

ABRUZZO LAB

#arrosticinibar  
ITALIAN EATERY

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# CATERING MENU



# PANINO SELECTION

*All panini are cut in three (with other food recommended 1.5 pcs per person).*

## **FRANCAVILLA**

Prosciutto di Parma, tomato, green olives, mozzarella

## **TERAMO**

Prosciutto di Parma and buffalo mozzarella

## **SAN VITO**

Philadelphia, rocket, salmon, capers

## **CHIETI**

Mortadella, pistacchio cremino and stracciatella cheese

## **FILETTO**

Grandmother ham, provolone sun dried tomato, olives, salad

## **L'AQUILA**

Crumbed chicken, mayo, salad

## **PESCARA**

Tuna, red onion jam, stracciatella, salad

## **VASTO**

Felino salami, mozzarella, peppers, olives, fresh spinach

## **CAMPLI**

Free range porchetta with crackle, peppers, baked ricotta

## **CRECCHIO**

Crumbed veal, salad and mayo

## **ROSELLO VEG**

Crumbed scamorza cheese, grilled veg, fresh spinach, mayo

*GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON REQUEST*



# SIGNATURE PANINO BOXES

FRESHLY PREPARED ARTISAN PANINI CUT INTO THIRDS

Small box - \$75 (18 pcs)

Medium box - \$110 (30 pcs)

Large box - \$140 (36 pcs)

Catering box - \$199 (60 pcs)

**ALL DIETARY PANINI ARE SOLD INDIVIDUALLY, NOT INCLUDED IN THE PANINI BOXES  
PRICES ARE EXCLUDED GST**

# PANE E ANTIPASTI

**MIXED MINI ROLLS \$3 EA**

**ZUCCHINI FRITTERS \$4 EA**

**PIZZA BOX MIX \$65 (20-25 PCS)**

- Pomodoro, mozzarella, ham;
- Pomodoro, mozzarella, mushroom, sausage;
- Pomodoro and mozzarella;

Any requests for your fav pizza let us know.

**24HR IN HOUSE FOCACCIA \$50 (18-20PCS)**

Mortadella, fresh spinach and stracciatella.

**PALLOTTE CACE E OVE \$70 P/KG (APPX40 BALLS) (VEG)**



Traditional cheese balls, flash fried and simmered in rich tomato sugo.

**MINI ARANCINI 4 CHEESE \$45P/KG (APPX 30 BALLS) (VEG)**

**MINI BOLOGNESE ARANCINI \$45/KG (APPX 30 BALLS)**

**MEAT BALLS \$48P/KG (APP 30 BALLS) (GLUTEN FREE)**

Beef meatballs slow cooked in rich tomato sugo.

**FIADONE (CHEESE PUFF) \$60 P/KG (8-10)**



Baked folded pastry filled with 5 cheese mousse

**MINI BRIOCHE SLIDERS \$10 EA**

- Crumbed chicken, coleslaw and aioli
- Beef patty, leaf salad, tomato, provolone and smoky bbq sauce



## ABRUZZO LAB SALUMI AND CHEESE BOXES

Mix of local and imported cold meats and cheeses with fresh bread :

\$97(15pp)

\$150 (25pp)

**For onsite custom grazing table set ups please contact our team directly.**

PRICES ARE EXCLUDED GST

# PRIMI (TRAY ONLY)

*Vegan and gluten free options available at extra cost.*

## **PENNE BOLOGNESE S \$80 (6-8) L \$105 (12-15)**

In house braised beef ragu.

## **IN HOUSE GNOCCHI S \$95 (6-8) L \$140 (15-18)**

Tomato and basil / bolognese / lamb ragu / mushrooms and sausage)

## **IN HOUSE LASAGNA S \$75 (6-8) L \$135 (15-18)**

Pasta sheets, slow braised beef ragu , mozzarella and parmesan.

## **CANNELLONI S \$75(13-15) L \$135 (APP 28-30)**

Rolled pasta sheets, filled with ricotta and spinach.

## **TIMBALLO S \$85 (6-8) L \$135 (15-18)**

**(In house specialty)** Lasagna made with in house CREPES, not pasta sheets, slow braised beef ragu, mozzarella, and pecorino cheese.

