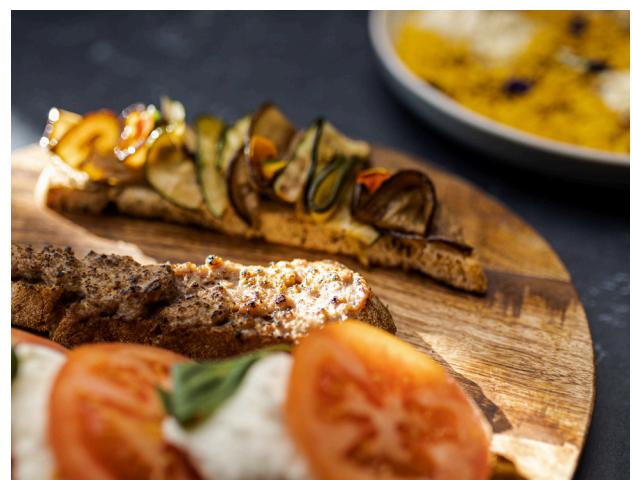
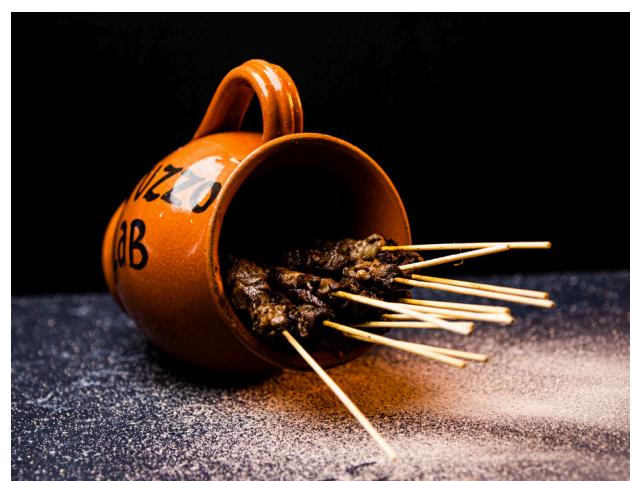


CICCHETTI & ROAMING

ABRUZZO LAB

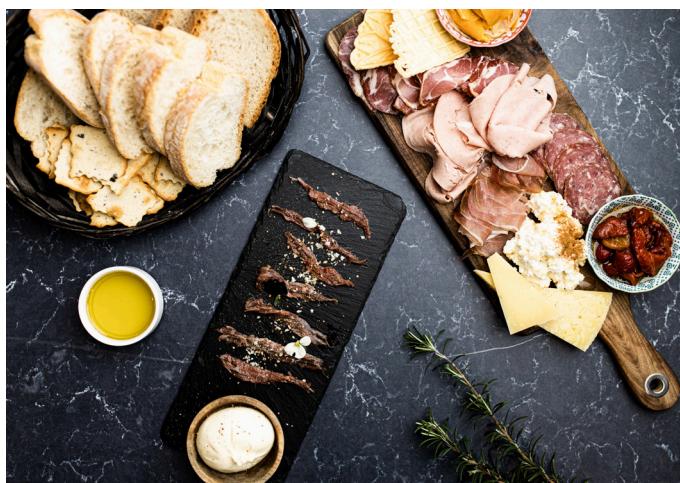
#arroscopicinibar



Our everyday operations is an Italian Eatery and food store, specializing in Fresh Arroscopicini....

But when it comes to celebrations we know how to party, of course, the Italian way! Celebrating food and wine is what we know best, it's in our dna and most importantly in our hearts.

Our team brings all things Italian to the floor from grazing tables to live Arroscopicini cooking.



COCKTAIL STYLE

WHITE PACKAGE

- **4 COLD 4 HOT canapes** \$39 per person
- **5 COLD 5 HOT canapes** \$49 per person
- **6 COLD 6 HOT canapes** \$59 per person

GREEN PACKAGE

SELECT 7 ITEMS

2 COLD, 2 HOT,
2 SUBSTANTIAL
1 DESSERT \$75 per person

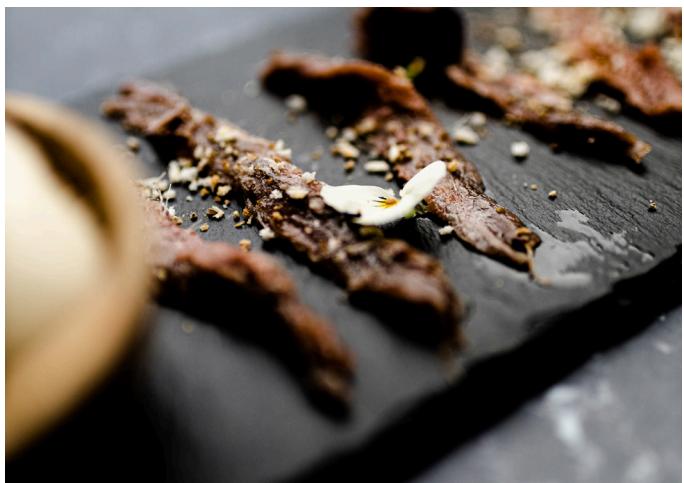
BLUE PACKAGE

SELECT 10 ITEMS

3 COLD, 3 HOT
2 SUBSTANTIAL
2 DESSERT \$87 per person

Additional items

COLD/HOT CANAPES \$5 per person | per item
SUBSTANTIAL - \$10 per person | per item
DESSERT - \$6.5 per person | per item



