

amano

RISTORANTE E PIZZERIA



EVENTS: THE MENU COLLECTION



Food is about so much more than just eating.

At Amano Ristorante quality produce and beautiful Italian food is a passion. Our dedicated team of chefs enter cooking each day to create delicious, fresh and honest food without compromise.

Our Table-Share Menu provides the ultimate Italian experience. The act of sharing fresh, flavourful food is a fun and lively way for your families and friends to connect and converse across the table.

If you are looking for a slightly more formal event, our elegant Three-Course Menu offers an equally moreish fare.

Our venue offers a beautiful open plan and light-filled space with contemporary décor, olive trees plentiful, and parkside views overlooking Emerald Hills.

No matter the occasion, we understand that every event is unique and look forward to the opportunity in assisting you to create the perfect celebration to suit your personal style and flavour. Your food and wine experience will be as memorable as every other aspect of your special day.

Following are current menu options for your perusal. Please note food & beverage options are subject to seasonal changes & availability.

For any enquiries regarding function planning at Amano please contact our events team at events@amanoristorante.com.au or call 02 9606 2631. Grazie!

Opening Hours:

LUNCH Fri-Sun 12pm to 3pm

DINNER Sun-Thu 5.30pm to 8.30pm & Fri-Sat 5.30pm to 9.30pm

TABLE-SHARE MENU A

ENTREE

Amano signature platter consisting of arancini, lightly fried calamari and mixed marinated table olives, served with house-made bread

MAINS PASTA PLATTERS + MIXED LEAF SALAD TO SHARE

Pasta is house-made daily with whole pasteurised eggs and Italian milled 00 flour. All pasta is cooked al dente. Gluten free pasta (egg free) available, please specify dietary requirements.

(please select 3)

RAGU Casarecce, braised Wagyu brisket, tomato sugo

SALSICCIA Casarecce, Italian sausage, mushroom, friarelli, pangrattato

NAPOLI Rigatoni, tomato sugo, basil, cherry tomato

ARRABBIATA Rigatoni, tomato sugo, confit chilli, basil

BOLOGNESE Casarecce, slow-cooked pork and veal mince, tomato sugo

FUNGHI Carnaroli risotto, mixed mushrooms, thyme, truffle pecorino

GOURMET PASTA OPTIONS (Additional \$5 per person)

GAMBERI Casarecce, Tiger prawn, cherry tomato, basil, garlic, chilli, white wine

FRUTTI DI MARE Casarecce, tiger prawns, calamari, clams, cherry tomato, kalamata olive, white wine, oregano

GRANCHIO Casarecce, blue swimmer crab, garlic, chilli, chive, cardamom infused cream

DESSERT

Please refer to our Dessert Menu (extra charges apply)

\$55 per person
3 hour reception | 2-courses
Client to select 3 pasta's



TABLE-SHARE MENU B

\$55 per person
3 hour reception | 2-courses
Client to select 4 pizza's

ENTREE

Amano signature platter consisting of arancini, lightly fried calamari and mixed marinated table olives, served with house-made bread

MAINS PIZZA + MIXED LEAF SALAD TO SHARE

Pizza dough naturally risen 48+ hours, 100% handmade & cooked Neapolitan style in our wood-fired oven from Naples. One size 13" cut into 8 slices.

(please select 4: 3x traditional + 1x gourmet)

TRADITIONAL

GARLIC & CHEESE Garlic, fior di latte, EVOO

MARGHERITA San Marzano tomato, fior di latte, basil, EVOO

PEPPERONI San Marzano tomato, fior di latte, pepperoni

DIAVOLA San Marzano tomato, fior di latte, hot salami, grilled capsicum, olives, basil

CAPRICCIOSA San Marzano tomato, fior di latte, ham, mushroom, artichoke, olives

VERDURE Zucchini crema, fior di latte, eggplant, capsicum, zucchini, mushrooms

GOURMET

BUFALINA San Marzano tomato, buffalo mozzarella, basil, EVOO

GAMBERI San Marzano tomato, garlic, prawns, rocket, capers, EVOO

NAPOLETANA San Marzano tomato, fior di latte, anchovy, basil, oregano, capers, olives

