GUIDELINES

Operating Hours Aperitivo's event spaces are available for hire
from Wednesday - Sunday & Monday :
Lunch: 12:00 PM - 4:30 PM
Dinner: 5:30 PM until late
We can also accommodate bookings outside these hours for an additional fee.

SEATING OCCUPANCY

Front Area up to 40 pax
Middle Dining up to 40 pax
Courtyard up to 30 pax
Upstairs Private Dining up to 90 pax
Pizza Dining up to 16

STANDING COCKTAIL

Front Area up to 60 pax
Middle Dining up to 80pax
Courtyard up to 60 pax
Upstairs Private Dining up to 140 pax

MINIMUM CHARGE

There's no extra charge to reserve a private room, just meet the minimum spend, which varies by day and time. This must be met through food and drinks, or a room hire fee will apply. For quotes, availability or questions, contact Michele Rispoli at **eat@aperitivopizzapasta.com.au** or call **0422 777 284**.

RESERVATION CONDITIONS

Bookings are excepted on a first come, first served basis, once availability is confirmed and a holding deposit has been made, it guarantees your space.
We require any changes to final numbers 24 hours before the function or you will be charged the food portion of the missing persons. Cancellations made with less than 48 hours notice will forfeit the holding deposit.

MENUS

All our event menus are designed to be shared. You'll choose your preferred dishes from each course listed, and on the day, those selections will be served as shared plates for the whole group to enjoy.
Our menus showcase the best seasonal ingredients and serve as a guide to what we offer. While minor changes may occur, we're always happy to accommodate special requests where possible. Please discuss your menu choices with your event organiser to ensure everything is just right.

DRINKS PACKAGES

Unlimited drinks packages include only drinks listed in each package for 3 hours from the start time of the event. All other beverages ordered will be charged on consumption at the end of the function.
RSA laws apply & enforced. In case of RSA enforcement no refunds or extensions granted. Aperitivo reserves the right to refuse any guest service of alcohol according to their discretion.

WHEELCHAIR ACCESS

We have wheelchair access and accessible toilets available for most of the restaurant, including our main dining area and courtyard. Please note that our upstairs dining space is not wheelchair accessible.

EVENT DINING

PACKAGES

APERITIVO
PIZZA & PASTA

Host your event at Leichhardt's best function room, where the charm of an Italian trattoria meets the joy of shared dining. At Aperitivo Pizza Pasta, we bring people together over wood-fired pizza, hand-crafted pasta, and rustic antipasti, just as it's done in Italy, abundant, full of flavour, and made for sharing.

Whether you're celebrating a milestone birthday, corporate event, family gathering, or festive occasion, our warm and welcoming spaces can accommodate 10 to 140 guests. Choose between our cozy trattoria-style dining area or our spacious private function room, perfect for long tables, lively conversation, and endless plates of delicious food. Experience the true spirit of Italian hospitality, where great food, flowing wine, and the joy of togetherness create memories that last a lifetime.

Vieni a trovarci — let's celebrate the Italian way!

Pizza & Pasta

TWO COURSE SHARING MENU

$39 per person
Minimum 10 people

Your Choice of Two Pizza
Your Choice of Two Pasta

Not Available on Saturdays

Tradizionale

THREE COURSE SHARING MENU

$59 per person
Minimum 10 people

Our Selection of Antipasto
Your Choice of Two Pasta
Your Choice of Two Pizza

Quattro Piatti

FOUR COURSE SHARING MENU

$69 per person
Minimum 10 people

Our Selection of Antipasto
Your Choice of Two Pasta
Your Choice of Two Main Dish
Classic Tiramisu for the table

Assaggi e Aperitivi

STAND UP CANAPES

Price depends on selection of menu

Gran Festa

FIVE COURSE SHARING MENU

$85 per person
Minimum 12 people

Our Selection of Antipasto
Your Choice of One Pizza
Your Choice of One Pasta
Your Choice of Two Main Dishes
Includes Roast Potatoes for the Table
Classic Tiramisu for the Table

Alla Salute

BEVERAGE PACKAGES

Casa

$39 per person
Unlimited for 3 hours
House wine
Beer
Soft Drink

Superiore

$55 per person
Unlimited for 3 hours
Prosecco
Aperol Spritz
Wine Selection
Beer
Soft Drink

