



## SHARE AN ITALIAN FEAST

Min 8 guests



BARREL N VINE  
— ITALIAN | SEAFOOD | WINE BAR —

# Menu

\$60 per person

+\$12 Tiramisu optional dessert add-on

(Gluten Free\* Pizza/Pasta available on pre-request \*additional charges apply)

### Apertivo Add-on (Optional)

Aperol or Limoncello Spritz and Chefs Special Canape on Arrival (+\$20 per person)

## Share Style

### 1. Antipasti (To Begin)

*Mixed Antipasto Platter:* Selection of cured meats, marinated olives, artichokes, and Italian cheeses.

*Garlic Pizza:* Stone baked pizza with garlic, parsley & Italian Mozzarella

*Calamari Fritti:* Lightly fried calamari served with rocket and fresh lemon.

*Truffle Arancini:* Porcini Mushroom arancini balls served with our Napoli sauce.

### 2. Primi (Pasta Course)

*Rigatoni al Ragù:* Slow-cooked beef bolognese ragù, topped with fresh basil and Parmegano

*Handmade Truffle Gnocchi:* House-made potato gnocchi with a creamy truffle mushroom sauce and parmesan.

### 3. Pizze e Contorni (Mains & Sides)

*Margherita:* Italian mozzarella, Chefs Tomato Napoli style base, and fresh basil.

*Salsiccia e Peperoni:* Italian pork and fennel sausage with sweet peppers and olives.

*Insalata di Rucola:* Rocket, pear, and parmesan salad with a lemon dressing.

### Dolce Add-on (Optional)

Chef's Tiramisu (+\$12 per person): Traditional house-made espresso and mascarpone-layered savoiardi served table side