PROSCIUTTO San Marzano tomato, fior di latte, cherry tomato, rocket, prosciutto, parmesan, truffle oil

QUATTRO SALUMI San Marzano tomato, fior di latte, pork sausage, salami mild, prosciutto, ham, basil

PATATE E SALSICCIA Sliced potato, rosemary, pork sausage, parmesan, EVOO

TRUFFLE MUSHROOM Black truffle crema, fior di latte, mushrooms, pecorino, pepper

DESSERT

Please refer to our Dessert Menu (extra charges apply)



TABLE-SHARE MENU C

\$65 per person
3 hour reception | 2-courses
Client to select 2 pasta's + 3 pizza's

ENTREE

Amano signature platter consisting of arancini, lightly fried calamari and mixed marinated table olives, served with house-made bread

MAINS PIZZA & PASTA PLATTERS + MIXED LEAF SALAD TO SHARE

Pasta is house-made daily with whole pasteurised eggs and Italian milled 00 flour. All pasta is cooked al dente. Gluten free pasta (egg free) available, please specify dietary requirements.

(please select 2)

RAGU Casarecce, braised Wagyu brisket, tomato sugo
SALSICCIA Casarecce, Italian sausage, mushroom, friarelli, pangrattato
NAPOLI Rigatoni, tomato sugo, basil, cherry tomato
ARRABBIATA Rigatoni, tomato sugo, confit chilli, basil
BOLOGNESE Casarecce, slow-cooked pork and veal mince, tomato sugo
FUNGHI Carnaroli risotto, mixed mushrooms, thyme, truffle pecorino

GOURMET PASTA OPTIONS (Additional \$5 per person)

GAMBERI Casarecce, Tiger prawn, cherry tomato, basil, garlic, chilli, white wine
FRUTTI DI MARE Casarecce, tiger prawns, calamari, clams, cherry tomato, kalamata olive, white wine, oregano
GRANCHIO Casarecce, blue swimmer crab, garlic, chilli, chive, cardamom infused cream

Pizza dough naturally risen 48+ hours, 100% handmade & cooked Neapolitan style in our wood-fired oven from Naples. One size 13" cut into 8 slices.

(please select 3: 2x traditional + 1x gourmet)

TRADITIONAL

GARLIC & CHEESE Garlic, fior di latte, EVOO
MARGHERITA San Marzano tomato, fior di latte, basil, EVOO
PEPPERONI San Marzano tomato, fior di latte, pepperoni
DIAVOLA San Marzano tomato, fior di latte, hot salami, grilled capsicum, olives, basil
CAPRICCIOSA San Marzano tomato, fior di latte, ham, mushroom, artichoke, olives
VERDURE Zucchini crema, fior di latte, eggplant, capsicum, zucchini, mushrooms

GOURMET

BUFALINA San Marzano tomato, buffalo mozzarella, basil, EVOO
GAMBERI San Marzano tomato, garlic, prawns, rocket, capers, EVOO
NAPOLETANA San Marzano tomato, fior di latte, anchovy, basil, oregano, capers, olives
PROSCIUTTO San Marzano tomato, fior di latte, cherry tomato, rocket, prosciutto, parmesan, truffle oil
QUATTRO SALUMI San Marzano tomato, fior di latte, pork sausage, salami mild, prosciutto, ham, basil
PATATE E SALSICCIA Sliced potato, rosemary, pork sausage, parmesan, EVOO
TRUFFLE MUSHROOM Black truffle crema, fior di latte, mushrooms, pecorino, pepper

DESSERT

Please refer to our Dessert Menu (extra charges apply)

TABLE-SHARE MENU D

FOR THE TABLE

House-made bread , EVOO and balsamic
Mixed marinated table olives

ENTREE PASTA PLATTERS

Pasta is house-made daily with whole pasteurised eggs and Italian milled 00 flour. All pasta is cooked al dente. Gluten free pasta (egg free) available, please specify dietary requirements.