Let us help you create the perfect event. Contact our event organiser to discuss your needs and secure your reservation with a deposit.

www.aperitivopizzapasta.com.au I 0422 777 284 I eat@aperitivopizzapasta.com.au

Pasta & Pizza

Two Course Sharing Menu
$39 per person

Pasta

PLEASE SELECT ANY TWO DISH

Mezze Maniche Scoglio
prawns, mussels, calamari, clams, cherry tomato, scampi bisque

Penne Fumé
pancetta, Napoli sauce, vodka, cream

Rigatoni Cacio e Pepe
black pepper, Pecorino Romano

Pappardelle D'Agnello
2 hour lamb ragú, red wine, San Marzano tomato, pecorino

Pizza

PLEASE SELECT ANY TWO DISH

MARGHERITA tomato, fior di latte, basil

QUATTRO FORMAGGI fior di latte, gorgonzola, parmesan, provolone

SICILIANA creamed eggplant, provolone, pancetta, ricotta salata, basil

CAPRICCIOSA tomato, fior di latte, mushroom, artichoke, ham, olives, basil

FRIARELLI smoked fior di latte, pork sausage, chilli, friarielli

DIAVOLA tomato, fior di latte, 'nduja, hot salami, basil

APERITIVO
PIZZA & PASTA

Tradizionale

Three Course Sharing Menu
$55 per person

Antipasti

Garlic bread
Prosciutto di Parma
Stracciatella, almond, sun-dried tomato pesto

Pasta

PLEASE SELECT ANY TWO DISH

Mezze Maniche Scoglio
prawns, mussels, calamari, clams, cherry tomato, scampi bisque

Penne Fumé
pancetta, Napoli sauce, vodka, cream

Rigatoni Cacio e Pepe
black pepper, Pecorino Romano

Pappardelle D'Agnello
2 hour lamb ragú, red wine, San Marzano tomato, pecorino

Pizza

PLEASE SELECT ANY TWO DISH

MARGHERITA tomato, fior di latte, basil

QUATTRO FORMAGGI fior di latte, gorgonzola, parmesan, provolone

SICILIANA creamed eggplant, provolone, pancetta, ricotta salata, basil

CAPRICCIOSA tomato, fior di latte, mushroom, artichoke, ham, olives, basil

FRIARELLI smoked fior di latte, pork sausage, chilli, friarielli

DIAVOLA tomato, fior di latte, 'nduja, hot salami, basil

APERITIVO
PIZZA & PASTA

Quattro Piatti

Four Course Sharing Menu
$65 per person

Antipasti

Garlic bread
Prosciutto di Parma
Stracciatella, almond, sun-dried tomato pesto

Pasta

PLEASE SELECT ANY TWO DISH

Mezze Maniche Scoglio
prawns, mussels, calamari, clams, cherry tomato, scampi bisque

Penne Fumé
pancetta, Napoli sauce, vodka, cream

Rigatoni Cacio e Pepe
black pepper, Pecorino Romano

Pappardelle D'Agnello
2 hour lamb ragú, red wine, San Marzano tomato, pecorino

Tagliolini Granchio
blue swimmer crab, zucchini, Sambuca, cherry tomato, cream

Secondo

PLEASE SELECT ANY TWO DISH

Porchetta Ariccia
Roman-style slow cooked Porchetta, braised cavolo nero

Barramundi in Umido
Oven baked Barramundi, white wine, scampi bisque, cherry tomato, olives, thyme, toasted bread

Pollo al Mattone
Brick-pressed chicken, Tuscan bread & tomato salad

Dolce

Classic Tiramisu
Layers of espresso-soaked savoiardi,
mascarpone cream & cocoa

APERITIVO
PIZZA & PASTA

Gran Festa

Five Course Sharing Menu
$80 per person

Antipasti

Garlic bread
Prosciutto di Parma, melon
Stracciatella, almond, sun-dried tomato pesto