## **RIGATONI INCAZZATI S \$70 (6-8) L \$110 (15-18)**

Tomato, nduja, hot salami, black olives, basil

## **PASTA AL FORNO S \$65 (6-8) L \$95 (12-15)**

Oven baked pasta loaded with mozzarella and parmesan.

## **EGGPLANT PARMIGIANA S \$80 (6-8) L \$145 (15-18)**

Crumbed crispy eggplant layered with rich tomato and basil sugo, mozzarella and parmigiano.

## **RISO AL FORNO (BAKED RICE) S \$70(6-8) L \$120 (12-15)**

Oven baked carnaroli rice loaded with mozzarella, spinach and parmesan.

**PRICES ARE EXCLUDED GST**







# SECONDI



## **PORCHETTA \$55P/KG (1KG 4-5 PAX) COOKED - \$45P/KG TO COOK AT HOME**

In house seasoned rolled pork roast with crackle .

## **MARINATED CHICKEN DRUMETTES ROASTED \$38P/KG (14-16PCS)**

Tomato, rosemary, lemon, olives and roasted peppers.

## **CHICKEN COTOLETTA (SCHNITZEL) \$36P/KG (1KG APP 8-10PCS)**

With mayo and fresh lemon.

## **VEAL COTOLETTA (SCHNITZEL) \$45P/KG (1KG APP 7-9PCS)**

With lemon seasoning and salsa verde.

## **AGNELLO PORCHETTATO \$55P/KG (APP 2KG 8-10PAX)**

In house seasoned, rolled lamb leg roast.

## **VERDURE RIPIENE (STUFFED VEG) \$65 (2PCS OF EACH)**

Mix of peppers, eggplant, zucchini and tomato filled and baked with mixed filings rice/veg cheese.

## **IN HOUSE PORK SAUSAGES \$45P/KG 15PCS**

With caramelised onion and vinocotto.

## **FLASH FRIED CALAMARI (A) \$49P/KG**

With lemon wedges and citrus mayo.

(A)= Australian product

**PRICES ARE EXCLUDED GST**



# SIDES AND SALADS



## **CAPRESE SALAD S \$60 (6-8) L \$100 (15-20)**

Sliced fresh tomato and mozzarella with basil.

## **PASTA SALAD S \$55 (6-8) L \$85 (15-20)**

With roasted seasonal vegetables + pesto.

## **MIXED ROAST VEGETABLES (SEASONAL) S \$60 (6-8) L \$120 (15-20)**

## **ROSEMARY SCENTED ROASTED POTATOES S \$60 (6-8) L \$130 (15-20)**

## **CIABOTTO VEGGIES S \$65(6-8) L \$95 (15-20)**

Slow cooked chunky zucchini, eggplant, potato, capsicum, in rich tomato and basil sugo.

## **GARDEN SALAD S \$38(6-8) L \$80 (15-20)**

Fresh salad leaves, cucumber, cherry tomato and carrot ribbons, balsamic dressing

## **ROASTED PEPPERS S \$70 (6-8) L \$130 (15-20)**

With baby bocconcini, fresh spinach, basil, parsley and olive oil.

## **SCALLOP POTATOES S \$75 (6-8) L \$130 (15-20)**

## **ROAST PUMPKIN SALAD S \$80 (6-8)L \$100 (15-20)**

With salted ricotta, mixed leaf and green olives.

## **ANCIENT GRAIN SALAD S \$75(6-8) L \$95 (15-20)**

With cherry tomato, rocket pesto, almonds, broccoli

**PRICES ARE EXCLUDED GST**



# SNACK BOX

*SUITABLE FOR CORPORATE / SCHOOLS/ SOCIAL EVENTS*  
*Pack pricing is excluding GST*

- crumbed chicken Panino
- Pizzelle with Nutella
- Pizza piece
- 4 cheese rice ball

**PACK 1**  
**\$25**

- Breakfast wrap
- Mini Nutella croissant
- Fresh seasonal Fruit
- Savory muffin

**PACK 2**  
**\$25**

- Selection of imported and local cold meat (prosciutto, mortadella, salami) and cheeses (provolone, bocconcini, pecorino).
- Mini fiadone cheese puff
- Pizza square
- crumbed chicken wrap with salad and mayo
- 4 cheese rice balls

