

Rossi

PRIVATE DINING & EVENTS

162 GREVILLE ST PRAHRAN



ABOUT ROSSI

Situated on the bustling Greville Street, Rossi is your neighbourhood Italian. Neapolitan style pizza, handmade pasta, Italian-inspired cocktails and a carefully curated soundtrack set the scene, with a lively main dining room, buzzing terrace and light-filled private courtyard bringing a little slice of Italy to Prahran.

Whether you're planning an intimate dinner, birthday celebration, long lunch or a bigger night with the whole crew, our spaces can be tailored to suit both seated and standing events.

Our events menus are all about classic Italian flavours, generous dishes and food made for sharing, paired with a considered selection of cocktails, Italian wines and drinks to keep the good times flowing.

Whatever the occasion, our dedicated events team will work with you to bring your vision to life - you bring the people, we'll take care of the rest.



AVAILABILITY, CAPACITY & PRICING

Available seven days a week, Rossi welcomes guests for lunch from 12:00pm–4:00pm and dinner from 5:00pm until late

PRIVATE COURTYARD

Seated 40 | Standing 60

LUNCH

January - October
Sunday - Thursday \$2200
Friday - Saturday \$4000

November - December
Sunday - Thursday \$3200
Friday - Saturday \$5000

DINNER

January - October
Sunday - Thursday \$5000
Friday - Saturday \$7500

November - December
Sunday - Thursday \$4000
Friday - Saturday \$6500

FULL VENUE HIRE

Seated 120 | Standing 160

LUNCH

January - October
Sunday - Thursday POA
Friday - Saturday POA

November - December
Sunday - Thursday \$15,000
Friday - Saturday \$15,000

DINNER

January - October
Sunday - Thursday POA
Friday - Saturday POA

November - December
Sunday - Thursday \$30,000
Friday - Saturday \$30,000



MENU



SEATED EVENTS

LA FAMIGLIA

\$95PP

ANTIPASTI

House focaccia, extra virgin olive oil
Burrata, tomato coulis, basil oil
Salumi Selection
Marinated olives, artichokes and roasted peppers

PASTA

Choose 2
Mezze maniche carbonara
Pumpkin gnocchi
Rigatoni amatriciana
Spaghettini cacio e pepe
Casarecce puttanesca

PIZZA

Choose 3
Margherita – tomato, fior di latte, basil
Diavola – tomato, fior di latte, ’nduja, salami
Capricciosa – ham, mushroom, artichoke, olive
Ortolana – seasonal vegetables, fior di latte
Gamberi – yellow tomato, fior di latte, prawns, ’nduja

SIDE

Rocket, pear and pecorino salad

DESSERT

Choose 1
Tiramisu
Lemon Tart, Italian Meringue
Affogato

FESTA ITALIANA

\$115PP

ANTIPASTI

House focaccia, extra virgin olive oil
Burrata, tomato coulis, basil oil
Salumi Selection
Marinated olives, artichokes and roasted peppers
Fried calamari, lime aioli

PASTA

Choose 2
Mezze maniche carbonara
Pumpkin gnocchi
Rigatoni amatriciana
Spaghettini cacio e pepe
Casarecce puttanesca

PIZZA

Choose 3
Margherita – tomato, fior di latte, basil
Diavola – tomato, fior di latte, ’nduja, salami
Capricciosa – ham, mushroom, artichoke, olive
Ortolana – seasonal vegetables, fior di latte
Gamberi – yellow tomato, fior di latte, prawns, ’nduja

CHOOSE ONE MAIN

500g rib eye, bone marrow butter
Market fish all’acqua pazza

SIDES

Rosemary fries
Rocket, pear and pecorino salad

DESSERT

Choose 2
Tiramisu
Lemon Tart, Italian Meringue
Affogato
Vanilla Panna cotta, seasonal fruit
Cannoli, sweet ricotta, pistachio

