



LARGE GROUP BOOKINGS & EVENTS





PARK STREET PASTA & WINE

Located in a historic 1800s corner building at 268 Park Street, South Melbourne.

A friendly neighbourhood pasta and wine bar from Restaurateurs Luca Balbo, Lino Torre and Tommaso Bartoli.

Head chef Tommaso whips up creative and seasonal dishes that heavily draw on his Tuscan roots. His menu is inspired by the twenty regions of Italy, paying homage to the Italian traditions of 'fatta a mano,' or, 'pasta made by hand.'

Our menu features inventive sharing plates and classic Italian pasta dishes, plus a few modern iterations, all reflective of seasonal quality produce.

The downstairs main dining room and bar, featuring a fire place, is the perfect welcoming to our intimate trattoria. You'll find Private Dining upstairs and terrazzo dining outside on street level - offering sunshine-filled summer days or heaters on chilly Melbourne nights.

Whether it be lunch or dinner, date night or family night, we welcome you to our home!

Salute!

PARKLET DECK

The Parklet Deck is here to stay and we couldn't be more thrilled!
One win from the Covid pandemic!

Situated on Perrins Street, our deck offers coverage with a white marquee, and lush green garden beds line the perimeter to provide a stunning outdoor oasis - perfect for birthdays, work Christmas parties, client lunches or just long overdue catch ups.

Our Parklet Deck can host up to 32 seated guests in a number of different table configurations.





THE LOMBARDY ROOM

Our stunning private event space, The Lombardy Room, can be found on the second floor of our historic building, overlooking Park and Perrins Streets, with views of the terrazzo area below.

It is the perfect celebration destination for large groups and private events. It offers guests an intimate and completely private room available for exclusive use. Or a lively shared space for smaller group bookings.

The space feels warm and classic, with sage green walls and eclectic Italian artwork.

The Lombardy Room can accommodate up to 32 seated guests in a number of different table configurations.

SEATED EVENTS MENU

For bookings of 7 or more guests, please choose a menu from the below options.
All menus are subject to change, however the format will remain the same.

