

CICERONE BANQUET

\$69 PP

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

ANTIPASTI

FRESH SOURDOUGH

BURRATA & PANZANELLA. 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

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

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

AMATRICIANA. Tomato, Crispy Guanciale, Pecorino Romano

PRAWN CAPRICCIOSA. Fresh Tomato, Prawn, Shitake, Fried Artichoke, Olive, Egg

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

SALSICCIA. Italian Sausage, Provolone, Potato, Cicerone's XO (VA)

MORTAZZA. Mortadella, Stracciatella, Pistachio

PARMIGIANA. Tomato, Fried Eggplant, Smoked Mozzarella, Parmesan (V)

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)

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

RIGATONI all'AMATRICIANA. Tomato, Crispy Guanciale, Pecorino Romano

RIGATONI alla VACCINARA. Slow Braised Ox Tail Ragu, Cacao, Pecorino Romano

TROTTOLE BROCCOLI & SALSICCIA. Confit Garlic, Chilli, Pork Sausage, Broccoli (VGA)

CONTORNI - SERVED WITH PASTA COURSE

SALAD. Radicchio, Cos Lettuce, Citrus Vinaigrette

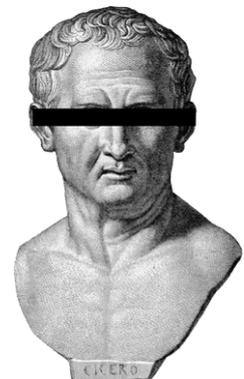
or

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. Yellowfin Tuna, Sicilian Olive, Caper, Pistachio, Citrus, Herbs

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

POLLO & PEPERONI. Wood-Fired Chicken & Capsicum Skewer, Chimichurri

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 4)

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

RIGATONI all'AMATRICIANA. Tomato, Crispy Guanciale, Pecorino Romano

RIGATONI alla VACCINARA. Slow Braised Ox Tail Ragu, Cacao, Pecorino Romano

TROTTOLE BROCCOLI & SALSICCIA. Confit Garlic, Chilli, Pork Sausage, Broccoli (VGA)

LINGUINE ALFREDO ai GAMBERI. Lemon Parm Butter, Prawn, Bottarga, Chives

SECONDI & CONTORNI

GARFISH COTOLETTA. Crumbed Garfish, Herby Potato Salad, Mussel Aioli

BRISKET. Blackmore Wagyu, Pioppini Mushroom, Diane Sauce

FRIES CACIO & PEPE. Truffle Mayo (VGA)

SALAD. Radicchio, Cos Lettuce, Citrus Vinaigrette

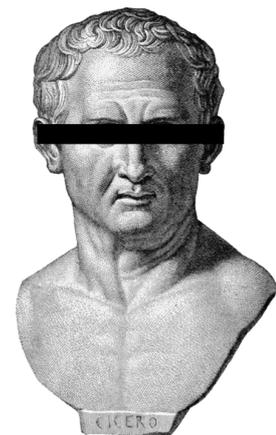
ADDITIONAL EXTRAS ~

APEROL SPRITZ ON ARRIVAL \$12 EACH

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

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