STANDING EVENTS

APERITIVO

\$49pp

Includes: 5 seasonal canapés
1 substantial
2-hour food service
Minimum 30 guests

LA DOLCE VITA

\$79pp

6 seasonal canapés
2 substantials
2-hour food service

ROSSI SIGNATURE

\$109pp

7 seasonal canapés
2 substantials
Choice of 2 desserts
3-hour food service

COLD CANAPÉS

Burrata, grilled peach & basil (V)
Stracciatella, roasted peppers & basil (V)
Tomato tartare, basil & olive crumb (V)
Pumpkin tartlet, goat cheese (V)
Mortadella & pistachio crostino
Prosciutto, melon & balsamic
White anchovy, whipped ricotta & crostino
Tuna crudo, avocado & finger lime

HOT CANAPÉS

Mushroom arancini, truffle aioli (V)
Crispy polenta, Taleggio fonduta (V)
Zucchini fritti, parmesan (V)
Scallop, cauliflower & brown butter
Prosciutto & Parmigiano croquette
Beef skewer, salsa verde
Mini meatball, tomato sugo

SUBSTANTIALS

Beef ragu mezze maniche
Pumpkin gnocchi
Lasagna Bolognese
Eggplant parmigiana
Mortadella panino
Seasonal risotto
Margherita pizza

DESSERTS

Tiramisù
Cannoli
Lemon tart
Chocolate tart
Salted caramel choux



BEVERAGE PACKAGES



BEVERAGE PACKS

CIN CIN

\$70PP | 3 hours

SPARKLING

NV The Conversationalist Prosecco, Multi Regions Australia

WHITE

2024 Lighthand Pinot Gris Yarra Valley VIC

ROSE

2024 Le Trotteur Grenache, Cinsault, Languedoc-Roussilon, France

RED

2021 L’ Envolee de Lionne,Merlot Graves, Bordeaux, France

BEER

Rossi Lager
Kirin Ichiban Lager
Mountain Culture Hazy Pale Ale

ADD ON’S

Limoncello Shots \$8p

Champagne NV Champagne Jangeout
Billy-la-Montagne, France +\$39pp/hrp

SALUTE

\$95PP | 3 hours

SPARKLING

Choose 1
NV The Conversationalist Prosecco, Multi Regions, Australia

NV Maison Jaffelin Crémant de Bourgogne Blanc de Blancs Burgundy, France

WHITE

Choose 1
2024 Nomad's Garden Chardonnay Beechworth, VIC

2024 Lighthand Pinot Gris Yarra Valley, VIC

ROSÉ

2024 Le Trotteur Grenache, Cinsault, Languedoc-Roussillon, France

RED

Choose 1
2021 L'Envolée de Lionne Merlot, Graves, Bordeaux, France

2025 William Downie Pinot Noir Multi Regions, VIC

BEER

Rossi Lager, Kirin Ichiban, Mountain Culture Hazy Pale Ale

SPIRITS

DIAMANTE

\$150PP | 3 hours

SPARKLING

Choose 1
2025 Crown Prince by Fowles Moscato Strathbogie Ranges, VIC

NV Maison Jaffelin Crémant de Bourgogne Blanc de Blancs, Burgundy, France

NV Marsuret "L'Estro" Prosecco Extra Dry Treviso, Italy

WHITE

Choose 2
2024 Nomad's Garden Chardonnay, Beechworth, VIC
2024 Lighthand Pinot Gris, Yarra Valley, VIC
2024 Swiftsure Sauvignon Blanc, Marlborough, NZ

ROSÉ

2024 Le Trotteur Grenache, Cinsault Languedoc-Roussillon, France

RED

Choose 2
2021 L'Envolée de Lionne Merlot, Graves, Bordeaux, France
2025 William Downie Pinot Noir, Multi Regions, VIC
2022 Fratelli Nistri Chianti, Tuscany, Italy

BEER

Rossi Lager, Kirin Ichiban, Mountain Culture Hazy Pale Ale

SPIRITS

SIGNATURE COCKTAILS

Limoncello Spritz
Aperol Spritz
Romeo Spritz
Classic Margarita
Martini di Passione
Espresso Martini

PERSONALISED EXPERIENCES

MUSIC

We have a beautiful sound system by Pitt GIBLIN fitted throughout Rossi. Access to Spotify can only be provided for full venue hire. A DJ or live entertainment can also be organised for full venue hire events

TERMS & CONDITIONS

All function and event bookings at Rossi are subject to availability.

