



Bartolo Canape Menu

Cold

Housemade focaccia (v)

Prosciutto and grissini

Vitello tonnato, crostini

Seasonal fish crudo (gf)

Tomatoes, stracciatella, fresh basil, olive oil (gf,v)

Warm

Nan's meatballs - pork & veal, tomato sugo

Prawn risotto, baby zucchini, chilli & garlic (gf)

Eggplant croquette, stracciatella, napoli sauce (v)

Fish croquette, aioli

Substantials

Piccolo pasta del giorno

or

Piccolo ragu del giorno

Slow cooked lamb shoulder, roasted red capsicum,
served on a fired polenta crisp

Desserts

Classic Tiramisu

Bartolo Pavlova



Cheese and salumi spreads are available from \$20pp

Bartolo Marino



Bartolo Canape Packages

Palermo package - \$33pp

Selection of:

Two cold options

Two warm options

Two substantial options

Agrigento package - \$46pp

Selection of:

Three cold options

Two warm options

Two substantial options

Taormina package - \$55pp

Selection of:

Four cold options

Two warm options

Two substantial options

Two dessert options



This menu is for private events only.

Seven business days notice required.

Unique offerings can be accommodated with 21 days notice.

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

This is a sample menu only as our menu changes regularly.

A current menu will be sent to you prior to your booking date.

Bartolo Marino