

Function Set Menu

\$35 per person

One person organising the function will receive a GIFT VOUCHER to the value of this menu

(minimum 15 paying adults)

SHARING OF

OLIVE ASCOLANA

HANDMADE CRUMBED AND LIGHTLY FRIED OLIVES FILLED WITH MEAT

SELECTION OF PIZZA ALLA PALA

WOODEN BOARD WITH HALF A METER OF ORGANIC FLOUR PIZZA

SERVED WITH ASSORTED TOPPINGS

GNOCCHI AL RAGÙ DI MANZO E TARTUFO

GNOCCHI WITH WAGYU BEEF RAGOUT

IN A NAPOLI SAUCE AND TRUFFLE OLIVE OIL

MALLOREDDUS IN CREMA DI PECORINO

HOMEMADE SARDINIAN SHORT PASTA IN A PECORINO CHEESE SAUCE

DESSERT

(Individual)

CANNOLO ALLA RICOTTA

HOMEMADE MINI CANNOLO FILLED WITH SWEET RICOTTA

The above Set Menu can be modified. Please advise of any food allergies, intolerances or dietary requirements.

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059 - 07 3369 7417 - info@collerosso.com.au

Function Set Menu

\$45 per person

*One person organising the function will receive a GIFT VOUCHER to the value of this menu
(minimum 15 paying adults)*

SHARING OF

BRUSCHETTA CAPRESE

*HOMEMADE CIABATTA BREAD TOPPED WITH CHERRY TOMATOES AND
BOCCONCINI MOZZARELLA*

FIORI DI ZUCCA MOZZARELLA E ACCHIUGE

*ZUCCHINI FLOWERS BATTERED AND STUFFED
WITH MOZZARELLA AND ANCHOVIES*

SPAGHETTI AI CALAMARI

*HOMEMADE SPAGHETTI SERVED WITH FRESH AND TENDER CALAMARI
IN A SEAFOOD BISQUE SAUCE*

LASAGNA DELLA CASA

HOMEMADE LAYERED PASTA OF THE DAY

SCALOPINA DI POLLO

*FREE RANGE CHICKEN ESCALOPE TOPPED WITH PROSCIUTTO,
SERVED WITH PORCINI MUSHROOMS AND ROASTED POTATOES*

DESSERT

(Individual)

PANNACOTTA AL BASILICO

HOMEMADE BASIL PANNACOTTA SERVED WITH A CHOCOLATE SAUCE

The above Set Menu can be modified. Please advise of any food allergies, intolerances or dietary requirements.

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059 - 07 3369 7417 - info@collerosso.com.au

Function Set Menu

\$59 per person

*One person organising the function will receive a GIFT VOUCHER to the value of this menu
(minimum 15 paying adults)*

SHARING OF

ENTREE

CALAMARI FRITTI

DEEP FRIED FRESH AND TENDER CALAMARI SERVED WITH A LEMON WEDGE

BRUSCHETTA MOZZARELLA E CRUDO

*HOMEMADE BRUSCHETTA BREAD SERVED WITH
BOCCONCINI MOZZARELLA AND PROSCIUTTO CRUDO*

SHARING OF

MAIN

RAVIOLI RIPIENA DI RICOTTA E TARTUFO

*HOMEMADE RAVIOLI FILLED WITH RICOTTA AND TRUFFLE OIL
SERVED IN A BUTTER AND ROSEMARY SAUCE*

GUANCIA DI MANZO E PURÈ AL LIMONE

SLOW COOKED BRAISED BEEF CHEEK SERVED WITH LEMON POTATO PUREE

INDIVIDUAL

DESSERT

CROSTATATA DI FRUTTA DESTRUTTURATA

HOMEMADE DECONSTRUCTED SWEET SHORT CRUST PASTRY SERVED WITH FRESH SEASONAL FRUIT

The above Set Menu can be modified. Please advise of any food allergies, intolerances or dietary requirements.

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059 - 07 3369 7417 - info@collerosso.com.au

FUNCTION SET MENU

\$69 per person

One person organising the function will receive a GIFT VOUCHER to the value of this menu

(minimum 15 paying adults)

ALTERNATIVE DROP

ENTREE

CARPACCIO DI MANZO, RUCULA E GRANA

THINLY SLICED BEEF CARPACCIO SERVED WITH ROCKET AND SHAVED PARMESAN

INSALATA DI GAMBERI E LIMONE

FRESH PRAWN SALAD SERVED WITH LEMON EXTRA VIRGIN OLIVE OIL

ALTERNATIVE DROP

MAIN

RAVIOLI BICOLORE RIPIENA DI MANZO, MENTA E TARTUFO

*HOMEMADE BI COLOUR RAVIOLI FILLED WITH BEEF, TRUFFLE OIL, MINT
SERVED IN A BUTTER AND ROSEMARY SAUCE*

BARRAMUNDI AL FORNO

OVEN BAKED BARRAMUNDI SERVED WITH A SEAFOOD BISQUE AND SNOW PEAS

ALTERNATIVE DROP

DESSERT

PANNACOTTA ARANCIA E ROSMARINO

HOMEMADE ORANGE AND ROSEMARY PANNACOTTA

CANNOLO AL RICOTTA

HOMEMADE MINI CANNOLO FILLED WITH SWEET RICOTTA AND CHOCOLATE

The above Set Menu can be modified. Please advise of any food allergies, intolerances or dietary requirements.

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059 - 07 3369 7417 - info@collerosso.com.au

FUNCTION SET MENU

\$100 per person

MENU SARDO

SHARING OF

ENTREE

PANE GUTTIAU E SALSICCIA SARDA

TRADITIONAL SARDINIAN THIN CRISPY BREAD SERVED WITH SARDINIAN SALAMI

INSALATA DI CARCIOFI E BOTTARGA

FRESH SALAD OF ARTICHOKES AND BOTTARGA

PANADAS ALL'OSCHIRESE

HAND MADE SARDINIAN PIE FILLED WITH PORK SAUSAGE

SHARING OF

MAIN

MALLOREDDUS ALL CAMPIDANESE

HOMEMADE SARDINIAN SHORT PASTA SERVED WITH PORK SAUSAGE RAGÙ,

SAFFRON AND A CHERRY TOMATO SAUCE

FREGOLA GAMBERI E LIMONE

HOMEMADE SARDINIAN PEARL SHAPE PASTA SERVED WITH PRAWNS IN A LEMON SAUCE

CULURGIONES ALL OGLIASTINA

HANDMADE PASTA FILLED WITH POTATO, MINT AND PECORINO CHEESE

MAIALETTO AL MIRTO

FREE RANGE PIGLET SERVED WITH A MYRTLE SAUCE

INDIVIDUAL

PECORINO FIORE SARDO E CARASAU

SARDINIAN PECORINO CHEESE SERVED WITH THIN CRISPY BREAD

INDIVIDUAL

DESSERT

SEADA AL MIELE D'ARANCIO

TRADITIONAL SARDINIAN RAVIOLI SHAPED PASTRY

FILLED WITH A SOFT CHEESE AND TOPPED WITH ORANGE INFUSED HONEY

COLLE ROSSO RISTORANTE ITALIANO

191 Musgrave Rd, Red Hill 4059 - 07 3369 7417 - info@collerosso.com.au