(please select 2)

RAGU Casarecce, braised Wagyu brisket, tomato sugo
SALSICCIA Casarecce, Italian sausage, mushroom, friarelli, pangrattato
NAPOLI Rigatoni, tomato sugo, basil, cherry tomato
ARRABBIATA Rigatoni, tomato sugo, confit chilli, basil
BOLOGNESE Casarecce, slow-cooked pork and veal mince, tomato sugo
FUNGHI Carnaroli risotto, mixed mushrooms, thyme, truffle pecorino

MAINS

Served with sides for the table consisting of rosemary kipfler potatoes and mixed leaf salad

Braised lamb shoulder, gremolata, lamb jus
Salmon fillet, fennel salad
Chicken breast supreme, lemon, white wine, garlic

DESSERT

Please refer to our Dessert Menu (extra charges apply)

\$75 per person
3 hour reception | 2-courses
Client to select 2 pasta's

GOURMET PASTA OPTIONS (Additional \$5 per person)

GAMBERI Casarecce, Tiger prawn, cherry tomato, basil, garlic, chilli, white wine
FRUTTI DI MARE Casarecce, tiger prawns, calamari, clams, cherry tomato, kalamata olive, white wine, oregano
GRANCHIO Casarecce, blue swimmer crab, garlic, chilli, chive, cardamom infused cream



THREE COURSE MENU

INDIVIDUALLY PLATED, SERVED ALTERNATIVELY

\$90 per person
3 hour reception | 3-courses
Client to select 2 pasta's + 2 mains

FOR THE TABLE

House-made bread, EVOO and balsamic
Mixed marinated table olives

ENTREE

Pasta is house-made daily with whole pasteurised eggs and Italian milled 00 flour. All pasta is cooked al dente. Gluten free pasta (egg free) available, please specify dietary requirements.

(please select 2)

RAGU Casarecce, braised Wagyu brisket, tomato sugo
SALSICCIA Casarecce, Italian sausage, mushroom, friarelli, pangrattato
NAPOLI Rigatoni, tomato sugo, basil, cherry tomato
ARRABBIATA Rigatoni, tomato sugo, confit chilli, basil
BOLOGNESE Casarecce, slow-cooked pork and veal mince, tomato sugo
FUNGHI Carnaroli risotto, mixed mushrooms, thyme, truffle pecorino

MAINS

Served with mixed leaf salad for the table

(please select 2)

Salmon, asparagus, verjuice beurre blanc
Barramundi, broccolini, lemon, caper beurre blanc
Chicken breast supreme, asparagus, cacciatore sugo
Beef fillet served medium-rare, broccolini, merlot beef jus

DESSERT

CANNOLI Fried pastry filled with sweet ricotta

GOURMET PASTA OPTIONS (Additional \$5 per person)

GAMBERI Casarecce, Tiger prawn, cherry tomato, basil, garlic, chilli, white wine
FRUTTI DI MARE Casarecce, tiger prawns, calamari, clams, cherry tomato, kalamata olive, white wine, oregano
GRANCHIO Casarecce, blue swimmer crab, garlic, chilli, chive, cardamom infused cream



ADDITIONAL MENU OPTIONS

Personalise your menu with the following optional upgrades. Extra charges apply.

ENTREE MENU

NATURAL OYSTERS Premium Sydney Rock oysters, mignonette, lemon	Market Price per doz
Fresh tiger prawns, lemon	Market Price per doz
Grilled King prawns, gremolata	Market Price per doz
CALAMARI FRITTI Lightly fried fresh calamari, house made tartare, lemon	\$8 per person
ARANCINI Saffron infused carnaroli rice, Taleggio DOP, pecorino (1pc)	\$4 per person
ANTIPASTO Selection of Italian cured meats and artisan cheeses	\$10 per person

DESSERT MENU

GELATO (1 scoop) by Art of Gelato Michelangelo	\$5.50 per person
NUTELLA PIZZA with fresh strawberries, icing sugar	\$5 per person
CANNOLI Fried pastry filled with sweet ricotta (1pc)	\$5.50 per person
TIRAMISU St Dreux espresso, savoiard, Disaronno Amaretto, mascarpone, cocoa	\$8 per person
FRUIT PLATTER Assortment of seasonal fruit (serves 8)	\$50 per platter
CHEESE PLATTER Selection of artisan cheeses and accompaniments	\$10 per person

BEVERAGE PACKAGES

3-HOURS UNLIMITED

Non-alcoholic Package \$18 per person

Classic Package \$30 per person

**Drink packages require a minimum 30 adults*

NON-ALCOHOLIC

Soft drinks: Coke, Coke No Sugar, Sprite, Lift
Juices: Orange, Apple, Pineapple
Bottled Still & Sparkling Water
Tea & St Dreux Macchiato & Espresso

CLASSIC

House Wines (please select 3)

Prosecco
Moscato
Rose
Sauvignon Blanc
Shiraz
Cabernet Merlot

Beer

Peroni Red Imported, Lager, ITA (bottle) 4.7%
Peroni Leggera, Lager, ITA (bottle) 3.5%

Non-alcoholic Drinks

Soft drinks: Coke, Coke No Sugar, Sprite, Lift
Juices: Orange, Apple, Pineapple
Bottled Still & Sparkling Water
Tea & St Dreux Macchiato & Espresso

OR BAR TAB AVAILABLE ON REQUEST

All drinks will be charged at drink menu prices.
Please select on booking form beverages that are acceptable for service and if a Bar Tab limit applies.
During the event, our Staff will liaise with the event organiser to advise of the progress of the bar limit.

BAMBINI MENU

(12 YEARS & UNDER)

\$35 per child

Client to select 1 entree + 1 main

ENTREE

(please select 1)

Casarecce Napoli

Casarecce Bolognese

Casarecce Butter & Parmesan

MAIN

(please select 1)

Calamari and Chips

Chicken Schnitzel and Chips

Margherita Pizza

Garlic & Cheese Pizza

Margherita with Ham Pizza

DESSERT

Vanilla Bean Gelato (1 Scoop)

TERMS & CONDITIONS

1. Set menus are only offered to groups with 8 or more adults.
2. Menus are customisable, however any changes are subject to a quote.
3. Venue exclusive events are subject to a minimum spend and date availability, please enquire.
4. Events held on Friday and Saturday dinners (peak period) are subject to a minimum spend of \$100 per person inclusive of children, with a maximum capacity of 50 guests. Minimum spend is redeemable for food and beverages.
5. You must notify us at the time of booking about guests with special dietary requirements or allergies. Late notice will incur additional charges.
6. **To secure the booking, an initial non-refundable deposit and your signed event booking form with acceptance of our terms and conditions is required.**
Deposit amount: \$150 for 10-15 people; \$250 for 15-25 people; \$400 for 26-50 people; and \$600 for 50 or more people.
7. Final payment is due on conclusion of your event (prior to departure of venue). Cash or card is accepted in Restaurant. If you wish to pay via bank transfer for the quoted package, this will need to be processed at least 2 business days prior to the event date to ensure payment clears. Please also send a copy of the remittance receipt to events@amanoristorante.com.au.
8. Menu selections and final guest numbers must be confirmed 14 days prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent. An increase in guest numbers after the time of your booking will be at the discretion of Amano Ristorante due to venue capacity restrictions. Additional charges will apply.
9. Should you wish to supply your own cake / desserts of any kind please advise us prior to your function, and a fee of \$2.50 per person applies. This includes dessert items such as, but not limited to: biscuits, cupcakes, cannoli, mini-cakes, dessert cups. Please note we are unable to store cakes prior to the day of your function.
10. Drink packages with a fixed price per head require a minimum of 30 adults.
11. All card payments incur a 1.5% surcharge.
12. Prices subject to change, 15% surcharge on Public Holidays.
13. Amano Ristorante is a licensed premises. BYO is not permitted as per the Liquor License Regulations. Amano Ristorante reserves the right to refuse service of alcohol should we believe a guest is intoxicated.
14. Liability/Loss & Damage: Although all reasonable care will be taken, Amano Ristorante will not accept responsibility for loss or damage to property belonging to the client or their guests prior to the, during or after the function. All gifts must be removed from the venue at conclusion of the event. Financial responsibility for any loss and/or damage to Amano Ristorante property, including but not limited to tables, chairs, equipment and surrounds caused by the client, guests of the client or any sub-contractor engaged by the client prior to, during or following the event, lies with the client. A minimum fee of \$250 will apply where special, heavy duty cleaning equipment is required to remove any stain caused by the client or their guest.