To secure your booking, a 20% deposit and signed event contract are required. Your event date will not be held or considered confirmed until both have been received.

Final menu selections, beverage arrangements and any dietary requirements must be provided to Rossi at least 7 days before the event.

Final guest numbers are required 3 days prior to the event. This number will be considered the final minimum number of guests for catering and billing purposes.

The remaining balance for your event is due in full 7 days prior to the event date. Any additional charges incurred during the event are to be settled on the day.

All prices are inclusive of GST unless otherwise stated. Public holiday and card payment surcharges may apply where applicable.

Guests are expected to behave responsibly and respectfully while on the premises. Rossi reserves the right to refuse service, refuse entry or ask any guest to leave where necessary, including in accordance with liquor licensing and responsible service requirements.

The event organiser is responsible for their guests and for any damage caused to the venue, furniture, fittings or equipment during the event.

Personal belongings remain the responsibility of guests at all times. Rossi is not responsible for items that are lost, stolen or damaged while on the premises.

Any decorations, entertainment, external suppliers or equipment must be approved by Rossi prior to the event. Changes to confirmed event arrangements are subject to availability and must be approved by Rossi management.

DIAMANTE

\$150PP

3 Hours

Sparkling (Choice of 1)

2025 Crown Prince by Fowles Moscato, Strathbogie Ranges, VIC

NV Maison Jaffelin Crémant de Bourgogne Blanc de Blancs, Burgundy, France

NV Marsuret "L'Estro" Prosecco Extra Dry, Treviso, Italy

White (Choice of 2)

2024 Nomad's Garden Chardonnay, Beechworth, VIC

2024 Lighthand Pinot Gris, Yarra Valley, VIC

2024 Swiftsure Sauvignon Blanc, Marlborough, NZ

Rosé

2024 Le Trotteur Grenache, Cinsault, Languedoc-Roussillon, France

Red (Choice of 2)

2021 L'Envolée de Lionne Merlot, Graves, Bordeaux, France

2025 William Downie Pinot Noir, Multi Regions, VIC

2022 Fratelli Nistri Chianti, Tuscany, Italy

Beer

Rossi Lager

Kirin Ichiban • Mountain Culture Hazy Pale Ale

Spirits

Gin

Vodka

Tequila

Rum

Whiskey

Signature Cocktails

Limoncello Spritz

Aperol Spritz

Romeo Spritz

Classic Margarita

Martini di Passione

Espresso Martini

Champagne Upgrade: NV Champagne Jangeout, Rilly-la-Montagne, France +\$39pp/hr



SEATED EVENTS

LA FAMIGLIA

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ANTIPASTI

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Prosciutto San Daniele
Mortadella
Capocollo
Marinated olives, artichokes and roasted peppers

PASTA

Choose 2

Mezze maniche carbonara
Pumpkin gnocchi, brown butter, sage and pecorino
Rigatoni amatriciana
Spaghettini cacio e pepe
Casarecce puttanesca

PIZZA

Choose 3

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SIDE

Rocket, pear and pecorino salad

DESSERT

Choose 1

Tiramisu
Lemon Tar, Italian Meringe
Affogato

FESTA ITALIANA

\$115PP

ANTIPASTI

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Mortadella
Capocollo
Marinated olives, artichokes and roasted peppers
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PASTA

Choose 2

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Pumpkin gnocchi, brown butter, sage and pecorino
Rigatoni amatriciana
Spaghettini cacio e pepe
Casarecce puttanesca

PIZZA

Choose 3

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MAINS

Choose 1

500g rib eye, bone marrow butter
Market fish all’acqua pazza

SIDES

Rosemary fries
Rocket, pear and pecorino salad

DESSERT

Choose 2

Tiramisu
Lemon Tar, Italian Meringe
Affogato
Vanilla Panna cotta, seasonal fruit
Cannoli, sweet ricotta, pistachio

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Friday - Saturday \$6500

FULL VENUE HIRE
Seated 120 | Standing 160

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Friday - Saturday \$?

November - December
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Friday - Saturday \$15,000

DINNER
January - October
Sunday - Thursday \$?
Friday - Saturday \$?

November - December
Sunday - Thursday \$30,000
Friday - Saturday \$30,000

FULL VENUE LAYOUT

