



CAFÉ RIALTO SET MENU

RUSTICA WOOD FIRED PIZZA AND HOME MADE PASTA

SHOP 9 /169 ANNANGROVE RD ANNANGROVE (ANNANGROVE SHOPPING VILLAGE) (02) 9679 2021.

CAFE RIALTO PIZZA BAR IS A FAMILY RUN BUSINESS, OUR SUCCESS IS DUE TO OUR GENEROUS HOME-STYLE TRADITIONAL ITALIAN MEALS AND COMMITMENT TO QUALITY. WE PROVIDE A FRIENDLY AND RELAXED ATMOSPHERE THAT ENSURES CUSTOMERS NOT ONLY BECOME REGULARS BUT CONTINUE TO SHARE IN OUR JOURNEY AND INDEED BECOME FRIENDS. THE FOLLOWING MENU FORMATS HAVE BEEN DESIGNED TO ENSURE THAT YOUR FUNCTION IS A SUCCESS AS WELL AS SIMPLE TO ORGANISE.



OPTION 1 \$49.00 PP

STARTERS

ANTIPASTO PLATTER: TRADITIONAL SELECTION OF GRILLED VEGETABLES, CURED MEATS, IMPORTED CHEESES OILVES AND WOODFIRED BREAD.

PASTA (MIXED PLATTERS) CHOICE OF 2 PASTAS

SPAGHETTI WITH SLOW COOKED BEEF, PORK RAGU AND TOMATO SUGO.

LINGUINE WITH EGGPLANT, OREGANO, CHILI, RICOTTA, BASIL AND TOMATO SUGO.

FETTUCINI WITH CHICKEN, BACON, MUSHROOM, SHALLOTS AND CREAMY TOMATO SAUCE.

PASTA COOKED WITH TRADITIONAL HOME MADE NAPOLITANO SAUCE.

PIZZA (8 SLICES) CHOICE OF 3 ANY PIZZAS

COFFEE AND TEA INCLUDED



OPTION 2 \$59.00 PP

STARTERS

ANTIPASTO PLATTER: TRADITIONAL SELECTION OF GRILLED VEGETABLES, CURED MEATS, IMPORTED CHEESES OILVES AND WOODFIRED BREAD.

ENTRÉE

FRIED CALAMARI WITH ROCKET, LEMON AND ROASTED GARLIC AIOLI.

RICEBALLS WITH TOMATO SUGO, PARMESAN AND MOZZARELLA.

PASTA (MIXED PLATTERS) CHOICE OF 2 PASTAS

SPAGHETTI WITH SLOW COOKED BEEF, PORK RAGU AND TOMATO SUGO.

LINGUINE WITH EGGPLANT, OREGANO, CHILI, RICOTTA, BASIL AND TOMATO SUGO.

FETTUCCINI WITH CHICKEN, BACON, MUSHROOM SHALLOTS AND CREAMY TOMATO SAUCE.

PASTA COOKED WITH TRADITIONAL HOME MADE NAPOLITANO SAUCE.

PIZZA (8 SLICES) CHOICE OF 3 ANY PIZZAS

DESSERTS (CHOICE OF 2)

STRAWBERRY AND VANILLA BEAN PANNACOTTA. TIRAMISU.
3 FLAVOURS OF GELATO.

TEA AND COFFEE INCLUDED.



OPTION 3 \$ 69.00 PP

STARTERS

ANTIPASTO PLATTER: TRADITIONAL SELECTION OF GRILLED VEGETABLES, CURED MEATS, IMPORTED CHEESES OILVES AND WOODFIRED BREAD.

ENTRÉE

FRIED CALAMARI WITH ROCKET, LEMON AND ROASTED GARLIC AIOLI.

POTATO MASH BALLS WITH DOUBLE SMOKED HAM AND MOZZARELLA AND CHILLI AIOLI.

