



STAND UP / COCKTAIL MENUS

We love a great cocktail event at Ladro and understand that every occasion is different. So we have put together menu solutions to suit every budget and event to make organizing as seamless as possible.

We can accommodate all dietary requirements with advance notice and offer gluten free selections as well as our new vegan mozzarella. Please talk to us about any dietary needs your guests may have.

For shorter functions and events, under 2 hours we have the following menu options.

COCKTAIL \$ 25 [4 X DISHES]

A fixed price and offering menu with our most popular dishes. Please note, minimum spends may apply.

- Polenta fritti [chips], pecorino pepato, truffle oil
- Caprese insalate on a stick [bocconcini, cherry tomatoes, basil, evoo]
- Pizza selection: Margherita Pizza, Pizza Puttanesca, Badabing Pizza
- Bomboloni Italian doughnuts filled with Nutella

COCKTAIL \$ 45 [7 X DISHES]

A fixed price and offering menu. Please note, minimum spends may apply.

- Polenta fritti [chips], pecorino pepato, truffle oil
- Calamari fritti, garlic and lime aioli
- Salted caramel popped corn with volcanic black salt
- Frittata with olives and potato, caramelized onion
- Caprese insalate on a stick [bocconcini, cherry tomatoes, basil, evoo]
- Pizza selection: Margherita Pizza, Pizza Puttanesca, Badabing Pizza, Porcini & Gorgonzola Pizza
- Handmade Sicilian Cannoli filled with ricotta dolce [seasonal flavor]

For longer stand up functions and events over 2 hours we have 2 options which are dinner or lunch substitutes, all served in cocktail style. You can choose the dishes you love from the selection below.

COCKTAIL \$ 65 - 2 X COURSES [8 X DISHES]

COCKTAIL \$ 75 - 3 X COURSES [12 X DISHES]

PRIMI (SELECT 4 CHOICES FROM THE LIST BELOW)

- Wagyu beef polpette, sugo, Sicilian flatbread
- Polenta fritti [chips], pecorino pepato, truffle oil
- Bocconcini fritti, salsa verde
- Pumpkin and fior di latte arancini
- Calamari fritti, garlic and lime aioli
- Caprese insalate on a stick
- Bruschetta, chargrilled with tomato salsa, bufala
- Bruschetta, chargrilled with ricotta, preserved fig, San Daniele Riserva Prosciutto
- Vegetable frittata, green olive, potato, tomato relish

SECONDI (SELECT 4 CHOICES FROM THE LIST BELOW)

- Pizza (your selection from our current seasonal menu)
- Porcini mushroom and taleggio risotto
- Gnocchi, hand made with seasonal ragu [may be ox, lamb, beef]
- Gnocchi, hand made with sugo, bufala mozzarella, basil
- Spaghetti e Gamberi with prawns, lemon, chilli, parsley, garlic
- Pollo fritti, chicken riblets with Italian spices and Tuscan slaw

DOLCE (SELECT 4 CHOICES FROM THE LIST BELOW)

- Tiramisu, mascarpone, choc pop candy, savoiardi, caffe, marsala
- Bomboloni Italian doughnuts, filled with Nutella
- Sicilian Cannoli, hand made and filled with seasonal ricotta dolce
- "Ricketts Point" select flavor hand-made ice-cream in cones
- Pannacotta, salted caramel or vanilla bean with season poached fruits
- Baked ricotta cheesecake with poached fruits
- Sicilian flatbread with gorgonzola and quince paste
- Sicilian flatbread with fresh ricotta, vincotto, poached fruits

Panino of spit roasted porchetta [rolled pork belly] and Tuscan slaw rolls available for an additional \$6 per person.

NOTE: Wherever we can, Ladro sources the finest fresh ingredients. They change with seasons & so can our menus & prices without notice due to seasonal availability. Questions? Please call or email us on the details below.

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