il mercato

CENTRALE

MELBOURNE

EVENTS

AUTUMN / WINTER MENU SELECTIONS 2026

EVENTS ~~EVENTI~~ EVENTS

LA PIZZA NAPOLETANA – WOOD FIRED PIZZA

Substantial Pizza Selection

Pizza sliced into eight pieces and served on individual paper trays.

Good to know:
- All pizzas can be made gluten-free
- Vegan cheese available (NF | SF)
- Please note: while dietary requirements can be catered for, the kitchen is not allergen-free

○ Cheesy Garlic (V | VE | D)
Mozzarella, garlic & extra virgin olive oil.

○ Cheese & Italian Herbs (V | VE | D)
Mozzarella, garlic, Italian herbs & EVOO.

○ Marinara (V | VE)
San Marzano tomato, oregano, garlic, basil & EVOO.

○ Margherita (V | D)
San Marzano tomato, mozzarella, basil & EVOO.

○ Diavola (P | D)
San Marzano tomato, mozzarella, spicy salami, olives, basil & EVOO.

○ Vegetarian (V | D)
Mushrooms, artichokes, capsicum, mozzarella & EVOO.

○ Capricciosa (P | D)
San Marzano tomato, Fior di Latte, ham, artichoke, olives, mushrooms & EVOO.

○ Salsiccia e Peperoni (P | D)
San Marzano tomato, mozzarella, pork sausage, capsicum & EVOO.

○ The Butcher (P | D)
San Marzano tomato, mozzarella, pork sausage, spicy salami, ham, basil & EVOO.

○ Prosciutto (P | D)
San Marzano tomato, mozzarella, prosciutto, buffalo mozzarella, basil & EVOO.

○ Tartufo (P | D)
Mozzarella, truffle cream, ham, pork sausage, mushrooms & EVOO.

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LA PASTA FRESCA – HANDMADE PASTA

Fresh Pasta Canapes

○ Mini Pasta Cup – Pomodoro (V)
Fresh pasta served with slow-cooked tomato sauce & basil.

○ Mini Pasta Cup – Aglio e Olio (V)
Fresh pasta with garlic, chilli & olive oil.

○ Mini Pasta Cup – Stracciatella (V)
Fresh pasta finished with creamy stracciatella cheese.

○ Mini Gnocchi Cup (V)
Soft potato gnocchi with seasonal sauce.

Substantial Pasta Options

○ Pasta Bowl – Pomodoro (V)

○ Pasta Bowl – Aglio e Olio (V)

○ Pasta Bowl – Stracciatella (V)

○ Seasonal Chef's Pasta Selection

○ Gnocchi Bowl (V)

Pasta Add-On Experience

○ Live Pasta Station — POA
Fresh pasta cooked live for your guests.

GLI GNOCCHI – FRESH GNOCCHI

Gnocchi Selection

50g portion served in an individual 8oz cup.

○ Gnocco Pomodoro (V | VE | No Egg)
Potato gnocchi served with classic Napoli sauce.

○ Gnocco Parmesan Cream (V | No Egg)
Potato gnocchi served with 24-month aged Parmesan cream and a hint of nutmeg.

○ Gnocco Sorrentino (D | V | No Egg)
Potato gnocchi baked with Napoli sauce, mozzarella & fresh basil.

○ Gnocco Pumpkin (D | V | No Egg)
Potato gnocchi with pumpkin cream, toasted pepitas & goat cheese.

○ Gnocco Broccoli (D | P | No Egg)
Homemade potato gnocchi with broccoli velouté, pork sausage & chilli breadcrumbs.

Signature Experience

○ Gnocco Pomodoro Served from a Parmesan Wheel (V | VE)
Minimum 200 portions
Potato gnocchi tossed and coated in melted Parmigiano Reggiano from a large hollowed-out Parmesan wheel for an interactive live experience.

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IL RISO – GF RISOTTO & PASTA

Handheld GF Pasta & Risotto Selection

100g portion served individually.

○ Milanese Risotto – Four Cheese
Creamy Milanese-style risotto finished with a rich four cheese blend.

○ Milanese Risotto – Napoli Sauce
Traditional Milanese risotto served with Napoli sauce.

○ Milanese Risotto – Italian Mushrooms
Creamy risotto with sautéed Italian mushrooms.

○ Milanese Risotto – Wagyu Beef
Milanese risotto topped with slow-cooked Wagyu beef.

○ Gluten Free Tagliatelle – Four Cheese (GF)
Gluten free tagliatelle finished with a creamy four cheese sauce.

○ Gluten Free Tagliatelle – Napoli Sauce (GF)
Gluten free tagliatelle served with classic Napoli sauce.

○ Gluten Free Tagliatelle – Italian Mushrooms (GF)
Gluten free tagliatelle with sautéed Italian mushrooms.

○ Gluten Free Tagliatelle – Wagyu Beef (GF)
Gluten free tagliatelle topped with slow-cooked Wagyu beef.

Italian Canapés

50g canapé portions

Arancini

○ Vegan Pumpkin Arancini (VE)

○ Wagyu Beef & Peas Arancini

○ Mushroom & Truffle Arancini (V)

Croquettes

○ Cheese Croquette (V)

○ Contemporary Chicken Croquette

Lasagna Bites

○ Gluten Free Wagyu Lasagna Bite (GF)

○ Vegan Lasagna Bite (VE)

Sweet Canapés

○ Mini Tiramisù
75g portion
Layers of mascarpone cream, espresso-soaked biscuits & cocoa.

