



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.

Head chef Tommaso Bartoli 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 informed by seasonal, top-quality produce.

The downstairs main dining room and bar is the perfect welcome to our intimate osteria. You'll find a private dining room upstairs and terrazzo dining outside on street level, with heaters to keep you cosy 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 the place to be any time of year, for any occasion.

Situated on Perrins Street, our deck offers coverage with a white marquee and lush green garden beds that line the perimeter to provide a stunning outdoor oasis. It's 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.





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 a Brunswick green feature wall and rotating Italian vintage 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.

BUSINESS LUNCH - \$60PP*

SMALLER

Freshly baked rosemary focaccia, whipped ricotta

Burrata with Sicilian caponata, pine nut, basil

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

PASTA

Rigatoni, slow-cooked beef chuck, brown onion, bay leaf

SIDES

Bitter leaves, pickled celery, radish & orange dressing

***BUSINESS LUNCH is available Monday to Friday LUNCH only.**

ADDITIONS

OYSTERS

+6 per oyster

CHEESE

+10 per guest

DESSERT

+10 per guest

PASTA MISTA - \$80PP

SMALLER

Freshly baked rosemary focaccia, whipped ricotta

Burrata with Sicilian caponata, pine nut, basil

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

PASTA

Bucatini, saffron and lemon cream, chicory

Rigatoni, slow-cooked beef chuck, brown onion, bay leaf

SIDES

Broccolini, rainbow chard, cooked on charcoal, macadamia puree

Bitter leaves, pickled celery, radish & orange dressing

DOLCE

Tiramisu, Adore coffee, savoiardi, mascarpone

CENA DI PESCE - \$100PP

SMALLER

Freshly baked rosemary focaccia, whipped ricotta

Crudo - kingfish sashimi, parsley sauce, smoked oyster mayo

Cannoli, whipped salt cod, pickles, vegetables, lime balm

PASTA

Linguine, arrow squid, mussels, citrus and herbs bread sauce, cherry tomatoes

LARGER

Pesce - market fish

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 with Sicilian caponata, pine nut, basil

Crudo - kingfish sashimi, parsley sauce, smoked oyster mayo

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

PASTA

Bucatini, saffron and lemon cream, chicory

LARGER

Scotch fillet (300g)

SIDES

Broccolini, rainbow chard, cooked on charcoal, macadamia puree

Bitter leaves, pickled celery, radish & orange dressing

DOLCE

Tiramisu, Adore coffee, savoiardi, mascarpone





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
ARQUITEKA, Apple Cider, Yarra Valley, VIC / 12
HEAPS NORMAL "Quiet XPA", Kingston, ACT / 10 non alcoholic

COCKTAILS / SPRITZ

SPICED NEGRONI / Palma spiced gin, vermouth, Sprissetto Venezia / 22
CLASSICO SPRITZ / Sprissetto classico, Prosecco, soda / 18
BIANCO SPRITZ / Sweet white vermouth, Prosecco, tonic / 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
'21 Ngerina "Pet Nat" Semillon, Viognier, Pinot Noir, Syrah • Ad. Hills, SA / 80

BIANCO

'19 Castello di Roncade Pinot Grigio, Veneto / 65
'20 Cannibal Creek, Chardonnay, Gippsland / 89

ORANGE

'17 Vinea Marson, Friulano, Heathcote, VIC / 78

ROSATO

'19 Masseri Li Veli 'Primerose,' Negroamaro, Salento, Puglia / 80

ROSSO

'21 Rouleur "Yarra Valley", Pinot noir, Yarra Valley, VIC / 80
'18 Mustilli, Aglianico Sannio DOC, Campania, IT / 83

ENQUIRIES

Park Street Pasta & Wine
268 Park Street
South Melbourne, 3205

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+61 3 9042 8871

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ciao@parkstreetpasta.com.au