**PACK 3**  
**\$30**

## ADD TO YOUR MINI PACK

**\$6 +GST EXTRA PER ITEM:**

- In house cocktail pork sausage in a Panino
- Mini ciabatta beef burger (salad, cheese, mayo, ketchup)
- Mini pasta al Pomodoro/beef ragu with shaved aged parmigiano

**PRICES ARE EXCLUDED GST**

# BRUNCH BOX

Mixed gourmet sandwiches and wraps  
Assorted artisans pastries sweet and  
savoury Fresh fruit cups

serves 12 pp \$180 + GST



# SCONES BOX

16 halves Scones topped with  
cream and strawberry jam

\$95 +GST



# FRESH ARROSTICINI



LAMB \$1.3

PORK \$1.3

CHICKEN (CRUMBED OR UNCRUMBED) \$1.3

DIAVOLA (SPICY CHICKEN) \$1.6

LIVER AND ONION \$3.2

SWORDFISH (CRUMBED OR UNCRUMBED) (A) \$3.2

SAUSAGE + POTATO \$4.5

VENTRICINA \$2

(PORK, SWEET AND HOT CHILLI)

MANZO (MB2 + SCOTCH FILLET) \$3.5

CHARCOAL (PRICE UPON REQUEST)

NO MINIMUM ORDER, FREE BBQ HIRE WITH  
ARROSTICINI PURCHASE -RETURN NEXT DAY

(A)= Australian product

## TRADITIONAL LAMB





# SWORDFISH

( CRUMBED OR UNCRUMBED )

# CHICKEN

( CRUMBED OR UNCRUMBED )



# PORK

# LIVER AND ONION



# ARROSTICINI PACKAGE

**ABRUZZO LAB AT YOUR LOCATION (2 HOURS ON SITE COOKING)**

**Base Package – \$850+ GST \*\***

A unique live cooking experience that brings the authentic taste of Abruzzo to your venue.

**Includes:**

- **Charcoal grill and full setup**
- **Experienced grill chef**
- **2 hours of live, on-site grilling**
- **Service of skewers in traditional terracotta jugs (or alternative serving method as preferred by the venue)**

**Arrosticini Selection (pricing per skewer)**

Fresh skewers must be purchased separately depending on your guest numbers. You can customise your menu by selecting from our wide variety of flavours:

- **Lamb** Classic Abruzzese \$1.3
- **Chicken (Crumbed)** -Family-friendly options \$1.3
- **Diavola** Chicken Spicy, bold marinade \$1.6
- **Pork** Juicy and flavourful \$1.3
- **Ventricina Pork** with sweet and hot chilli \$2
- **Swordfish (Crumbed) (A)** Light seafood skewers \$3.2
- **Manzo (MB2 Scotch Fillet)** Premium beef cut \$3.5
- **Liver & Onion** Traditional Abruzzese specialty \$3.2
- **Sausage & Potato** Rich and filling, perfect for events \$4.5

You tell us how many of each skewer you need – we'll prepare them fresh, deliver, and cook them on-site.

**Add to your Arrosticini package:**

- **In house cocktail sausages cooked over charcoal \$40P/KG**  
Hot - mild - fennel
- **BBq mortadella with stracciatella and pistacchio \$5pp**
- **Variety of bruschetta \$4pp**
- **Beef burgers \$6pp**

(A)= Australian product  
\*\*Travel fee may apply

# ARROSTICINI & PIZZA

ABRUZZO LAB AT YOUR LOCATION (2 HOURS ON SITE COOKING)

\$60 +GST per person

(Minimum 50 guests)

A unique and flavour-packed experience that includes:

- ✓ Fresh lamb and chicken arrosticini, grilled live on-site over charcoal
- ✓ A variety of pizzas, cooked on-site by our expert pizzaiolo
- ✓ Optional pizza show with silent disco for extra fun and entertainment

Perfect for corporate events, private functions, and unforgettable celebrations.



# ABRUZZO LAB TOURING GRAZING TABLES - WE COME TO YOU

## **PASCOLO TABLE - SERVED COLD**

Leave your guests to roam over an eye popping grazing table filled with all the Italian goodies set up by the Abruzzo Lab team.

