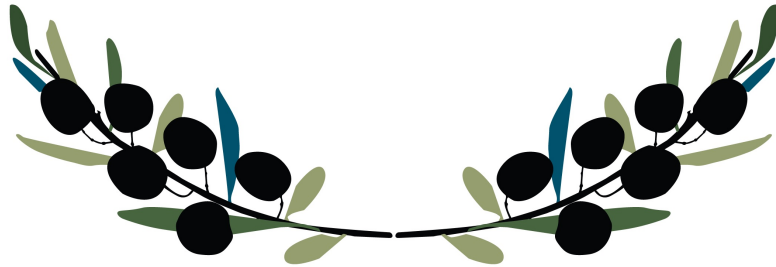


OLIVE & ANGELO



FUNCTION MENUS

OLIVE & ANGELO

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MON - SAT Lunch & Dinner

MANGIAMO (\$50pp)

Mains (to share)

- Margherita (vt) ~ San Marzano tomato, fior di latte & basil
- Carnivoro ~ San Marzano tomato, fior di latte, ham, sausage, salami & onion
- Gnocchi bolognese ~ Angelo's homemade braised beef & pork

Sides (to share):

Mixed green salad

Dessert (singular):

Tiramisu ~ espresso, rum, mascarpone cream, savoiardi & chocolate

DELIZIOSO (\$70pp)

Starters (to share):

- Olives ~ wood-fired oven baked
- Insalata Pomodoro ~ tomato medley salad
- Ricotta ~ fresh ricotta with basil and extra virgin olive oil
- Focaccia ~ wood-fired oven baked with garlic and rosemary

Mains (to share):

- Diavola ~ San Marzano tomato, fior di latte, spicy salami, black olives, chilli & basil
- Capricciosa 80's ~ fior di latte, ham, salami, artichoke, olives, mushroom & basil
- Risotto ~ porcini purée, buttered mushrooms, parmesan fondue
- Rigatoni (df) ~ sausage, napoli sauce, onion, garlic, chilli & fresh basil

Sides (to share):

Rocket, grana & pear salad

Dessert (singular):

Creme Brûlée ~ vanilla custard, stewed berries, burnt sugar



GLORIOSA (\$95pp)

Starters (to share):

Olives ~ wood-fired oven baked
Insalata Pomodoro ~ tomato medley salad
Salsiccia ~ baked spicy Sicilian pork sausage
Giardiniera ~ mixed vegetables pickled in house
Ricotta ~ fresh ricotta with basil and extra virgin olive oil
Focaccia ~ wood-fired oven baked with garlic and rosemary
Calamari ~ fried calamari, mesclun, pizzaiola sauce, lemon & aioli

Mains (alternative drop / to share):

Lamb Cutlets ~ cream, capers, sun-dried tomatoes & fresh spinach sauce, sautéed greens and mash potato
Pesce ~ fish of the day, mash potato, sautéed mixed greens, beurre blanc

Sides (to share):

Oven roasted potatoes with rosemary
Sautéed greens of the day with chilli and garlic

Dessert (singular):

Creme Brûlée ~ vanilla custard, stewed berries, burnt sugar

DI TARTINE (\$75pp) (cocktail style)

Starters:

Focaccia ~ wood-fired flat bread with garlic oil & rosemary with stracciatella and mortadella
Salmone ~ cured salmon and cream cheese with chives on crouton
Formaggio Pomodoro ~ ricotta and fresh tomato on crouton
Salsiccia e friarielli ~ sicilianna with friarielli on crouton
Prosciutto and Melone ~ melon wrapped prosciutto
Calamari Fritti ~ Calamari with aioli sauce

Mains

Risotto e Fungi ~ porcini purée, buttered mushrooms & truffle oil
Cotolette di Agnello ~ grilled lamb cutlets with tzatziki
Carnivora pizza ~ San Marzano tomato, fior di latte, ham, sausage, salami & onion



EAT TO LIVE, NOT LIVE TO EAT

