SUD FORNO

SET MENUS

WINTER 2026

$25- $25 BREAKFAST MENU $25 OR $35 PER PERSON 2

$65 SET MENU $65 PER PERSON: 4 COURSES · SERVED FAMILY STYLE 3

$85 SET MENU $85 PER PERSON: 5 COURSES · SERVED FAMILY STYLE AND PLATED 4

$130 SET MENU $130 PER PERSON: 6 COURSES · SERVED FAMILY STYLE AND PLATED 6

MENU ALL'IMPIEDI PASSED BITES MENU 8

SET MENUS: $25–$35 PER PERSON

SELECT BREAKFAST MENU

$25 BREAKFAST MENU	5 DISHES
$35 BREAKFAST MENU	7 DISHES

○ $25 BREAKFAST MENU 5 DISHES

- **Cornetti**
  Served family style - an assortment of our mini viennoiserie:
  - Croissant
  - Saccottino al Cioccolato (chocolate croissant)
  - Girella (cinnamon roll)
- **Bombolini Salati**
  Served family style - an assortment of bite size panini on brioche (vegetarian selection available)
- **Macedonia di Frutta**
  Served family style - mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)
- **Yogurt and Granola**
  Served individually portioned - yogurt, berry compote, granola
- **Tortino Rustico**
  Served individually portioned - Italian mini savoury quiche with goat's cheese, mushrooms, zucchini

○ $35 BREAKFAST MENU 7 DISHES

- **Paninetti da Colazione**
  Served family style - an assortment of panini on mini ciabatta:
  - Panino con Frittata
  - Ham and Chesse
  - Panino Classico (prosciutto, fior di latte, tomato, basil)
  - Panino Caprese (tomato, fior di latte, basil)
- **Cornetti**
  Served family style - an assortment of our mini viennoiserie:
  - Croissant
  - Saccottino al Cioccolato (chocolate croissant)
  - Girella (cinnamon roll)
- **Macedonia**
  Served family style - seasonal fruit salad
- **Torta di Carote**
  Served family style - almond carrot cake
- **Biscottini Assortiti**
  Served family style - assorted italian biscotti
- **Yogurt and Granola**
  Served individually portioned - yogurt, berry compote, granola
- **Tortino Rustico**
  Served individually portioned - Italian mini savoury quiche with goat's cheese, mushrooms, zucchini

ADD ONS ADDITIONAL CHARGES MAY APPLY

○ **Coffee Menu**
Espresso based drinks or drip coffee

○ **Juices Menu**
List of fresh juices available to order:
- Option 1
- Option 2
- Option 3

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

SET MENUS: $65 PER PERSON

4 COURSES ALL SERVED FAMILY STYLE

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APRISTOMACO/INSALATE	CHOOSE 2 SERVED FAMILY STYLE
PIZZE	CHOOSE 2 SERVED FAMILY STYLE
PRIMI	CHOOSE 2 SERVED FAMILY STYLE
DOLCI	CHOOSE 1 SERVED FAMILY STYLE

APRISTOMACO CHOOSE 2 SERVED FAMILY STYLE

- ○ **Antipasto della Casa**
  A selection of Italian meats and cheeses
- ○ **Polpette al Sugo**
  beef and pork meatballs, herbs, tomato sauce, Grana Padano
- ○ **Fritto Misto**
  deep fried shrimp, calamari, zucchini, carrots
- ○ **Caprese di Bufala** VG – GF
  fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil
- ○ **Insalata di Cavolo e Barbabietole** VG – GF
  baby kale, beets, roasted carrots, goat cheese, pistachios, mint, apple cider vinager dressing

PIZZE CHOOSE 2 SERVED FAMILY STYLE

- ○ **Margherita** VG
  tomato, mozzarella, basil
- ○ **Ortolana** VG
  tomato sauce, mozzarella, mushrooms, roasted peppers, zucchini, artichokes, black olives
- ○ **Prosciutto e Bufala**
  tomato, fresh mozzarella di bufala from Campania, Prosciutto di Parma DOP, arugula
- ○ **C't Mang**
  white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey
- ○ **Capricciosa**
  tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham
- ○ **San Giorgio**
  tomato, mozzarella, hot calabrese salame, fresh mushrooms

PASTA CHOOSE 2 SERVED FAMILY STYLE

- ○ **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano
- ○ **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens, fontina, Grana Padano, extra virgin olive oil
- ○ **Ravioli Burro e Salvia** VG
  house-made ravioli filled with spinach, ricotta and Pecorino Romano with Grana Padano, butter, sage
- ○ **Maccheroncini al Pesto Trapanese** VG – N
  sundried tomato, cherry tomato, almonds, garlic, basil, Grana Padano, ricotta salata
- ○ **Cannelloni di Ricotta** VG
  house-made cannelloni filled with ricotta, Grana Padano, pecorino, mushroom sauce

