



# *Cortina Room*

Behind the curtain at

*Sosta*  
ristorante

# Introducing *Cortina Room*

Italian light lunches and long table leisurely dinners can now be savoured behind a sumptuous velvet curtain at Sosta.

Introducing Cortina Room, our elegant private dining space.

Draw the curtain for an intimate experience or leave partially open to soak up a little of Sosta's spirit. Tables can be set to cater to your party size, then select a set menu to suit your occasion or, allow Head Chef Tintori to take the lead and create something special and bespoke just for you.



# The Details

## MINIMUM SPEND

### Lunch

No minimum spend is required  
Service fee applies

### Dinner

\$2,500 + Service Fee

\*All guests are required to dine on one of our set menu options.

## SEATED CAPACITY

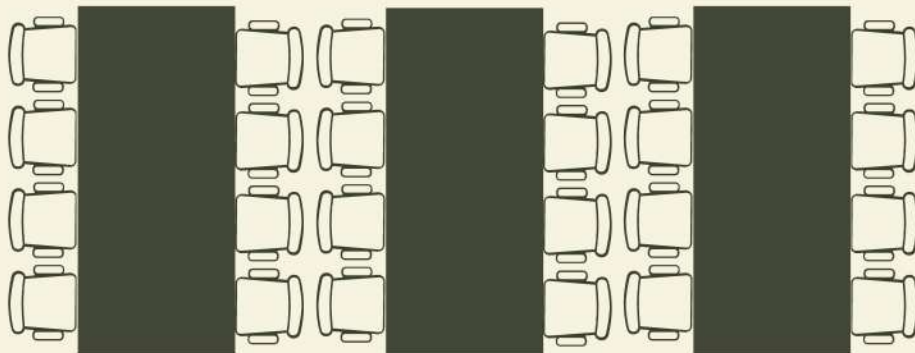
up to **24 Guests**

Accommodated across two or three tables

OR

up to **18 Guests**

One long table



24 Guests



18 Guests



## *Meet the Chef*

Under the direction of Tuscan Head Chef and Co-Owner Alex Tintori, with an impressive culinary career spanning over sixteen years, every dish at Sosta Ristorante is made with complex, artful technique where foraging and fermentation are at the forefront. What you see on the plate is only half of the story.

*"I loved preparing our latest menus as Sosta. Taking the time to source seasonal, local, sustainable produce and working with some incredible suppliers is such a highlight. I look forward to sharing my new spring/summer dishes with you"*

*Entrées, Main & Dessert*

**ANTIPASTI MISTI** — *entrées to share*

**ANTIPASTO TOSCANO**

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

**BURRATA, FARROTTO AI FUNGHI E MIELE**

Burrata, black barley, wild mushroom, fermented honey jelly

**CARPACCIO DI TONNO**

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

**MAIN** — *choice of*

**GNOCCHI IN BIANCO**

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

**LINGUINE ALLE VONGOLE E BOTTARGA**

Linguine, clams, bottarga, garlic, chilli

**PAPPARDELLE AL RAGU**

Pappardelle, ossobuco ragu, parmigiano

**PESCATO DELL GIORNO, ZAFFERANO E PISELLI**

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

**PANCETTA DI MAIALE ARROSTO**

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

*All served with salad and potatoes*

**DOLCI** — *desserts to share*

**TINTORI'S TIRAMISU**

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

**SEMIFREDDO ALLE NOCCIOLE, CARMELLO E CASTAGNE**

Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts

**FORMAGGI**

Cheese selection



*All pasta is made fresh in house. Gluten free options available.*

*\*Bespoke menu available upon request*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

*Entrée, Pasta, Main & Dessert*

**ANTIPASTI MISTI** — *entrées to share*

**ANTIPASTO TOSCANO**

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

**BURRATA, FARROTTO AI FUNGHI E MIELE**

Burrata, black barley, wild mushroom, fermented honey jelly

**CARPACCIO DI TONNO**

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

**PASTA** — *choice of*

**GNOCCHI IN BIANCO**

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

**LINGUINE VONGOLE E BOTTARGA**

Linguine, clams, bottarga, garlic, chilli

**PAPPARDELLE AL RAGU**

Pappardelle, ossobuco ragu, parmigiano

*All pasta is made fresh in house. Gluten free options available.*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

**MAIN** — *choice of*

**PESCATO DELL GIORNO, ZAFFERANO E PISELLI**

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

**PANCETTA DI MAIALE ARROSTO**

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

**BAVETTE AL VINO ROSSO E MIDOLLO**

200g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata

*All served with salad and potatoes*

**DOLCI** — *desserts to share*

**TINTORI'S TIRAMISU**

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

**CHEESECAKE AL MIELE**

Raw honey cheesecake, honeycomb, crème fraîche

**FORMAGGI**

Cheese selection

\*Bespoke menu available upon request



# *Beverages*

Our specially curated beverage list is continuously evolving to reflect the same principles as our cuisine. Drawing from the diverse material available in Australia and Italy, with a focus on small artisan producers working in harmony with nature, and grapes native to Italy's most beautiful regions.

Our team would love to curate a bespoke drinks menu or wine pairing for your occasion or, if you would prefer a free-flowing package, then let us know.

Click below to view our current List

[\*\*Beverage Menu\*\*](#)

Please note that the beverage list is subject to change



# TERMS & CONDITIONS

## Service Fee

- A 5% Service fee -15% on Sundays or public holidays is applied for all bookings in our Private or Exclusive spaces.

## Booking

- To proceed with a booking a \$50pp pre-authorisation will be required. Funds will be verified, not charged. No deposit is taken

## Cancellation Policy

- A cancellation within 7 days of the booking will incur a \$50pp fee.

## Guest Numbers

- Decrease in guest numbers within 24 hours of the booking will incur a \$50pp fee on the day.

## Decorations

- We welcome styling your event with flowers and free-standing decorations. We do not allow candles and open flames.

## Sosta Ristorante Property

- No signage or items can be attached or fixed to any surface within the venue.

## Cake

- All groups are welcome to bring a store-bought cake
- A \$20 flat fee is charged per cake per booking.
- We do not offer inhouse cakes to be made for your event.

## Music

- We are able to accommodate entertainment, bands and DJs for exclusive hire only. All requests must be approved by your Sosta Ristorante contact.

*Sosta*  
ristorante





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## CONTACT

To find out more please contact our team

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