COCKTAIL STYLE

CANAPES COLD

- Selection of artisan bread with Homemade fermented butter
- Salmon crostini with greens, capers, shaved radish, crushed walnuts and pickled cucumber dressing
- Pumpkin, red onion jam and blue cheese quiche with balsamic reduction
- A selection of mixed mini Panini
- 48 hour artisan focaccia with mixed fillings
- Salumi cone with mixed cold meats, olives, lupini and grissini
- Assorted Sushi w soy sauce
- Hot smoked Salmon on Brioche w/ crème fraiche, chives & fried capers
- Wagyu Bresaola w/ shaved parmesan, roquette & rye bread
- Salmon Tartare on corn chips w/ avocado mousse
- Beetroot & Goat Cheese Tartlet
- Beef Tartare on thin wafer with micro herbs
- Mozzarella with tomato jelly in mini waffle cup with olive powder

CANAPES HOT

- Croquettes –potato and ricotta, with paprika aioli
- Scallop with pea crema and chorizo crumbs
- House made Pork Sausage Rolls
- Seasonal soup shot
- Baked mushrooms ripieno – stuffed mushrooms
- Mini mixed pizza
- 4 cheese rice balls with tomato mayo and micro herbs
- Mini Pizza fritta with sugo and mozzarella pearls
- Bbqd mortadella skewer with pistacchio crumb and stracciatella
- Crostino with melted smoked scamorza cheese, mushroom and truffle
- Prawns wrapped with prosciutto pan seared with vino cotto
- Olive ascolane (crumbed, meat filled olives)
- Mozzarella and leek tartlet
- Wild Mushroom & Taleggio mini Brioche burger



COCKTAIL STYLE

SUBSTANTIAL

- Rich meatball panino with peperonata and shaved pecorino
- Pallotte cheese balls in rich tomato sugo
- In house bbq pork sausages with cipollata and rosemary mayo and olive mash
- Calamari and chips with citrus mayo and lemon wedge
- Mini crumbed chicken burger with coleslaw, stracchino and avocado mousse
- Pasta Pomodoro and basil/lamb ragu/beef ragu
- Truffle fries with truffle mayo
- Prawn roll with baby cos and Campari mayo in mini ciabatta
- Chicken Cotoletta and chips
- Chicken involtini (fontina and spinach) with polenta chips and cherry tomato sugo
- Mini Porchetta panino with salsa verde and provolone
- Mini Lamb/beef burgers with salad, tomato, cheese, mayo and red onion jam
- Eggplant Parmigiana
- Fish and chips with dipping sauce
- Crumbed pork w/slaw and apple salad, balsamic reduction

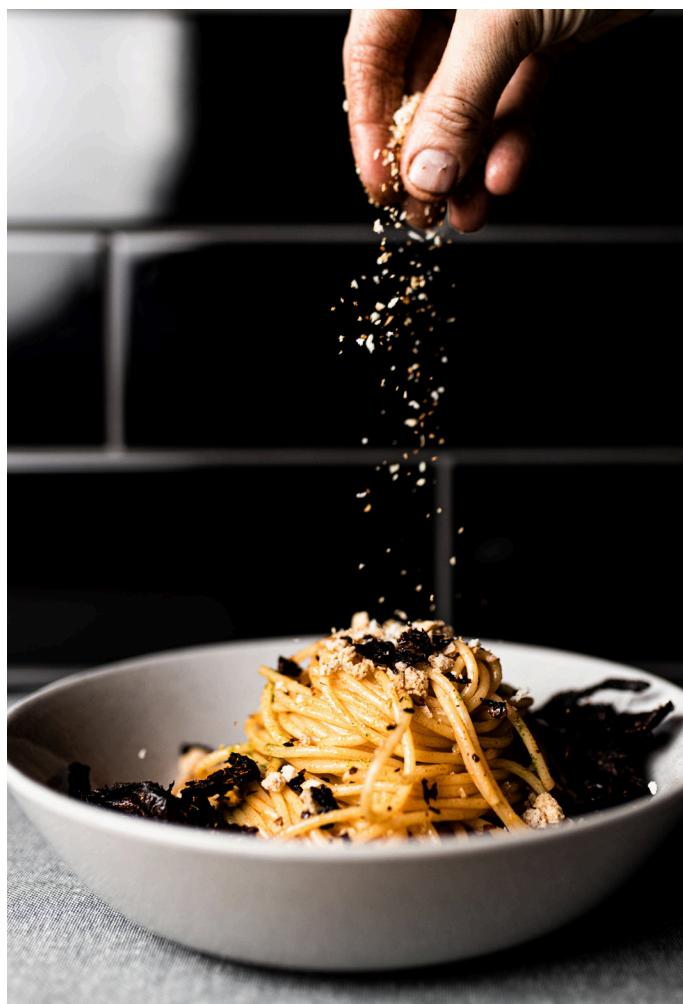


COCKTAIL STYLE

DESSERT CICCHETTI ADD \$6.5 PP PER ITEM MINIMUM 40

- Pizzelle with Nutella
- Tiramisu cups
- Cartocci donuts filled with vanilla custard
- Vanilla bean panna cotta with strawberry emulsion and biscuit sand
- Blueberry and limoncello cheesecake
- Mini Limoncello Tarts w/ torched meringue
- Mini Pavlovas w/ passionfruit curd & cream
- Nutella crepes rotolo with vanilla bean gelato
- Chocolate mousse cup







#arrosticinibar