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- ○ **Bombolini**
  fried mini sweet buns filled with crema or Nutella
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- ○ **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- ○ **Biscotti Assortiti** N
  selection of Sud Forno biscotti
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with white chocolate ganache
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF – V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

SET MENUS: $85 PER PERSON

5 COURSES

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APRISTOMACO/INSALATE	CHOOSE 2 SERVED FAMILY STYLE
PIZZE	CHOOSE 2 SERVED FAMILY STYLE
PRIMI	CHOOSE 2 SERVED FAMILY STYLE
SECONDI	SELECTION ON EVENT DATE (ONE PER GUEST)
DOLCI	CHOOSE 1 SERVED FAMILY STYLE

APRISTOMACO CHOOSE 2 SERVED FAMILY STYLE

- ○ **Antipasto della Casa**
  A selection of Italian meats and cheeses
- ○ **Polpette al Sugo**
  beef and pork meatballs, herbs, tomato sauce, Grana Padano
- ○ **Fritto Misto**
  deep fried shrimp, calamari, zucchini, carrots
- ○ **Caprese di Bufala** VG – GF
  fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil
- ○ **Insalata di Cavolo e Barbabietole** VG – GF
  baby kale, beets, roasted carrots, goat cheese, pistachios, mint, apple cider vinager dressing

PIZZE CHOOSE 2 SERVED FAMILY STYLE

- ○ **Margherita** VG
  tomato, mozzarella, basil
- ○ **Ortolana** VG
  Tomato sauce, mozzarella, mushrooms, roasted peppers, zucchini, artichokes, black olives
- ○ **Prosciutto e Bufala**
  tomato, fresh mozzarella di bufala from Campania, Prosciutto di Parma DOP, arugula
- ○ **C't Mang**
  white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey
- ○ **Capricciosa**
  tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham
- ○ **San Giorgio**
  tomato, mozzarella, hot calabrese salame, fresh mushrooms

PASTA CHOOSE 2 SERVED FAMILY STYLE

- ○ **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano
- ○ **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
- ○ **Ravioli Burro e Salvia** VG
  house-made ravioli filled with spinach, ricotta and Pecorino Romano with Grana Padano, butter, sage
- ○ **Maccheroncini al Pesto Trapanese** VG – N
  sundried tomato, cherry tomato, almonds, garlic, basil, Grana Padano, ricotta salata
- ○ **Cannelloni di Ricotta** VG
  house-made cannelloni filled with ricotta, Grana Padano, pecorino, mushroom sauce

SECONDI GUESTS WILL SELECT 1 FROM THE FOLLOWING INDIVIDUALLY PLATED OPTIONS ON EVENT DATE

- ○ **Branzino**
  Sea bass fillet with cherry tomatoes, shaved carrots, cucumber, radish and mint citronette salad
- ○ **Controfiletto di Manzo**
  Grilled 8oz Striploin with seasonal vegetables, demi glace
- ○ **Parmigiana di Melanzane** **VG**
  Eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil

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DOLCI CHOOSE 1 SERVED FAMILY STYLE

- ○ **Bombolini**
  fried mini sweet buns filled with crema or Nutella
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- ○ **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- ○ **Biscotti Assortiti** **N**
  selection of Sud Forno biscotti
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with
  white chocolate ganache
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF - V
  mixed seasonal fresh fruits, sugar, lemon juice,
  mint (48-hour advance notice required)

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SET MENUS: $130 PER PERSON

6 COURSES

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APERITIVO	INCLUDED
APRISTOMACO/INSALATE	CHOOSE 2 SERVED FAMILY STYLE
PIZZE	CHOOSE 1 SERVED FAMILY STYLE
PRIMI	CHOOSE 2 SERVED FAMILY STYLE
SECONDI	PRE-SELECT TWO OPTIONS
DOLCI	INCLUDED

APERITIVO SERVED FAMILY STYLE: SERVED WITH A 3OZ GLASS OF PROSECCO UPON ARRIVAL (OR UPGRADE TO A 3OZ GLASS FRANCIACORTA ADD $5 PP)

- ○ **Olive Ascolane**
  deep fried meat stuffed olives
- ○ **Crocchette di Patate**
  potato croquettes (contains pork)
- ○ **Patatine Fritte di Ceci**
  crispy chickpea fries, chili flakes, grana padano
- ○ **Cacciatorino con Grana e Taralli**
  traditional cured pork salami, with Grana Padano and traditional taralli, a traditional Italian snack pairing