Pizza

PLEASE SELECT ONE DISH

MARGHERITA tomato, fior di latte, basil
SICILIANA tomato, smoked fior di latte, eggplant, ricotta salata, basil
CAPRICCIOSA tomato, fior di latte, mushroom, artichoke, ham, olives, basil

Pasta

PLEASE SELECT ANY TWO DISH

Mezze Maniche Scoglio,
prawns, mussels, calamari, clams, cherry tomato, scampi bisque

Penne Fumé,
pancetta, Napoli sauce, vodka, cream

Pappardelle D'Agnello,
2 hour lamb ragú, red wine, San Marzano tomato, pecorino

Secondo

PLEASE SELECT ANY TWO DISH

Porchetta Ariccia
Roman-style slow cooked Porchetta, braised cavolo nero

Barramundi in Umido
Oven baked Barramundi, white wine, scampi bisque, cherry tomato, olives, thyme, toasted bread

Pollo al Mattone
Brick-pressed chicken, Tuscan bread & tomato salad

Dolce

Classic Tiramisu
Layers of espresso-soaked savoiardi,
mascarpone cream & cocoa

APERITIVO
PIZZA & PASTA

Assaggi e Aperitivi

Street Food-Inspired Canapé Selection

Our canapé menu is inspired by the vibrant street food of southern Italy, where bold flavours and simple, rustic dishes are a way of life. In regions like Naples, Sicily, and Calabria, street food is a staple, offering delicious, easy-to-eat snacks that showcase the richness of local ingredients.

From fried pizza and mini calzones to crispy rice balls like arancini and supplì, southern Italy excels in hearty, deep-fried treats. Grilled seafood such as octopus and oysters, along with rustic sandwiches like Piadina Romagnola filled with porchetta, capture the essence of the coast. Vegetarian options like stuffed zucchini flowers, polenta with mushrooms, and grilled vegetables reflect the region's love for fresh, Mediterranean flavours.

Our canapé selection brings the spirit of southern Italy's street food scene to your event, delivering authentic, mouthwatering bites for every occasion.

The final selection should include a balanced variety from the list below, with a minimum of two pieces from each category: seafood, meat, vegetarian, and more substantial options. Sweet selections are optional. Prices listed are per piece.

(Available for Lunch & Dinner)

Please note: Our street food-inspired selection is a sample menu, and some items may change slightly with the seasons. If you have specific preferences or requests, we'd love to hear from you. Just get in touch, and we'll do our best to accommodate. We're also happy to cater to dietary requirements with a little notice.

VEGETARIAN

Focaccina Genovese – mini focaccia with rosemary & sea salt I $3 (dairy free)
Pizza Fritta Caprese – fried pizza with tomato, mozzarella & basil (a taste of Naples in a bite) I $5
Panzerotti Spinaci – mini fried calzone with spinach & ricotta I $5
Panzerotti Caprese – mini fried calzone with tomato & mozzarella I $6
Crocche – crispy potato croquettes with pecorino & herbs I $4.50
Arancini Siciliani – golden rice balls with saffron, pea & mozzarella I $4.50
Supplì – Roman-style tomato rice balls filled with mozzarella I $4.50
Gazpacho all'Italiana – chilled tomato & basil soup with olive oil I $5 (gluten free, dairy free)
Halloumi – grilled seasonal veg & halloumi skewers with lemon & herb dressing I $5 (gluten free)
Polenta e Funghi – grilled polenta with mushrooms, thyme & parmesan I $5 (gluten free)
Crostini Peperonata – sweet capsicum stew on toasted sourdough with creamy stracciatella I $5
Involtini – baked zucchini rolled with herbed ricotta, parmesan & tomato sauce I $5 (gluten free)

SEAFOOD

Ostriche – oysters with raspberry & shallot dressing I $5 (gluten free, dairy free)
Crudo Salmon – salmon tartare with avocado cream on a buckwheat cracker I $6
Crostini Trout – beetroot-cured ocean trout, roe, dill & creme friaché I $6
Gamberi – steamed king prawns with cocktail sauce I $8 (gluten free, dairy free)
Capesante – scallops with pea purée & pancetta I $7 (gluten free)
Polpo – grilled octopus skewer with spicy 'nduja I $8 (gluten free)

