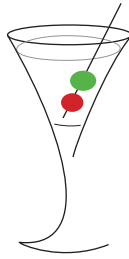


PAPPAGALLO LOUNGE CANAPÉ PACKAGES

For cocktail style party

\$35 PER HEAD

Mixed cured meats with cheese and olives
Arancini gf (vegetarian or meat ragu)
Meatballs (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



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 Pomodoro

House made ricotta gnocchi served with napolitana sauce

Tagliatelle Ragú

Home made tagliatelle with beef ragú

Cavatelli vastese

Traditional seafood stew with cavatelli pasta

Orecchiette alla Pugliese

Orecchiette pasta served Italian sausage 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 thighs
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 Pomodoro

House made ricotta gnocchi served with napolitana sauce

Tagliatelle Ragú

Home made tagliatelle with beef ragú

Cavatelli vastese

Traditional seafood stew with cavatelli pasta

Orecchiette alla Pugliese

Orecchiette pasta served Italian sausage and broccoli

MAIN

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

*Dessert Platters extra \$5 per person

SET MENU 5 - 3 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**