

assaggini

CHEF'S TASTING MENU 75pp

2 – 30 guests

Smoked Sicilian green olives	8
Oyster / rosé mignonette / lemon	5ea
Beef & pork meatball / tomato sugo / pecorino	8ea
Bruschetta margherita / napoli sauce / fior di latte mozzarella / basil	10ea
Kingfish crudo / red onion / radish / pickled cucumber / verjuice citronette	26
Seasonal leaves / chicken / caramelised walnuts / parmesan / balsamic dressing	23
Burrata caprese/ tomato jam / alto basil olive oil	26
Prosciutto / pickles	30
Beetroots potatoes crocchetta / mayonnaise	19
Pumpkin polenta chips / smoked tomato aioli	16
Salt & pepper calamari / lemon / aioli	23

chef's handmade pasta

Gnocchi / basil Genovese pesto / pecorino cheese / pine nuts	31
Mushrooms risotto / parmesan / Modena balsamic vinegar.....	34
Tagliatelle / duck ragout / mushroom / parmesan	35
Rigatoni / cacio e pepe cheese sauce / pork sausage/ black pepper / pecorino	36
Linguine / prawn / crab / mussels / garlic / chilli	39
Ocean trout / mustard salsa verde / asparagus / beetroots / lemon	41
300g Grass fed Gippsland Sirloin / celeriac puree / red wine jus	53
Lamb rump / smoked mashed potatoes / confit shallots / red wine jus	49
Fried chat potatoes / paprika / aioli	14
Broccolini / mandarin oil / black olive crumble	15
Mixed leaf salad / seeded mustard dressing	12

Assaggini will endeavour to accommodate food allergies, however we cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients.

1.5% card transaction fees apply

5% surcharge applies on Saturday / 10% Sunday / 20% public holiday

Coconut panna cotta / raspberries coulis / vanilla tuiles	17
Assaggini chef' tiramisu / cocoa / chocolate garnish	18
Chocolate fondant / vanilla ice cream	17
Mini pistachio cannoli	7ea
Affogato ubriaco (frangelico / baileys / kahlua / amaretto)	17
Affogato vergine	12
Limoncello	13
Montenegro	13
Espresso Martini	25
Foxeys Hangout Late Harvest Pinot Gris	14
Valdespino Pedro Ximenez Sherry	13

SPEAK WITH OUR TEAM ABOUT HOSTING YOUR NEXT
SPECIAL EVENT WITH US AT ASSAGGINI

OUR MENU CONCEPTS ARE DESIGNED TO BE SHARED AND
ARE THE PERFECT WAY TO CELEBRATE ANY OCCASION

INFO@ASSAGGINI.COM.AU

assaggini

1C Albert St, Mornington VIC 3931

www.assaggini.com.au

03 5072 5701

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plant based

CHEF'S TASTING
MENU 75pp

2 – 30 guests

Smoked Sicilian green olives	8
Bruschetta margherita / napoli sauce / cashew cheese / basil	9ea
Beetroots potatoes crocchetta / mayonnaise	19
Pumpkin polenta chips / vegan aioli	16
Seasonal leaves / pear / caramelised walnuts / artichoke dressing	19
Burrata caprese / tomato jam / alto basil olive oil	26

Mushrooms risotto / vegan cheese / modena balsamic vinegar.....	30
Gnocchi / basil genovese pesto / vegan cheese / pine nuts	31
Cauliflower / broccoli / tomato and capsicum sugo / feta / mixed seeds	34

Fried chat potatoes / paprika salt / aioli	14
Broccolini / mandarin oil / black olive crumble	15
Mixed leaf salad / seeded mustard dressing	12

Chocolate & almond brownie / strawberry sorbet	16
Coconut panna cotta / raspberries coulis	17

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