

Attimo

MODERN AND TRADITIONAL ITALIAN | NORTHBRIDGE

Party with Friends

(12 -18 years old)

\$25 per person

Garlic Bread to Share

Italian salad

*Mixed lettuce, cucumber, tomato, Spanish onion,
olives & balsamic vinegar*

The best of our traditional pasta & pizza

Alternate serves of pasta to share

Alternate pizzas to share

Bottomless jugs of soft drink

Dessert (add \$5)

Two scoops of our Art of Gelato

*Variety of flavours served including pistachio, hazelnut, lemon,
apple, vanilla & chocolate.*

Vegetarian, vegan and gluten free options available on request



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Stand up and party

\$38 per person

To start

Mini bruschetta

served with tomato, onion, basil, balsamic & parmesan

Calamari fritti & arancini balls

served in boats with aioli

Help yourselves to seconds

Selection of pizza slices

Selection of pasta in a box

BYO wine corkage: \$5 per bottle

Vegetarian, vegan and gluten free options available on request



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Sit down and relax menu

Option A | \$35 per person

Garlic crust pizza

*Our homemade pizza base topped with oregano,
garlic and mozzarella*

Italian salad

*Mixed lettuce, cucumber, tomato, Spanish onion,
olives & balsamic vinegar*

The best of our traditional pasta & pizza – all you can eat

Alternate serves of pasta to share

Alternate pizzas to share

Option B | \$42 pp

Garlic crust pizza

Our homemade pizza base topped with oregano, garlic and mozzarella

Italian salad

*Mixed lettuce, cucumber, tomato, Spanish onion,
olives & balsamic vinegar*

Entree

Calamari fritti & arancini balls served with aioli

The best of our traditional pasta & pizza menu – all you can eat

Alternate serves of pasta to share

Alternate pizzas to share

Dessert (add \$8)

*Alternate serves of our house-made sticky date pudding,
tiramisu or chocolate mousse*



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Sit down and enjoy something a little more special

\$50 per person

Garlic crust pizza

Our homemade pizza base topped with oregano, garlic and mozzarella

Speciality salads

A mix of our speciality salads – Italian, pear and Caprese

Entree

Calamari fritti & arancini balls served with aioli

Your choice: Our speciality mains

Veal Fungi- Veal scallopini with a porcini mushroom cream sauce, roast potatoes and steamed vegetables

Chicken Parmigiana - chicken scallopine topped with mozzarella, napolitana, basil and parmesan, roast potatoes and steamed vegetables

Pan seared John Dory fillet - Sicilian sauce (garlic, chilli, capers, basil, cherry tomatoes, kalamata olives, white wine), roast potatoes and rocket lettuce

Dessert (add \$8)

Alternate serves of our house-made sticky date pudding, tiramisu, or chocolate mousse

BYO wine corkage: \$5 per bottle

Vegetarian, vegan and gluten free options available on request

