

Set Menu

2 COURSE \$50pp

3 COURSE \$62pp

MINIMUM 8 GUESTS

ANTIPASTO

ENTREES TO SHARE

HOUSE-MADE FOCACCIA, SALTED BUTTER (V)

OLIVES, GARLIC, ROSEMARY, LEMON ZEST, CHILLI FLAKES (VE) (GF)

CACIO E PEPE PASTA BITES, BASIL & PISTACHIO PESTO, PECORINO (V)

AMATRICIANA ARANCINI, GUANCIALE CRUMBS, FIOR DI LATTE, CHILI SUGO

SECONDO

PIZZAS AND PASTA TO SHARE

HEIRLOOM MARGHERITA PIZZA HEIRLOOM TOMATO, BOCCONCINI, BASIL OIL

BASIL & PISTACHIO CHICKEN PIZZA BASIL & PISTACHIO PESTO, MOZZARELLA, CHERRY TOMATOES, AGED PARMESAN, LEMON ZEST

CRAB MEAT LINGUINE CHERRY TOMATO, BASIL, ROSE SAUCE, CHILI

MUSHROOM GNOCCHI BLUE CHEESE SAUCE, ROCKET, PISTACHIO

DOLCE

DESSERT TO SHARE

TIRAMISU, MASCARPONE, SAVOIARDI, ESPRESSO

CANNOLI, VANILLA CRÈME PATISSERIE, PISTACHIO CRUMB

SPEAK TO OUR FRIENDLY TEAM NOW. CIAO!

(08) 8231 3987

140 NORTH TERRACE

info@transitandco.com.au

@TRANSITANDCO

