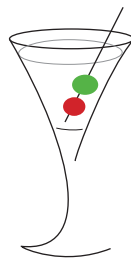


## PAPPAGALLO LOUNGE CANAPÉ PACKAGES

### For cocktail style party



#### \$35 PER HEAD

Mixed cured meats with cheese and olives  
Arancini gf (vegetarian or meat ragu)  
Meat balls (pork and veal)  
Calamari gf  
Crostini salmon  
Caprese salad  
Assorted Pizza (bite size)

#### \$45 PER HEAD

Add pasta (gnocchi or orecchiette)

#### \$55 PER HEAD

Add chicken and lamb skewers or Porchetta buns

#### \$3 Each

Desserts filled home made custard cannoli and small frittelle donughts

**CATERING AVAILABLE FOR FUNCTIONS  
AND CORPORATE EVENTS**



250 Oxford Street, Leederville WA 6007

**For bookings please call (08) 9444 0889**

or book online at:

**[www.pappagallo.com.au](http://www.pappagallo.com.au)**



## SET MENU

**Sorry no split billing**

#### **OPENING HOURS**

**Monday – Saturday**

Lunch 12.00pm – 3pm | Dinner 5pm – till late

**Sunday**

Closed

## SET MENU 1 - 2 COURSE \$35 PER HEAD

### ENTREES

Share Platters of: Fried Calamari  
Grilled Cacciatore  
Arancini  
Caprese salad  
Olives

### MAIN

Pizza to share 7 pizza every 10 people

## SET MENU 2 - 2 COURSE \$45 PER HEAD

### ENTREES

Share Platters of: Prosciutto and bufala  
Calamari  
Arancini  
Caprese salad  
3 pizza every 10 people

### MAIN

Choose 2 types of pasta for the table to share

#### **Gnocchi al Porcini**

House made ricotta gnocchi served with porcini mushrooms

#### **Tagliatelle Ragù**

Home made tagliatelle with meat ragù

#### **Cavatelli vastese**

Traditional seafood stew with cavatelli pasta

#### **Calamarata alla Pugliese**

Calamarata pasta served sliced Italian sausages and broccoli

## SET MENU 3 - 2 COURSES \$55 PER HEAD

### ENTREES

Share Platters of: Prosciutto and bufala  
Calamari  
Arancini  
Caprese salad  
3 pizza every 10 people

### MAIN

Share Platters of: Mixed grilled premium fillet steak  
Free range chicken breast  
Grilled lamb served with rocket salad and chips

\*Dessert Platters extra \$5 per person

## SET MENU 4 - 3 COURSES \$65 PER HEAD

### ENTREE

Share Platters of: Tagliere salumi  
Fried Calamari  
Arancini  
Olive  
3 pizza every 10 people

### SECONDI

Choose 2 types of pasta for the table to share

#### **Gnocchi al Porcini**

House made ricotta gnocchi served with porcini mushrooms

#### **Tagliatelle Ragù**

Home made tagliatelle with meat ragù

#### **Cavatelli vastese**

Traditional seafood stew with cavatelli pasta

#### **Calamarata al granchio**

Calamarata pasta served with crab meat in light cherry tomato sauce with white wine garlic and chilli

#### **Calamarata alla Pugliese**

Calamarata pasta served sliced Italian sausages and broccoli

### MAIN

Share Platters of: Mixed grilled premium fillet steak  
Free range chicken breast  
Grilled lamb served with rocket salad and chips

\*Dessert Platters extra \$5 per person

## SET MENU 5 COURSES \$75 PER HEAD

### ENTREE

Share Platters of: Tagliere salumi or chilli mussels  
Fried Calamari,  
Grilled Cacciatore  
Arancini  
Olive

### SECONDI

Choice of pizza to share (3 pizza every 10 people)

### MAIN

Choice of: Ravioli della casa  
Steak of the Day  
Fish of the day

**ASK OUR FRIENDLY STAFF ABOUT OUR  
DESSERT PLATTERS AVAILABLE FROM \$5 PER PERSON**