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IL FORNO – BAKERY & PIZZA

Pizza al Taglio (Bite-Size Roman Pizza)

○ Margherita (V)
San Marzano tomato, basil & fresh mozzarella.

○ Hot Salami
Hot salami, nduja & sun-dried tomato.

○ Mushroom Truffle (V)
Mushroom tapenade, ricotta & truffle oil.

○ Pork Sausage Pizza
Pork sausage, capsicum & mozzarella.

Mini Cornetti (Dessert)

○ Ricotta (Plain)

○ Ricotta & Jam

○ Ricotta & Gianduja
Filled with ricotta, Nutella & toasted hazelnuts.

LA CUCINA LATINA – ECUADORIAN

Canapes

○ BBQ Wings (GF/DF)

○ Puff Pastry Empanadas (Beef / Mozzarella / Vegetarian)

○ Empanadas (GF/DF) (Beef / Mozzarella / Vegetarian)

○ Shrimp & Veggie Bites (GF/DF)

○ Shrimp Ceviche (GF/DF)

○ Green Plantain Bites with Cheese (GF/DF)

○ Cheese Tequeños (Cheese Sticks)

○ Mini Tacos (GF/DF) (Beef or Chicken)

○ Mini Fish Tacos (GF/DF)

○ Party Chicken Pie

○ Party Beef Pie

○ Mini Spinach & Ricotta Roll (V/GF)

○ Mini Burger (Fried Chicken or Wagyu Beef)

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I CALAMARI – SEAFOOD

Canapes

- Calamari (DF)
- Calamari & Chips (DF)
- Oysters (GF/DF)
- King Prawns (GF/DF)
- Flatty Tail & Chips (DF)
- Fish Bites (DF)

Substantial Options

- Calamari & Chips Cup (DF)
- Fish Slider
- Mixed Seafood Grill Cup (DF)

IL GRECO – GREEK SPECIALITIES

Canapes

- Beef Meatballs (DF)
- Chicken Meatballs
- Spanakopita Bites (VG)
- Dolmades (VG)

Handhelds

- Greek Salad Cup (DF/GF/VG)

Substantial Options

- Chicken Skewers (DF/GF)

Gyro Boats

- Chicken Gyro Boat (DF/GF)
- Lamb Gyro Boat (DF/GF)

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LA LASAGNE – LASAGNE & BAKED PASTA

Substantial Pasta Selection

○ Pasta al Forno (D | No Egg)
Baked pasta layered with creamy béchamel, rich Parmesan & melted cheddar, finished with a golden crunchy breadcrumb topping.

○ Classic Lasagna (D)
Fresh egg pasta layered with Fior di Latte, slow-cooked Bolognese, béchamel sauce & fresh basil.

Signature Dessert Experience

○ Tiramisù Trolley (D | N | Egg)
Minimum 40 portions
Creamy mascarpone, espresso-soaked Savoiardi biscuits & a dusting of cocoa, served fresh from our roaming tiramisù trolley for an interactive dessert experience.

IL GELATO – ICE CREAM

Gelato Cups

Select preferred flavours:
○ Vanilla
○ Chocolate
○ Strawberry (Vegan/GF)
○ Lemon (Vegan/GF)
○ Pistachio
○ Hazelnut
○ Oreo
○ Mango (Vegan/GF)
○ Watermelon (Vegan/GF)
○ Black Hawaii (Vegan/GF/Sugar Free)
○ Dark Chocolate (Vegan/GF/Sugar Free)
○ Mascarpone & Fig
○ Amarena Cherry
○ Stracciatella

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IL RISTORANTE - RESTAURANT

Substantial Selection

Perfect as a substantial handheld option for cocktail-style events.

Choice of Gnocchi or Handmade Short Pasta

○ Fior di Latte & Basil
Fresh handmade pasta or gnocchi finished with Fior di Latte, basil & seasonal garnish.

○ Pork & Veal Ragu
Slow-cooked pork & veal ragù served with your choice of gnocchi or handmade short pasta.

Polenta Bowls

○ Braised Veal Polenta Bowl
Creamy polenta topped with slow-braised veal.

○ Truffled Forest Mushroom Polenta Bowl (V)
Creamy polenta finished with truffled forest mushrooms.

Ravioli Selection

○ Crab & Prawn Mousse-Filled Ravioli
Delicate ravioli filled with crab & prawn mousse.

IL CAFFE - CAFE

Mini Cannoli Selection

Freshly filled mini cannoli, perfect for cocktail events and dessert grazing.

○ Chocolate Cannoli
Crisp cannoli shell filled with chocolate cream.

○ Sicilian Cannoli
Traditional Sicilian-style ricotta filling.

○ Custard Cannoli
Classic vanilla custard filling.

○ Pistachio Cannoli
Pistachio cream with crushed pistachio finish.

Coffee Service

Price on Request

○ Coffee Station
Barista-made coffee available in any style, including espresso, cappuccino, latte, flat white, long black & tea options.