### **INCLUDED 45+ GST PP**

- Cold meats - Prosciutto, salami (hot and mild), mortadella, capocollo, ham
- Cheeses - Pecorino, provolone, bocconcini, stracciatella
- Rotolo di mozzarella (mozzarella pinwheel with sundried tomatoes and fresh spinach)
- Mixed tramezzini
- Pasta salad with basil pesto and fresh cherry tomato
- Spinach and cheese sfoglia
- Porchetta with crackle, focaccia, salsa verde, fresh spinach and provolone
- Mixed rustic in house pizza pcs
- Mini brioche bun with crumbed chicken cotoletta, salad and mayo
- 4 cheese rice balls with aioli and micro herbs
- Savory cannoli with hot smoked salmon mousse and salted pistacchio
- Prawn cocktail cups
- Artisan bread

*ALL DIETARY CAN BE ACCOMMODATED FEES APPLY*

*NOTE: STAFF ARE AVAILABLE UPON REQUEST, MINIMUM 4 HOURS (PLEASE CONTACT US DIRECTLY FOR RATES AND AVAILABILITY). DISPOSABLE CUTLERY, PLATES AND NAPKINS CHARGED SEPARATELY IF REQUIRED*

### **TAVOLA BY THE METRE**

*MIX OF LOCAL AND IMPORTED COLD MEATS AND CHEESES, MIXED OLIVES, LUPINI, GRILLED VEGETABLES WITH FRESH BREAD*

**1M (20 PAX) 650 +GST**

**1.5M (50 PAX) 1300 +GST**

**2M (100 PAX) 1900+GST**

**4M (150 PAX) 2400+GST**



# DOLCI AND FRUTTA



## **CRISPELLE \$45 P/KG**

Long donut coated with sugar (appx 10-12pcs)

**TIRAMISU S \$80 (6/8) L \$150 (18/20) XL \$190 (25/30)**

## **CARTOCCI \$9 EA**

Spiral donut filled with custard and coated with sugar

## **ABRUZZESE CAGIONETTI (MIN 1KG) \$70 P/KG**



Pastry pillow filled with a traditional mix of chickpeas, chocolate, vino cotto and orange zest, lightly fried (appx 25)

## **CHIACCHIERE - CROSTOLI \$70P/KG**

## **PIZZELLE \$45 P/KG (MIN 1KG)**



Hard / Soft (appx 25-30pcs )

## **MINI CANNOLI \$4.5 EA**

## **LARGE CANNOLI \$8.5 EA**

## **CHEESECAKE**

- Pistacchio \$95
- Nutella \$85
- Cherry \$70

**FRESH FRUIT PLATTER S \$65 (5-8) L \$100 (10-15)**

# TERMS AND CONDITIONS

## **1. Booking confirmation:**

All catering orders must be confirmed with a confirmation email/invoice and deposit to secure the booking.

## **2. Deposit and payment:**

- A 10% deposit is required upon booking confirmation
- Final payment is due according to issued invoice
- Payment can be made by accepting the invoice or bank account.

## **3. Cancellations**

- Cancellations made 2 weeks prior the event will receive a full refund or credit.
- Cancellation within less than one week of the event will forfeit the deposit or full refund.

## **4. Menu and changes:**

- Menu selections must be finalised 2 weeks prior the event.
- Last minute changes may not be accommodated and may incur additional fees.

## **5. Travel fees:**

Travel fees may apply based on the event's location and will be communicated at the time of the booking.

## **6. Set up costs:**

A setup fee may apply depending on the size and complexity of the catering.

## **7. Delivery timeframes:**

Abruzzo Lab strives to provide timely deliveries; however, we do not guarantee exact delivery times. Circumstances beyond our control, such as traffic, weather conditions, or unforeseen events, may affect delivery schedules. Customers are advised to allow a window of 15 minutes before or after their requested delivery time.

**8. Customer Responsibility:** Customers are responsible for providing accurate delivery details, including a reachable contact number, to facilitate smooth communication between our team and the recipient.

**9. Force Majeure:** Abruzzo Lab reserves the right to cancel or modify services due to unforeseen circumstances beyond our control

**10. Acceptance of Terms:** By placing an order with our catering services, you acknowledge and accept these terms and conditions. If you have any questions or concerns regarding these terms, please contact our team.