MEAT

Crostino Tartare – beef tartare with horseradish cream I $6
Pâté – chicken liver mousse on brioche with port jelly I $5
Gnocco Fritto & Prosciutto – light fried dough with aged prosciutto I $4.50
Vitello Tonnato – thinly sliced roasted veal with tuna & caper mayonnaise on crostini I $6
Piadina Romagnola – filled with porchetta, stracchino cheese & rocket I $6
Funghi Ripieni – mushrooms stuffed with Italian sausage & herbs I $6 (gluten free, dairy free)
Pollo all'Nduja – wood-roasted chicken wings with spicy Calabrian mayo I $5 (gluten free)
Polpettine alla Nonna – pork & veal meatballs with parmesan & tomato sauce I $6
Polpette all'Amatriciana – pork meatballs in tomato with caramelised onion, guanciale & pecorino I $7
Porchetta Bites – slow-roasted pork belly with apple mustard I $7 (gluten free, dairy free)
Salsiccia e Peperoni – skewers of Italian sausage & roasted peppers I $6 (gluten free, dairy free)
Spiedini di Manzo – skewered beef with salmoriglio dressing I $6 (gluten free, dairy free)
Arrosticini – traditional lamb skewers with rosemary salt I $7 (gluten free, dairy free)
Bombette Pugliesi – pork neck rolled with provolone & sun-dried tomato I $9
Lasagna Bites – breadcrumb-coated pieces of lasagna filled with Bolognese, béchamel & mozzarella I $8
Porchetta Panino Sliders – slow-roasted pork with salsa verde in a soft bun I $12

SUBSTANTIAL

Gamberoni – chargrilled tiger prawn skewers I $12 (gluten free)
Fiori di Zucca – zucchini flowers filled with scallop mousse, tempura-style I $12
Agnello alla Griglia – Greek-style lamb cutlets with oregano & lemon I $15 (gluten free)
Orecchiette alla Caprese – orecchiette with tomato, buffalo mozzarella & basil I $12
Maccheroncini Ragù di Agnello – maccheroncini with lamb shoulder ragù & pine nut pangrattato I $14
Radiatori al Ragù di Manzo – radiatori pasta with slow-cooked beef ragù, rosemary & parmesan I $14
Rigatoni alla Norma – rigatoni with eggplant, tomato, basil & ricotta salata I $12 (vegetarian)
Gnocchi alla Sorrentina – gnocchi baked with tomato, mozzarella & basil I $12
Fregola Gamberi – Sardinian couscous with prawns & bottarga I $15
Risotto Formaggi – creamy three-cheese risotto I $10 (gluten free)

SWEET CANAPE

Tiramisù Cups – with espresso-soaked biscuits & mascarpone cream I $5
Torta Caprese – bites flourless chocolate & almond cake I $4 (gluten free)
Pavlova all'Italiana – mini pavlova with mascarpone cream & seasonal fruit I $4 (gluten free)
Profiteroles – profiteroles filled with vanilla or chocolate custard cream I $5
Chocolate Tartufi – rich dark chocolate tartlets I $4.50
Cannoli Siciliani – filled with pistachio, chocolate or classic ricotta I $6
Zeppole – Italian doughnuts dusted in sugar with lemon custard I $5

APERITIVO
PIZZA & PASTA

Beverage packages

Groups are able to pre select drinks or order them on consumption on the day. However to keep things simple we offer two drinks packages which offer unlimited set drinks for three hours.

Casa

$39 per guest
Unlimited for 3 hours

House white wine
House red wine

Peroni Red

Soft drink
Still & Sparkling water

Superiore

$55 per guest
Unlimited for 3 hours

Prosecco / Aperol spritz

Choice of Wines
(arranged with functions manager prior)

Peroni Red/ Menebrea

Soft drink
Still & Sparkling water

Add-ons
Arrival Aperol Spritz $12pp
Arrival Prosecco $10pp
House Spirits $10pp
Per Extra Hour $12pp

The drinks packages above are strictly limited to the specified beverages and are available for the whole group only for functions of 10 or more. RSA laws apply and are enforced. In case of RSA enforcement no refunds or extensions granted and Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.

APERITIVO
PIZZA & PASTA