

\$75 SET MENU

UPON ARRIVAL

flute of la gioiosa prosecco

hot olives **V** **C** **GF**

italian olives marinated w/ chilli, garlic, lemon & rosemary

ENTRÉES TO SHARE

garlic bruschetta **V**

wood fire italian bread w/ garlic butter & parsley

herb bruschetta **V**

wood fire italian bread w/ butter & mixed herbs

popcorn prawns **C**

lightly battered & fried prawns, tossed w/ lime, chilli aioli & chives

kilpatrick oysters

freshly shucked oysters w/ diced bacon & worcestershire sauce

zucchini flowers **V**

lightly battered & fried zucchini flowers, filled w/ melted goat's cheese & mascarpone

PASTA TO SHARE

penne soprano *****

chicken, pink sauce, semi-dried tomatoes, sliced avocado, parmigiano & shallots

tony 'd' big fish pescatora risotto **GF**

garlic, prawns, calamari, vongole, mussels, white wine, parsley & cream sauce

MAINS TO SHARE

barramundi **GF** **C**

barramundi fillet grilled w/ a lemon, garlic, cream & chilli sauce

chicken boscaiola *****

chicken breast w/ bacon, mushroom, cream, sautéed onion, nutmeg & shallots

served w/ steamed vegetables

DESSERT

ADD DESSERT TO ANY SET MENU +5pp | CHOOSE TWO FROM THE BELOW LIST

tiramisù **V**

classic tiramisù w/ vanilla mascarpone, espresso coffee & chocolate

crème brûlée **V** *****

baked vanilla crème brûlée served w/ almond biscotti & mixed berries

ricotta cheesecake **V** **V**

traditional baked ricotta cheesecake

citrus tart **V** **GF**

a sweet tart filled w/ citrus curd, dusted w/ icing sugar & served w/ vanilla gelato

gelato cup 3 scoops **GF** **V**

your choice of 3 flavours of our homemade gelato served w/ a wafer & maraschino cherry:
vanilla, chocolate, nutella, cookies & cream, salted caramel, lemon sorbet, tiramisù or pistacchio



set menus






At Criniti's we use the highest quality ingredients. Love & passion for food drives our motivation to sustain an uncompromised standard. This is why we have been voted Australia's Favourite Italian Restaurant & are working towards delivering the Criniti's experience globally.




\$45 SET MENU

ENTRÉES TO SHARE



tomato bruschetta crust  
garlic base topped w/ tomato bruschetta

garlic & cheese crust  
garlic base, mozzarella, rosemary & italian herbs

mamma rosa's meatballs 
homemade meatballs w/ melted mozzarella & parmigiano shavings in napoli sauce


braciolo di riso   
traditional crumbed calabrese rice risoles w/ melted mozzarella, parsley, parmigiano & napoli sauce

MAINS TO SHARE

mediterranean salad  
mixed leaf, cucumber, tomato, red onion, roasted capsicum, olives, feta & bufala mozzarella
w/ a balsamic dressing

spaghetti bolognese
extra virgin olive oil, garlic & bolognese w/ napoli sauce & basil, served w/ mamma rosa's meatball

tortellini boscaiola
veal tortellini w/ bacon, mushroom, sautéed onions, cream, shallots, parmigiano & nutmeg

suprema pizza 
napoli sauce, mozzarella, mushroom, onion, ham, bacon, salame, mortadella, capsicum, olives & oregano

bbq pollo pizza 
bbq sauce, mozzarella, mushrooms, onion, chicken & oregano



“FIRST WE EAT, THEN WE DO EVERYTHING ELSE”

m.f.k fisher


\$55 SET MENU

ENTRÉES TO SHARE


mozzarella stick  
wood fire dough stuffed w/ melted mozzarella, italian herbs, rosemary, extra virgin olive oil & sea salt


stuffed mushrooms  
baked mushrooms w/ bread crumbs, melted mozzarella, parmigiano, basil pesto,
fresh rocket & semi-dried tomatoes



domenico's   
prawns, garlic, chilli, basil & parsley in napoli sauce, served in a hot pan w/ italian bread


criniti's cold antipasto platter 
- **cold meats;** prosciutto, homemade salame, salame, mortadella & 'nduja salame
- **marinated vegetables;** semi-dried tomatoes, zucchini, capsicum, mushrooms, olives & artichokes
- **cheese;** parmigiano, gorgonzola, feta, bufala mozzarella & ricotta
served w/ italian bread




MAINS TO SHARE



caesar salad 
cos lettuce, pancetta, grated parmigiano & croutons w/ a caesar dressing


pollo e funghi risotto 
chicken, mushroom, white wine, cream & shallots

spaghetti marinara  
extra virgin olive oil, garlic, chilli, mussels, calamari, vongole, prawns, napoli sauce,
cherry tomatoes & parsley

penne romana 
chicken, mushroom, cream, sliced avocado, parmigiano, shallots & parsley

ferrara pizza   
napoli sauce, mozzarella, eggplant, mushrooms, capsicum, semi-dried tomatoes,
red onion, artichokes, olives & oregano

azzurri pizza  
napoli sauce, artichokes, mushroom, semi-dried tomatoes, bufala mozzarella, prosciutto,
basil, oregano & ricotta


pork belly pizza 
napoli sauce, mozzarella, pear, roasted pine nuts, pork belly, balsamic,
pork crackling & parsley

“IT CAN NEVER BE GOOD ENOUGH, THERE IS ALWAYS
ROOM FOR IMPROVEMENT...”

frank criniti

PLEASE REFRAIN FROM MODIFYING DISHES AS WE DO NOT ACCEPT RESPONSIBILITY FOR UNFAVOURABLE OUTCOMES

 criniti's signature  vegetarian items  gluten free items - *all care is taken however traces may still be present*

 upon request, item may be made to order as gluten-free by eliminating gluten ingredients

all care is taken, however olives may contain pits | small bones may be present when eating game, fish & ragù |
traces of gluten, nuts & dairy may still be present

- 10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS -