,
we cannot guarantee our food will be allergen-free.

An 8% Service charge is applied to the final bill, 1.50% surcharge applies on all cards, and 15% on public holidays.

BYO Cake incurs a service charge of \$3pp

(VG) Vegan, (VGA) Vegan Available, (V) Vegetarian, (DFA) Dairy Free Available

CICERONE PREMIUM BANQUET

\$90 PP

Chefs Selection of our premium dishes designed to share. For groups of 7 and more

ANTIPASTI

CRUDO. Cured Ocean Trout, Woodfired & Whipped Marrow, Cucumber, Dill, Sesame

SUPPLÌ. Mushroom, Truffle, Mozzarella [Roman Arancini] (V)

WAGYU. Cold Rostbiff, Mushroom, Caesar Dressing, Walnut

PIZZA ROMANA. Choose 1 Flavour from our A La Carte Menu

FRESH PASTA PLATTERS - CHOICE OF TWO FLAVOURS

TONNARELLI alla CARBONARA. Crispy Guanciale, Egg Yolk, Pecorino Romano, Black Pepper

TONNARELLI CACIO & PEPE. Pecorino Romano, Black Pepper (V).....(Make it GRICIA)

TROTTOLE all' ABBACCHIO. Slow Braised Lamb Ragu, Blackberries, Pecorino, Jus (DFA)

PRAWN & CHIVE RAVIOLI. Spicy Nduja Bisque Butter, Stracciatella, Fig Leaf Oil

RIGATONI alla VODKA. Pink Sauce, Basil, Chilli Infused Vodka, Stracciatella (V)

TROTTOLE FIORI & ALICI. Zucchini Flower, Ricotta, Anchovy, Bottarga (VGA)

SECONDI & CONTORNI

POLPO alla PUTTANESCA. Fremantle Octopus, Tomato, Caper, Olives, Saffron Aioli

ANATRA & PEPERONI. Duck Maryland Confit, Peperonata, Black Garlic Jus

FRIES CACIO & PEPE. Truffle Mayo (VGA)

SALAD. Cos Lettuce, Citrus Vinaigrette

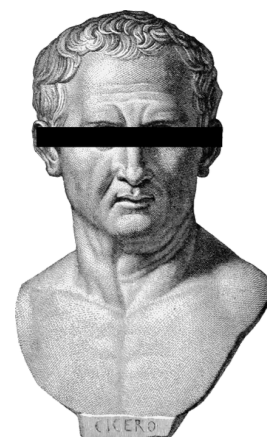
ADDITIONAL EXTRAS ~

APEROL SPRITZ ON ARRIVAL \$12 EACH

CAPASANTA Scallop Confit, Raspberry, Crispy Guanciale \$9pp

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