PAUSA PRANZO - \$60PP*

SMALLER

Freshly baked rosemary
focaccia, whipped ricotta

Burrata leek in Saor, pine
nut, raisin, dill oil

Fried pork & mortadella
polpette, pesto, Parmigiano-
Reggiano DOP

PASTA

Pappardelle, pork shoulder &
beef brisket Bolognese,
parmigiano-reggiano

SIDES

Bitter leaves, pickled celery,
radish & orange dressing

***PAUSA PRANZO is available
Tuesday to Friday LUNCH only.**

ADDITIONS

OYSTERS
+6 per oyster

CHESSE
+10 per guest

DESSERT
+10 per guest

PASTA MISTA - \$80PP

SMALLER

Freshly baked rosemary
focaccia, whipped ricotta

Burrata leek in Saor, pine
nut, raisin, dill oil

Fried pork & mortadella
polpette, pesto, Parmigiano-
Reggiano DOP

PASTA

Conchiglie, mushroom medley
ragu, taleggio fondue,
tarragon

Pappardelle, pork shoulder &
beef brisket Bolognese,
parmigiano-reggiano

SIDES

Broccolini, rainbow chard,
cooked on charcoal, macadamia
puree

Bitter leaves, pickled celery,
radish & orange dressing

DOLCE

Tiramisu, Adore coffee,
savoiardi, mascarpone

CLASSICO - \$110PP

SMALLER

Freshly baked rosemary
focaccia, whipped ricotta

Burrata leek in Saor, pine
nut, raisin, dill oil

Fried pork & mortadella
polpette, pesto, Parmigiano-
Reggiano DOP

Crudo ~ kingfish sashimi,
parsley sauce, smoked oyster
mayo

PASTA

Pappardelle, pork shoulder &
beef brisket Bolognese,
parmigiano-reggiano

BISTECCA

500g Grass-fed Angus rib-eye
on the bone, hazelnut butter
puree

SIDES

Broccolini, rainbow chard,
cooked on charcoal, macadamia
puree

Bitter leaves, pickled celery,
radish & orange dressing

DOLCE

Tiramisu, Adore coffee,
savoiardi, mascarpone



THE LOMBARDY ROOM



STAND UP EVENTS MENU

CANAPÉS

Olives – marinated ALTO olives

Polpette – mortadella & pork shoulder, pesto, Parmigiano-Reggiano

Mortadella, balsamic glaze, pistachio

Beef tartare with toasted focaccia

Crudo – kingfish sashimi, parsley cream, smoked oyster mayo

Mozzarella bocconcini, cherry tomato, basil skewers

Grissini with culatello prosciutto

SUBSTANTIAL CANAPÉS

Oven-baked bolognese ragu, rigatoni

Conchiglie Cacio E Pepe

Mini beef burger, fontina, pickles

DESSERT

Chestnut Panna Cotta, white Chocolate

Tiramisu – coffee, savoiardi, mascarpone

\$60PP ~ 5 CANAPÉS + 1 DESSERT

\$70PP ~ 6 CANAPÉS + 1 SUBSTANTIAL + 1 DESSERT

\$80PP ~ 7 CANAPÉS + 2 SUBSTANTIAL + 1 DESSERT

BEVERAGE PACKAGES

APERITIVO

Bombeer "La Birra del Bomber", Lager, Udine, IT
NV Ziro Prosecco, DOCG, Gleira, Veneto, IT
2019 Castello di Roncade Pinot Grigio DOC, Veneto, IT
2019 Masseri Li Veli 'Primerose,' Negroamaro IGT, Salento, Puglia, IT
2019 La Prova "Colpevole" Nebbiolo, Adelaide Hills, VIC

2 HRS ~ \$60 PER PERSON

3 HRS ~ \$70 PER PERSON

4 HRS ~ \$80 PER PERSON

GRANDE

Bombeer "La Birra del Bomber", Lager, Udine, IT
Baladin "Birra Nazionale", Pale Ale, Cuneo, IT
NV Domaine Chermette "Cremant de Bourgogne" Chardonnay, Bourgogne, FR
2021 Cannibal Creek Chardonnay, Gippsland, VIC
2018 Terrazze Dell'Etna Nerello Mascalese DOC, Sicilia, IT
2020 Plantamura "Gioia del Colle" Primitivo DOC, Puglia, IT

2 HRS ~ \$80 PER PERSON

3 HRS ~ \$90 PER PERSON

4 HRS ~ \$100 PER PERSON

San Bernardo mineral water (unlimited) + \$10 PER PERSON
Tea + coffee (unlimited) + \$4.50 PER PERSON

ZERO ALCOHOL

Baladin soft drink
Mocktails
Heaps Normal "Quiet XPA", Non-Alcoholic Beer, Kingston, ACT
San Bernardo mineral water
Tea + coffee

2 HRS ~ \$30 PER PERSON

3 HRS ~ \$40 PER PERSON





BEVERAGE SHORTLIST

Our full beverage list is also available upon request. Please note that the list is subject to change.

BEER

BOMBEER "La Birra del Bomber", Lager, Udine, IT / 10
BALADIN "Birra Nazionale", Pale Ale, Cuneo, IT / 14
ALPINE "PINK LADY" Apple Cider, Wandilgong, VIC / 14
HEAPS NORMAL "Quiet XPA", Non-Alcoholic Beer, Kingston, ACT / 10

COCKTAILS / SPRITZ

SPICED NEGRONI / Palma spiced gin, vermouth, Sprissetto Venezia / 22
CLASSICO SPRITZ / Sprissetto classico, Prosecco, soda / 18
SORRENTO SPRITZ / Limoncello, Prosecco, Soda / 18
HUGO SPRITZ / St Germain elderflower, Prosecco, soda / 18
MIRTO SPRITZ / Myrtle berry liquor, Prosecco, tonic / 18

SPARKLING

NV Ziro Prosecco, DOCG, Gleira, Veneto, IT / 65
2019 Casebianche "Il Fric" Aglianico Rosato IGP, Campania, IT / 89

BIANCO

2019 Castello di Roncade Pinot Grigio DOC, Veneto, IT / 69
2020 Cannibal Creek, Chardonnay, Gippsland, VIC / 91

ORANGE

2017 Vinea Marson, Friulano, Heathcote, VIC / 83

ROSATO

2019 Masseri Li Veli 'Primerose,' Negroamaro IGT, Salento, Puglia, IT / 88

ROSSO

2021 Rouleur "Yarra Valley", Pinot noir, Yarra Valley, VIC / 88
2019 La Prova "Colpevole" Nebbiolo, Adelaide Hills, VIC / 89

ENQUIRIES

Park Street Pasta & Wine

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