PASTA (MIXED PLATTERS) CHOICE OF 2 PASTAS

SPAGHETTI WITH SLOW COOKED BEEF, PORK RAGU AND TOMATO SUGO.

LINGUINE WITH EGGPLANT, OREGANO, CHILI, RICOTTA, BASIL AND TOMATO SUGO.

FETTUCINI WITH CHICKEN, BACON, MUSHROOM SHALLOTS AND CREAMY TOMATO SAUCE.

PASTA COOKED WITH TRADITIONAL HOME MADE NAPOLITANO SAUCE.

MAINS (CHOICE OF TWO)

WOODFIRED CHICKEN ROLLED WITH SPINACH AND RICOTTA WITH VEGETABLES AND MASH.

BEEF FILLET WITH CREAMY MASH, WOODFIRED VEG AND GRAVY.

BAKED BARRAMUNDI WITH SEASONAL VEGGIES.

WOODFIRED LAMB SHOULDER WITH ROSEMARY JUS AND SOFT POLENTA.

DESSERT (CHOICE OF TWO)

CHOCOLATE FLOURLESS CAKE AND GELATO.

STRAWBERRY AND VANILLA BEAN PANNACOTTA.

TIRAMISU.

3 FLAVOURS OF GELATO.

TEA AND COFFEE INCLUDED.



FUNCTION BOOKING CONFIRMATION FORM
PLEASE COMPLETE THIS FORM, MENU SELECTION FORM,
TERMS & CONDITIONS FORM & EMAIL BACK TO US AS
CONFIRMATION OF YOUR BOOKING. FUNCTION DATE:

Name: _____

Host: _____

Email: caferialto@live.com

No of Guests: Adults: _____ Arrival Time: _____

Type of Function: _____

Telephone: Mobile: _____ Email:

_____ Children: _____

Menu Selection:

___ Option1: \$49

___ Option2: \$59

___ Option3: \$69

Children 12 years and under will be charged at half price.

"If there is any aspect of these menus you wish to discuss please contact us.

If you require any special dietary requirements please let us know in advance prior to the event.

Final numbers must be confirmed at least 48 hours prior to the event and will be charged according to the final numbers.

Function bookings are available 7 days a week for lunch or dinner. Lunch Functions require a minimum of 30 people. Evening Functions must be a minimum of 20 persons.



MENU SELECTION

Starters: _____

Entree: _____

Pasta/Mains _____

Pizza: _____

Salad: _____

Desserts: _____

Other: _____

Wine/Drink selection

White Wine: _____ Red

Wine: _____

Sparkling Wine: _____

Beer: _____

Soft Drink: _____

Water: _____



Terms and Conditions

1. BOOKINGS WILL BE CONSIDERED TENTATIVE UNTIL THE FORM IS COMPLETED SIGNED & EMAILED BACK TO CAFE RIALTO PIZZA BAR
2. A DEPOSIT OF \$10.00 PER PERSON WILL BE CHARGED TO YOUR CREDIT CARD UPON RECEIPT OF THIS FORM.
3. THE HOLDING DEPOSIT WILL BE CHARGED AS A CANCELLATION FEE SHOULD YOUR BOOKING BE CANCELLED WITH LESS THAN 48 HOURS NOTICE
4. CANCELLATION RECEIVED LESS THAN 24 HOURS NOTICE WILL ALSO BE CHARGED THE FULL FOOD COMPONENT.
5. FINAL NUMBERS AND MENU CHOICES MUST BE CONFIRMED 72 HOURS PRIOR TO THE RESERVATION.
6. CHARGES APPLY FOR THE AMOUNT OF SET MENU BASED ON FINAL NUMBERS CONFIRMED.

Deposit _____ Payment Details _____

Cardholders Name: _____ Credit Card
Number: _____ Expiry Date: _____
Amount: _____ Authorisation _____

I have read and understood the terms and conditions outlined above and authorise a deposit to be charged to my credit card.

Signature: _____