APRISTOMACO/INSALATE CHOOSE 2 SERVED FAMILY STYLE

- ○ **Beef Tartare**
  raw beef, mustard, egg, onion, herbs
- ○ **Fritto Misto**
  deep fried shrimp, calamari, zucchini and carrots
- ○ **Polpette**
  beef and pork meatballs, herbs, tomato sauce, Grana Padano
- ○ **Tagliere Mezzo e Mezzo**
  A selection of Italian & local cured meats and cheeses served with a 3oz glass of Prosecco upon arrival
- ○ **Prosciutto e Focaccia**
  house-made focaccia and prosciutto di Parma
- ○ **Burrata**
  served with grilled endives and radicchio
- ○ **Caprese di Bufala**
  fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil
- ○ **Insalata di Cavolo e Barbabietole**
  baby kale, beets, roasted carrots, goat cheese, pistachios, mint, apple cider vinager dressing

PIZZE CHOOSE 1 SERVED FAMILY STYLE

- ○ **Margherita** VG
  tomato, mozzarella, basil
- ○ **Ortolana** VG
  Tomato sauce, mozzarella, mushrooms, roasted peppers, zucchini, artichokes, black olives
- ○ **Prosciutto e Bufala**
  tomato, fresh mozzarella di bufala from Campania, Prosciutto di Parma DOP, arugula
- ○ **C't Mang**
  white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey
- ○ **Capricciosa**
  tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham
- ○ **San Giorgio**
  tomato, mozzarella, hot calabrese salame, fresh mushrooms

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PASTA CHOOSE 2 SERVED FAMILY STYLE

- **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano
- **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
- **Cavatelli al Sugo d'Agnello**
  braised lamb, dandelion greens, pecorino
- **Ravioli Burro e Salvia** VG
  house-made ravioli filled with spinach, ricotta and Pecorino Romano with Grana Padano, butter, sage
- **Ravioli al Brasato (SEASONAL FALL/WINTER)**
  ravioli filled with braised beef, butter, sage, Grana Padano
- **Paccheri all'Astice**
  paccheri with lobster, tomato sauce, garlic, white wine, herbs
- **Risotto ai Funghi**
  wild mushroom risotto, truffle shavings

SECONDI PRE-SELECT TWO OPTIONS FROM THE FOLLOWING ITEMS GUESTS WILL SELECT 1 INDIVIDUALLY PLATED OPTION AT EVENT

- **Branzino alla Griglia** GF
  grilled seabass fillet served with a seasonal side
- **Halibut**
  served with oven baked mixed vegetables
- **Parmigiana di Melanzane** VG
  eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil
- **Controfiletto di Manzo alla Griglia** GF
  8oz striploin served grilled, with roasted potatoes and sautéed rapini
- **Filetto di Manzo**
  AAA beef tenderloin, potato puree, roasted mushrooms, demi glace

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- **Bombolini**
  fried mini sweet buns filled with crema or Nutella
  - Crema (vanilla)
  - Nutella
  - Mixed
- **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- **Biscotti Assortiti** N
  selection of Sud Forno biscotti
- **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with white chocolate ganache
- **Macedonia di Frutta ($3 SURCHARGE)** GF - V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)

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MENU ALL'IMPIEDI • PASSED BITES

MENU GUIDELINES

CHOOSE 6 SELECTIONS

$45 PER PERSON FOR 1 HOUR
$55 PER PERSON FOR 2 HOURS
$65 PER PERSON FOR 3 HOURS

ADDITIONAL ITEMS: $7 PER PERSON

MINIMUM 20 GUESTS

PRICE POINTS ARE PER PERSON AND DO NOT INCLUDE BEVERAGES, GRATUITIES AND TAX AS OUTLINED IN BOOKING FORM

ALLERGY ALERTS & DIETARY RESTRICTIONS.

LET US ASSIST YOU!

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY RESTRICTIONS IN ADVANCE.

PROVIDE US WITH THE NAME OF THE GUEST(S) AND RESTRICTIONS IN ORDER TO BEST SERVE YOU AND YOUR PARTY.

WE ARE NOT A NUT-FREE OR GLUTEN-FREE ENVIRONMENT THEREFORE CROSS CONTAMINATION MAY OCCUR BEYOND OUR CONTROL.

SPECIAL REQUESTS OR MENU CHANGES MAY RESULT IN PRICE ADJUSTMENTS.

