

Pinotta events

Bespoke. Individual. Unique.

Tailored to your event, a space that's flexible in purpose, creative in style, and adaptable in size. Our back dining room seats up to fifty guests, with the front dining room a perfect size for cocktails, music and dancing. Birthday parties, first communions, engagements and weddings. You ask and we deliver.



Feed Me! sample menu \$50 per person Perfect for sit down events

All to share

Manchego crocchette
Cauliflower, goat curd, rocket
Cuttlefish, chorizo, sugo
Ricotta gnocchi, leek, pangrattato, watercress
Pappardelle, goat ragu, carrot
Rainbow trout, potato d'estate, fennel salad
Broccoli, anchovy, chilli

Add \$10 per person for dessert
Tiramisu

Add on supplements for events

Oysters \$4 each
Dry aged steak \$10 per person
Tiramisu cake \$10 per person
BYO cake \$4 per person

Canapé sample menu Priced to order Perfect for cocktail events

Subject to seasonal changes

Cucumber, cultured cream, trout roe
Cacio e pepe profiteroles
Oyster, mignonette, lemon
Padron peppers
Lettuce cup steak tartare
Salt and vinegar chip, french onion dip
Fried pickles, gorgonzola
Tomato tartlet
Cured trout lavosh
Prosciutto wrapped grissini
Flourless torta, yoghurt cream
Peach and elderflower tartlet
Petit fours

Tuesday : 5pm until late
Wednesday to Sunday : 12 noon until late
03 9481 3393 : 32 Best Street Fitzroy North Village
pinotta.com