



MARTINI

— on the parade —



Martini on the Parade is an authentic Italian restaurant that offers a fine dining experience in the cosmopolitan center of Norwood, South Australia.

Martini on the Parade is the result of years of hard work by Executive Chef/Proprietor Larry Piscioneri and his passionate team. Together, they have created a restaurant that provides authentic Italian flavors to delight all palates.

A beautiful setting for any occasion, that promises a terrific assortment of Italian food with attentive service. Our menu uses local South Australian seasonal produce and the finest imported ingredients.

Come and experience our state of the art private function room, perfect for any occasion.

The Function Room is adjacent to the A la Carte restaurant & is completely separate. You will be privileged to your own private bar with waiting staff dedicated to servicing your every need.

The Martini Function Room can cater for 75 people with sit down service or up to 110 people for a stand up cocktail style event.

The Function Room is filled with modern AV features ranging from stereo, iPod, wireless microphone, digital TV & projector with computer inputs for your convenience. Parking is available at the rear of the restaurant, off Beyer Street.

Our A la Carte dining room is also available for hire upon application. It caters for 70 people sit down & up to 100 standing.

We look forward to working closely with you to design a tailor made package to suit your needs.

<https://www.martiniontheparade.com.au/>

events@martiniontheparade.com.au

08 8362 7822 | 59A The Parade, Norwood SA 5067

Set Menu Packages

Standard Package \$65p/p

To Start:

Classic Antipasto or Selection of 3 entrées for guests to share
(maximum of 1 seafood option for shared entrees)

Main Course:

A choice of 3 items

Dessert:

One set item

Premium Package \$75p/p

To Start:

Classic Antipasto or Selection of 4 entrées for guests to share
(maximum of 2 seafood options for shared entrees)

Main Course:

A choice of 3 items

Plus

Salad & patate to share

Dessert:

Martini's famous dessert tasting platters

Platinum Package \$100p/p

Selection of 3 Canapés

To Start:

Selection of 5 entrées for guests to share or Set Entrée
(maximum of 2 seafood options for shared entrees)

Pasta:

A choice of 3 items

Main Course:

A choice of 3 items

Dessert or Cheese Platters

A choice of 3 items

Espresso Coffee

Set Menu Options

Entrée

- **n'duja** – hot, spicy, spreadable salami, for di latte & artichokes on ciabatta
- **bruschetta** – selection of housemade bruschetta
- **funghi taleggio bruschetta** – with mushroom, taleggio, rocket, pesto
- **salmone** – house smoked atlantic salmon, witlof, radish, orange & rocket
- **arancini di piselli** – zucchini, leek & mozzarella arancini with peas, artichokes & zucchini salad
- **polpette** – chicken & veal meatballs in tomato sugo
- **caprese** – fresh roma tomato, basil, oregano, mozzarella (gf)
- **granchi diavola** - SA blue swimmer crab & chilli tart
- **polenta e funghi** - crispy polenta with a mixed forest mushrooms and sage ragu, Taleggio cheese, rocket & aged balsamic (gf) (v)
- **capesante** – herb & lemon baked SA scallops (gf)
- **calamari** – Salt & Pepper calamari
- **Carpaccio** of the day

Further options available on request

Pasta

(choose for either entrée or main)

- **linguine allo scoglio** – ribbon pasta with mussels, cockles, SA calamari, crab meat, King prawns, parsley, garlic
 - **penne assisi** – penne pasta with tomato sugo, chili, parmesan & fresh herbs
 - **cacio e pepe** – linguine tossed with pecorino, grana padano & black pepper
 - **gnocchi ragu** – house-made gnocchi with tender veal & tomato ragu
 - **gnocchi gorgonzola** – gnocchi with gorgonzola, roast pumpkin, arugula pesto (v)
 - **schiaffone con anatra** – large rigatoni with sage slow-cooked duck, field mushroom & Sangiovese red wine ragu
 - **lasagna di pollo** – chicken, mushroom & ricotta lasagna with truffle Napolitana sauce
 - **fettucine granchio** – Fettucine with blue swimmer crab, roma tomato, chile, parsley & garlic
 - **risotto al zafferano** – sa king prawns & peas with lemon zest, mint & saffron
 - **risotto toscana** – free range chicken with thyme, rosemary & sangiovese red wine
- gf spaghetti, penne and gnocchi available on request

Main

- **pesce** – fresh market fish of the day (gf available)
- **pollo ai ferri** – grilled chicken tenderloins, roast pumpkin, pepita seeds, smoked eggplant, cherry tomatoes, baked ricotta (gf available)
- **calamari** – Salt & Pepper calamari with a beetroot, cherry tomato, Spanish onion & Danish fetta salad, dressed with white balsamic & squid ink aioli
- **tagliata** – grilled flank steak, rocket, aged balsamic & parmesan (gf)
- **bistecca** – Chargrilled Grass fed Porterhouse steak served with seasonal sides
- **lamp rump** – Slow cooked with roast pumpkin and olive tapenade
- **vegetarian** – roasted seasonal vegetables & cherry tomatoes with beetroot & balsamic relish (v, gf)
- **sweet potato roulade** – filled with guacamole, roasted capsicum & baby spinach (gf)

Desserts

- **bombaloni di banana** – Italian banana donuts, dutch chocolate filling, banana anglaise
- **tiramisu** – layers of sponge finger biscuits, mascarpone, espresso & marsala
- **piatto di formaggi** - gorgonzola dolce, double brie, asiago, fresh fruit, fruit slice, lavosh
- **panna cotta** – traditional Italian dessert of sweetened cream with berry coulis
- **crostata** - apple, pine nut, ricotta tart with saffron gelati, rhubarb coulis
- **torta chocolate** - Hazelnut torte, vanilla cream, berry coulis

• **OR for something a little bit more fun.....**

dolce misti – chef's selection of housemade mini tasting desserts

Chef's Table

Italian food is not just about eating. It's about 'gioia della tavola.' "The joys of the table"

At Martini, we understand & appreciate the synergy that is created when the pleasures of exquisite food & drink are combined with the joys of conversation & intimacy.

We encourage you to try a degustation style of dining, where guests are presented with a series of shared courses, hand chosen by our Chefs to signify the beautiful southern and northern regions of Italy from land to sea.

Executive Chef, Larry Piscioneri, and his team use fresh, seasonal produce, which is locally sourced. This, combined with traditional Italian & modern cooking techniques, adds a unique flair that has become the trademark of Martini.

If you have dined at Martini before or have a favourite dish in mind, we are only too happy to discuss a menu to suit you.

Chef's Menu from \$55pp

Cocktail Party

Cocktail Package 1 \$40pp

Platters

Selection of
homemade dips,
olives, dukkah & bread

Canapes

Select 4 from cocktail
menu

Fork & Box

Select 1

Cocktail Package 2 \$50pp

Platters

Selection of
homemade dips,
olives, dukkah & bread

Canapes

Select 6 from cocktail
menu

Fork & Box

Select 2

Cocktail Package 3 \$60pp

Platters

Selection of
homemade dips,
olives, dukkah & bread

Canapes

Select 8 from cocktail
menu

Fork & Box

Select 3

Cocktail Menu Options

Meat

Chargrilled spicy garlic & rosemary chicken tenderloins (gf)
Mini Wagyu beef sliders with tomato chutney
Chargrilled wild boar sausage & cannellini bean puree on croutons
Veal carpaccio on lavosh finished with extra virgin olive oil & parmesan
Beef carpaccio on croutons, topped with parmesan cheese & olive oil
pork belly squares in cos

Seafood

Chili crab meat tart
Salt & pepper local calamari with house made lemon aioli (gf)
Whole school prawns with lemon caper aioli
Spicy Cocktail prawns with extra virgin olive oil & Chili dukkah (gf)
Smoked salmon & cucumber finished with spinach onion & capers(gf)