APERITIVO ADDITIONAL – 45 MIN, $15 PER PERSON

- **Tagliere Mezzo e Mezzo**
  a selection of Italian & local cured meats and cheeses

CARNE

- **Arrosticini** — GF – DF
  seasoned lamb skewers
- **Tagliata di Manzo su pane all'aglio** — DF
  sliced beef served on grilled bread with garlic
- **Polpette**
  meatballs (pork & beef) in tomato sauce
- **Bombolini Salate**
  mini sandwiches with Italian cured meats
- **Spiedino di Salsiccia**
  sausage, shishito and polenta skewer
- **Arancini**
  traditional rice croquetes with ragu, mozzarella and peas

STIRATA PIZZAS ROMAN STYLE

- **Margherita** — VG
  tomato sauce, mozzarella, basil
- **Pizza Matta**
  tomato sauce, sausage, roasted peppers and black olives
- **Pizza Cacciatrice**
  tomato sauce, mozzarella, cacciatore salame, piave cheese
- **Pizza Toto** — VG
  white pizza, mozzarella, parmigiano, piave cheese, button and oyster mushrooms, parsley
- **Pizza Ortolana** — VG
  tomato sauce, mozzarella, mushrooms, roasted peppers, zucchini, artichokes, olives
- **Pizza Casertana**
  white pizza, mozzarella, rapini, sausage, smoked scamorza, peperoncini
- **Patate e Gorgonzola** — VG
  white pizza, mozzarella, potato, gorgonzola, red onion, rosemary

PRIMI

- **Risotto ai Funghi** — VG – GF – A
  assorted mixed mushroom risotto
- **Garganelli al Pesto e Stracciatella** — VG
  garganelli with arugula pesto and stracciatella
- **Gnocchi al Pomodoro** — VG – A
  gnocchi with tomato sauce, fresh ricotta, basil, parmigiano
- **Cavatelli con Cime di rapa e Salsiccia** — A
  cavatelli with rapini and pork sausage
- **Cavatelli al Sugo d'Agnello** (SEASONAL FALL AND WINTER) — A
  cavatelli with braised lamb, dandelion greens, Pecorino Romano
- **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano

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VEGETARIANO

- ○ **Crostino alla Norma** — VG
  cherry tomatoes, burrata, eggplant, ricotta salata
- ○ **Crostino Polenta** — VG – GF
  polenta cake, vegetable ragu
- ○ **Barbabietole Fritte** — VG
  deep fried beets served with spicy aioli
- ○ **Spiedini di Bufala** — VG – GF
  mozzarella di Bufala and cherry tomatoe skewer
- ○ **Bruschette** — VG – V
  chef's selection of seasonal assorted bruschette
- ○ **Bombolini ai Carciofi** — VG
  mini sandwiches with artichokes and sheep's milk cheese

VEGAN

- ○ **Risotto** — GF – VG – A – V
  choose flavour:
  - ○ Asparagus
  - ○ Mushoroom
  - ○ Squash
  - ○ Peas
- ○ **Funghi Assoluti** — VG – CAN BE MADE V
  baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar
- ○ **Polenta Bite** — VG – V
  baked polenta with caponata vegetables

PESCE

- ○ **Spiedini di Gamberi e Menta** — VG – GF
  grilled shrimp skewers with mint
- ○ **Fritto Misto**
  fried calamari and shrimp
- ○ **Bombolini di Salmone Affumicato**
  mini sandwiches with mascarpone, shallots, capers, lettuce, smoked salmon
- ○ **Tartare di Salmone con panna acida**
  crostini with salmon tartare and sour cream
- ○ **Spiedino di Polpo**
  octopus and potato skewers

MINI DOLCI

- ○ **Tiramisù**
  mascarpone mousse, espresso, savoiardi, cocoa
- ○ **Cannoli Siciliani**
  ricotta, pistachio and candied orange
- ○ **Biscotti Assortiti** — N
  selection of Sud Forno biscotti
- ○ **Budino al Caramello** — GF
  butterscotch pudding, vanilla caramel
- ○ **Bombolini** — N
  nutella and crema

ADDITIONAL

- ○ **Bombolini Salati Misti**
  assorted Bombolini Salati
  - ○ Vegetarian: caprese, carciofi
  - ○ Non-vegetarian: salame, prosciutto, porchetta
  - ○ Mixed: salame, prosciutto, caprese

  ○ 1HR $15 ○ 2HR $20

- ○ **Stazione Dolce**
  chef's assortment of sud forno mini dolci or select 3

Tiramisù	
Torta di Frutta	
Budino di Caramello	GF
Bombolini alla Crema	
Torta di Cioccolato	N
Torta al Limone	N
Bombolini alla Nutella	N
Cantucci Biscotti	N
Cannoli ($3 extra)	

○ 1HR $25 ○ 2HR $30

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