

That's **Italian** Ristorante

2026 Holiday **Party** Menus

\$75
PARTY
MENU A

Appetizers

Served in family-style platters

Italian antipasto platters with cured meats, Italian & domestic cheeses, grilled vegetables and olives.

+

Bruschetta pizza

+

Mediterranean dips

Drinks

Package includes the following

- Non-alcoholic soft drinks
- Bottled flat & sparkling water
- Espresso & tea service

\$85

includes
2 drinks
beer, wine or classic
cocktails

Main Course

Select from one of the following

Parmigiana

Choice of tender, breaded veal or chicken topped with our homemade tomato sauce, Parmigiano & mozzarella cheese.

OR

Scallopini alla Marsala

Choice veal or chicken with button, cremini, porcini & oyster mushrooms in a Marsala wine sauce.

All mains served with a side of penne in your choice of tomato, rose or vodka sauce

Dessert

Your choice of either

- An assortment of mini two-bite pastries
- Italian tartufo ice cream

All functions are booked for 3.5 hours. A minimum of 25 guests required. A 25% deposit is required to confirm your date. Subject to room availability. Vegan, gluten-free & halal options are available.

\$85 PARTY MENU B

Appetizers

Served in family-style platters

Italian antipasto platters with cured meats, Italian & domestic cheeses, grilled vegetables and olives.

+

Bruschetta pizza + arancini rice balls

+

Mediterranean dips

Pasta Course

Select from one of the following

- Penne Alla Vodka
- Rigatoni Bolognese
- Penne Primavera
- Fettuccine Pomodoro

Drinks

Package includes the following

- Non-alcoholic soft drinks
- Bottled flat & sparkling water
- Espresso & tea service

\$95
includes
2 drinks
beer, wine or classic
cocktails

Main Course

Select from one of the following

Parmigiana

Choice of tender, breaded veal or chicken topped with our homemade tomato sauce, Parmigiano & mozzarella cheese.

Salmone

Atlantic salmon fillet topped with cherry tomatoes, capers & black olives.

Scallopini alla Marsala

Choice veal or chicken with button, cremini, porcini & oyster mushrooms in a Marsala wine sauce.

Piccata al Limone

Choice veal or chicken in a lemon-butter sauce with capers.

All mains served with seasonal vegetables & oven-roasted potatoes

Dessert

Your choice of either

- Assorted mini two-bite pastries
- Tiramisu cake
- Italian tartufo ice cream

All functions are booked for 3.5 hours. A minimum of 25 guests required. A 25% deposit is required to confirm your date. Subject to room availability. Vegan, gluten-free & halal options are available.

\$99 PARTY MENU C

Appetizers

Served in family-style platters

Italian antipasto platters with cured meats, Italian & domestic cheeses, grilled vegetables and olives.

+

Bruschetta pizza + arancini rice balls

+

Fried Calamari with roasted garlic aioli

Pasta Course

Select from TWO of the following

- Penne Alla Vodka
- Truffle Cream Pappardelle
- Rigatoni Bolognese
- Penne Primavera
- Fettuccine Pomodoro
- Tortellini alla Panna
- Cannelloni or Manicotti

Drinks

Package includes the following

- Non-alcoholic soft drinks
- Bottled flat & sparkling water
- Espresso & tea service

\$110

includes

2 drinks

beer, wine or classic
cocktails

Main Course

Select from one of the following

Parmigiana

Choice of tender, breaded veal or chicken topped with tomato sauce, Parmigiano & mozzarella cheese.

Salmone

Atlantic salmon fillet topped with cherry tomatoes, capers & black olives.

Scallopini alla Marsala

Choice veal or chicken with button, cremini, porcini & oyster mushrooms in a Marsala wine sauce.

Pollo

Roasted chicken supreme with charred lemon chimichurri.

Braciola di Maiale

Porcini-dusted pork chop topped with fresh, assorted mushrooms in a Marsala wine sauce.

All mains served with seasonal vegetables & oven-roasted potatoes

Dessert

Your choice of either

- Assorted mini two-bite pastries
- Tiramisu cake
- Italian tartufo ice cream
- Crème brûlée