

AGOSTINO
CELLAR

297 LYGON ST
CARLTON

CIAO @
AGOSTINOWINE
.COM

PRIVATE DINING



AGOSTINO CELLAR

Our enoteca style wine bar is a smooth operator with the laid back sophistication of a northern Italian enoteca and food and wine to match.

For an extra dose of atmosphere head downstairs to Agostino's bluestone Cellar. With its state of the art, temperature controlled wine cellar, vinyl driven sound system and set

Italian menu from the Agostino kitchen, it's the perfect place to party.

Our wine list features Italian heroes and local producers with something for every palette

Agostino Cellar can comfortably seat up to 45 guests across two tables.

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WINE



All beverage in Agostino Cellar is charged on consumption

Our sommelier is available to tailor a wine list for you

Or pick some wines from our wine list before you arrive

If you wish to preselect a few bottles for the room our events team can send you a wine list to choose from

COCKTAILS
Available
on consumption

CELLAR LIST ALSO AVAILABLE

Your night. Your Cellar.

Our Italian Hospitality.

AGOSTINO

FOOD



SHARED MENU \$75pp

ANTIPASTO

Burrata & caponata
Prosciutto, salted persimmon
& gnocco fritto
House baked foccacia
King prawn & chilli

PRIMI

Ravioli Del Plin - veal & pork
Paccheri - vodka & tomato

SECONDI

Whole roast lamb shoulder, gremolata
Roast potatoes with rosemary & garlic
Insalata mista

DOLCI

Biancomangiare, almond, poached pear

All dietaries can be catered for with advanced notice. Our events team are happy to tweak your menu to include a la carte favourites

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STAND UP

CANAPE MENU

COLD

Rock oysters, lemon
Tuna tartare, rice cracker
Prosciutto, gnocco fritto
Wagyu bresaola, rocket, parmigiano
Baccala mantecato, focaccia
Sarde in Saor, crostini

HOT

Eggplant polpette alla parmigiana
Scallops gratinato, breadcrumb, lemon
Pine mushroom, asiago, polenta
Lamb arrosticini, salmoriglio
King prawns, lemon
Arancini n'duja, saffron

LARGE

Agostino calamari fritti, aioli
Paccheri vodka
Tagliatelle cacio e pepe
Risotto porcini, sausage
Tagliata, rocket
Fish of the day, salmoriglio

DESSERT

Cannoli siciliana
Lemon curd tartlet
Chocolate & pear tart
Pidapipo Ice cream

\$65 per person -

Choose 3 cold, 3 hot, 2 large, 1 dessert

\$75 per person -

Choose 3 cold, 3 hot, 3 large, 2 dessert

GRAZING TABLE

Two metres of luxurious grazing that includes the following:

Cured meats and salumi, local and imported cheeses, marinated olives, fruit paste, seasonal fruit, muscatels giardinera, ciabatta bread, lavosh, water crackers & grissini

\$1200 per 2 metres

All dietaries can be catered for with advanced notice. Our grazing tables can be extended to include sweets, sandwiches and seafood.

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FAQ

HOW MANY FRIENDS CAN I BRING?

Currently the maximum we can accommodate is 45 guests. Hopefully soon it will be more. Till then party in the Cellar with 44 friends.

IS THERE A MINIMUM SPEND?

The minimum spend to secure the space is \$1500 on food and beverage

DO I HAVE TO PAY A DEPOSIT?

We request credit card details to secure your reservation, if you cancel under 48 hours there is a charge of \$50 per person

WHEN DO I NEED TO CONFIRM FINAL NUMBERS?

Final numbers are required 48 hours prior to your event, but we'll be in contact way before that anyway

IS THIS THE MENU WE'LL BE HAVING?

We keep our menus up to date, but if you're booking months in advance it's likely to change with the seasons, your menu will be confirmed around 10 days out from your event

DO YOU CATER FOR DIETARIES?

No problem, just let us know how many vegetarians you're bringing and we'll work out something delicious, we've got gluten free options too

CAN I BRING A CAKE?

We offer gelato cakes from Pidapipo, or you can BYO a cake for \$35 cakeage

CAN I PLAY MY OWN MUSIC?

Sure, the cellar has a built in record player with vinyl, or the sound system connects via headphone or iphone jack

THE FINER DETAILS

All credit cards incur a 1.5% surcharge and public holiday an added 15%.

I'M READY TO BOOK, WHO DO I CALL?

Email: ciao@agostinowine.com

Ph: +61 9347 1619