

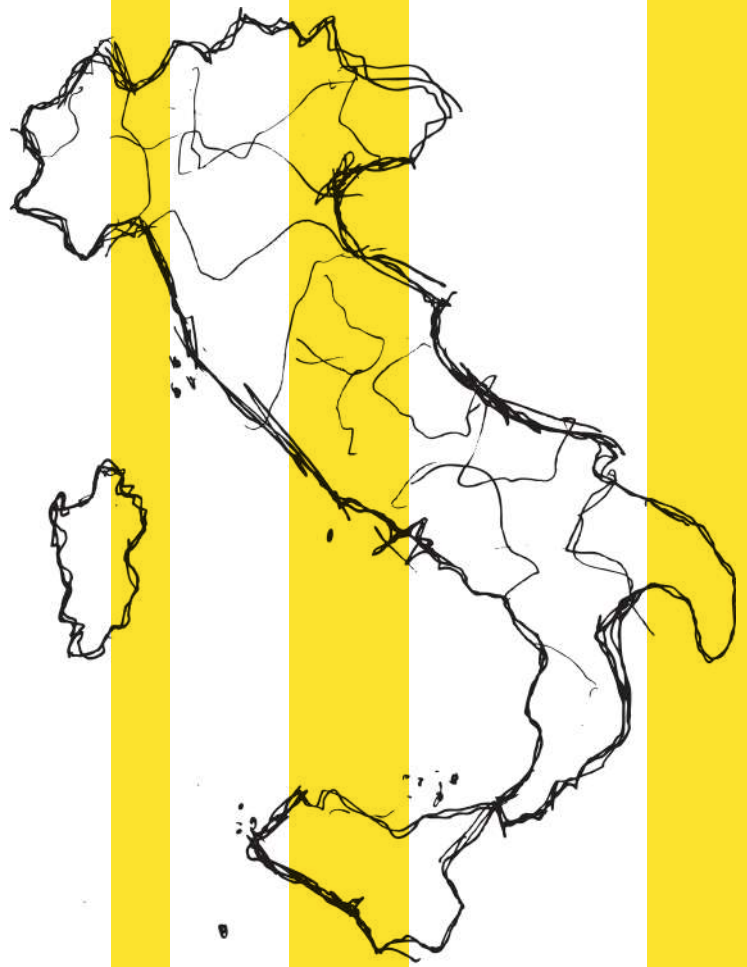
*Piccolino*  
WOODFIRED PIZZA HOMEMADE PASTA

# Functions & Events

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# Things you should know

## Venue Hire

Exclusive use of the venue for a private event is considered a buyout and does attract a 'minimum spend' in all circumstances.

This value will vary slightly depending on the day of the week, a daytime or evening booking, and according to the calendar season.

The warmer Melbourne months are considered peak season.

A 'minimum spend' is generally inclusive of all food + beverages as 'agreed to' between the venue, and the enquirer.

## Capacities

<b>Seating</b>	35 people
<b>Stand up</b>	55 people

## Live Music

As a condition of our liquor license, 'Live music' is NOT permitted in our venue at any time by law. However, we do have a great sound system, so you are welcome to provide a Bluetooth device and broadcast a preferred playlist should you wish to.

## Trading Days + Hours

Irrespective of the rostered trading days, the venue is available 7 days a week for exclusive bookings from 11am – 11pm, with the liquor license in place until midnight on both Friday + Saturdays.





## Fully Licensed

Piccolino Pizza is a fully licensed venue.  
BYO is NOT permitted.

## Styling

If you are using the venue exclusively, we are happy for you to style or decorate the space to suit your occasion and/or theme.

## Dietary Requirements

If there are any allergies or dietary requirements, it is essential that these are relayed to the management in writing at the time of the booking enquiry and reconfirmed once the menu has been finalized and 'agreed to'. If these are not received and 'agreed to' in advance of your proposed function, our kitchen may not be able to accommodate these requirements on day of your event.



# Conditions of Booking

Should you decide to proceed with booking your function with us the final guest numbers must be confirmed 48hrs prior to the function date in writing via email.

Should you not confirm numbers via email, you will be charged for the maximum number of guests that were originally quoted on and confirmed.

- 50% upfront payment of the 'agreed to' minimum spend is required to confirm the booking.
- No DEPOSIT, No confirmed booking.
- If you have prepaid for your function but your numbers have decreased, there will be NO refund without the 48hours required written notice.

## Payments

- Cash or Credit/ Debit Card is accepted on the day.
- Pre-payment via bank transfer also available.





# Food Faves to consider

## Antipasti

Marinated Olives (veg, vegan).  
Homemade Suppli deep fried rice croquette filled w parmesan, mozzarella, lemon zest, served w house made aioli sauce (veg).  
Double Crumbed Mozzarella Sticks fried mozzarella served w house made paprika aioli (veg).  
Fried Calamari w rocket, lemon, house made aioli (gf).  
Woodfired Focaccia w assorted Salumi. Pecorino cheese with Honey.

## Woodfired Pizza

Sharing of woodfired pizzas from our menu. All pizzas can be made on gluten free and all vegetarians can be done vegan.

All Pizzas come with chips.

## Pasta Options

Choose your homemade pasta: spaghetti, tagliatelle, potato gnocchi (gf vegan), ricotta gnocchi (gf).

Choose between 2 or 3 of our sauces: Napoli (veg), Bolognese, Amatriciana, pulled Duck, Mushroom truffle (veg), Norma (veg), Cenere (veg), fresh Seafood (extra 5\$ per person).

All pastas come with salad.

## Dolce

Sharing of our house-made Tiramisu (or cannoli siciliani), Pannacotta with blueberry sauce and pistachio, nutella pizza.

## Bar Menu

(drinks will be charged separately)

By the glass: Prosecco, Pinot grigio, Sangiovese, Shiraz, Rose, Moscato.  
By the bottle: Prosecco, Rose, Pinot noir, Montepulciano, Shiraz, Fiano, Chardonnay, Sauvignon Blanc.  
Beer: Peroni, Ichnusa, Tap Viola, Pale ale.  
Cocktails: Spritz (Aperol, Campari, Limoncello), Negroni, Espresso martini.

\*Softies & Juices, Coffee included in both options.

\*Mixed spirits available at bar prices.

## Price

Antipasti + pizza + pasta + dolce:  
\$60 per head (\$35 for kids under 10)

Antipasti + pizza + dolce:  
\$55 per head (\$30 for kids under 10)

Antipasti + pizza:  
\$45 per head (\$20 for kids under 10)