Vegetarian

Zucchini, leek & Mozzarella arancini
Roast pumpkin with dukkah & olive oil
Vegetable frittata with truffle oil
Cherry Tomatoes, baby bocconcini & basil skewers (gf)
Polenta cake with avocado mousse & semi-dried tomato
Tartlet shell with goats cheese & caramelised onion

(Additional Choices \$4pp)

Fork & Box

Pasta
Gnocchi
Fish & Chips

Package Addition

Sides \$3pp

Patate fritte – crispy new potatoes, rosemary, sage, sea salt & truffle aioli
L'insalata – Salad of mixed garden leaves, roast pumpkin, pepitas & fennel biscotti
Verdure in padella – Winter greens, spinach, kale & green beans sautéed in olive oil & served with fresh lemon
Zucchini – Salad of zucchini ribbons, avocado & snowpea tendrils with pinenuts & lemon

Bring your own cake

Self cutting \$1 PP
Cake cutting by chef \$2 PP
Cake cutting with decoration by chef \$3 PP

MARTINI
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Christmas Set Menu Package
\$75pp

Available throughout November and December 2020

On Arrival:

Selection of 2 Canapés and glass of bubbles

To Start:

Traditional Southern Italian Antipasto for guests to share includes; olives, mushrooms, salami, prosciutto, cheese, and bread

Main Course:

A choice of 3 items

Dessert:

Martini's famous dessert tasting platters



Terms & Conditions

We would like to thank you for deciding to share your function with the team at Martini's. All bookings are considered tentative until such a time as the terms & conditions form is signed and a deposit is received.

Deposit

A deposit of \$500 is to be paid for any booking over 20 people.

A deposit of \$100 is to be paid for any booking of 10-20 people.

This deposit will be deducted from your final account.

Cancellation

Any cancellations must be made 14 days prior to your event or your deposit will be deemed non refundable.

Confirmation

Function bookings must be confirmed 7 days prior to the date of your function with the following details complete

Number of guests

Menu package choice (including dietary requirements)

Beverage selection

Set up or AV requirements

Table Plan

Final numbers

Your final number of guests must be confirmed to our function coordinator 48 hours prior to your event. If the number reduces after this time or on the day of your event you will be charged the estimated number of guests.

Payment

Full payment of the function is required on the day, less the deposit. If organized prior, invoices can be arranged. There are to be no separate accounts or cash bar. We accept all cards, cash, bank transfer or cheque.

Please note: Sunday functions are catered for a 5 hour period. Further extensions to this are charged at \$100 per hour, unless prior approval from management.

Minimum Spend (only applies for exclusive use of function room)

Minimum spend Monday-Thursday - \$1,800

Minimum spend Friday – Sunday Lunch \$1,800

Minimum spend Friday – Sunday Dinner \$3,000

Please note: If minimum spend is not met on the day, difference will be charged as room hire.

Loss of property & Damage

Organizers are financially responsible for any damage/breakages sustained to Martini Ristorante by the organizer, organizer's guests, invitees, or other persons attending the function. Martini Ristorante will not accept any responsibility for the damage or loss of property left prior to or after the function. **Compliance**

It is understood that the organizer will conduct the function in an orderly manner in full compliance with Martini Ristorante regulations and Liquor Licensing Laws. The Management reserves the right to exclude or eject any objectionable persons from Martini Ristorante without liability.

Responsible Service of Alcohol

Martini Ristorante practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Please make sure your guests refrain from drinking alcohol outside of licensed areas i.e.; corridors, toilets, footpaths and doorways.

Audio Visual

Organizers are responsible for any damages/breakages of equipment owned by Martini Ristorante or sub-hired by Martini on behalf of the organizer.

Displays & Signage

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. **Cleaning**

General Cleaning is included in the cost of your function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti & Glitter are not permitted within or outside the establishment.

Closing

Martini Ristorante is licensed until Midnight. Last drinks will be called at the Managers discretion between 11pm & Midnight. Your guests will be asked to vacate the building by this time.

I HAVE READ THE ABOVE TERMS & CONDITIONS AND AGREE THAT THEY FORM PART OF MY CONTRACT WITH MARTINI RISTORANTE

Name: _____

Signature: _____

Date: _____