



EVENTS

# LA ROSA

THE STRAND | WINE BAR AND OSTERIA

*By* PENOLINO





Located within the iconic Strand Arcade, La Rosa The Strand- little sister of The Restaurant Pendolino- is an elegant Roman osteria and wine bar, named Australia's Best Informal Italian Restaurant by The Restaurant and Catering Association in 2017 and 2018.

Under the skilful guidance of executive chef and owner Nino Zoccali, La Rosa The Strand celebrates artisanal age-old Roman cooking techniques, profiling boutique, family operated producers from around Australia. Like at Pendolino, the menu features a range of pastas prepared each day in a dedicated pasta kitchen, and its revered Roman Grill menu centres around a custom-made volcanic rock grill and stone oven.

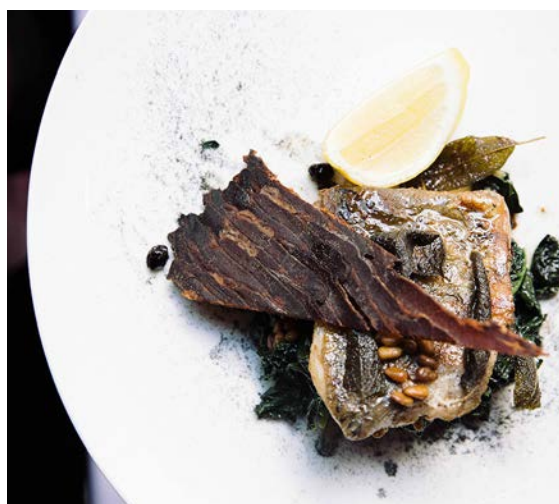
La Rosa's award winning menu is complemented by an extensive and eclectic collection of premium wines handpicked from Italy each year, as well as handcrafted Roman cocktails, aperitifs and digestifs, to be enjoyed in the elegant dining room or as you overlook the Strand Arcade's stunning interiors in the Wine Bar.



## LA ROSA THE STRAND SEMI PRIVATE DINING ROOM

With the beautiful Pitt Street Mall as its backdrop, La Rosa The Strand's Semi Private Dining Room is ideal for a wide range of functions including corporate lunches/dinners, wine masterclasses and canape events.

Enclosed by a moveable wine wall, the space is incredibly flexible and can accommodate groups of 21-60 for a seated event.



### EVENT PACKAGE

*A minimum spend applies and varies according to group size.*

*Two, three or four course menu options, designed by executive chef Nino Zoccali and head chef Simon Scandiuzzo, starting from \$67pp.*

*Beverages available on consumption, or a tailored beverage package curated by group sommelier, Cristian Casarin, can be provided.*







## LA ROSA THE STRAND THE VINUM ROOM

The warm, dimly lit Vinum Room at La Rosa The Strand is the perfect spot for stand-up canape or cocktail events for groups of up to 40. This sophisticated semi-private space is also ideal for wine or olive oil masterclasses, or sit down lunch or dinner events, with up to 20 people seated on one long table.



### EVENT PACKAGE

*A minimum spend applies and varies according to group size.*

*Bespoke canape or à la carte menu designed by executive chef Nino Zoccali and head chef Simon Scandiuzzo. Groups of 12 and above are required to be on a function menu.*

*Beverages available on consumption, or a tailored beverage package curated by group sommelier, Cristian Casarin, can be provided.*



## LA ROSA THE STRAND RESTAURANT BOOK-OUT

La Rosa The Strand can be booked in its entirety, for groups looking to enjoy exclusive access to its expansive dining room, looking over Pitt Street Mall, as well as the accompanying Vinum Room.

The restaurant can accommodate groups of up to 120 for a seated event, or 140 for a cocktail-style canape format.



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## EVENT PACKAGE

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*A minimum spend applies.*

*Two, three or four course set menu options, designed by executive chef Nino Zoccali and head chef Simon Scandiuzzo, starting from \$67pp.*

*Beverages available on consumption, or a tailored beverage package curated by group sommelier, Cristian Casarin can be provided.*

*TV and microphone are available.*

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### **THREE COURSE SAMPLE MENU**

**\$94PP** (UP TO 40 GUESTS)

#### **ENTREES**

##### **VIGNAROLA SALAD**

Artichoke, Fennel, Quail Eggs, Almonds, Onion,  
Organic Gorgonzola, Raw Zucchini Flowers

##### **CALAMARI CON PISELLI**

Fried Southern Calamari, Sweet Pea Puree,  
Pea & Snow Pea Salad, Snow Pea Tendrils

##### **POLPETTINE DI MAIALE**

Free Range Pork & Parmesan Meatballs,  
Roman Semolina Tortino, Grilled Heirloom  
Tomato, Baby Rocket Salad, Olive & Red Pepper  
Salsa

#### **MAIN COURSE**

##### **ROMAN RAVIOLI CACIO E PEPE**

Ricotta & Pecorino DOP Ravioli,  
Tellicherry Black Pepper

##### **SALTIMBOCCA DI PESCE**

King Reef Barramundi, Sage, Pancetta, Cavolo  
Nero, Pine Nuts, Lemon Burnt Butter

##### **BRASATO DI MANZO CON PORCINI**

Slow Cooked Beef, Chickpea Puree, Sautéed  
Spinach, Micro Chard, Porcino & Portobello  
Mushroom Sauce

*Main Courses are served with a Garden Salad  
and Fried Potatoes*

#### **DESSERT**

##### **GELATI-SORBETTI**

Mixed Gelato & Sorbets

##### **ZEPPOLA**

Traditional Potato Dough Doughnut, Vanilla Bean  
Gelato, Caramel

##### **TIRAMISU "CLASSICO"**

Mascarpone Cream, Portioli Espresso, Marsala  
Liqueur, House-Made Savoiardi

#### **TEA & COFFEE**







### **BEVERAGE PACKAGE 1**

#### **SPARKLING WINE**

NV Capitanía Extra Dry DOC  
Prosecco (Glera), *Valdobbiadene-Veneto*

#### **WHITE WINE**

2016 Waihopai Vitis  
Sauvignon Blanc, *Marlborough NZ*

#### **RED WINE**

2014 Strada del Bacco  
Sangiovese-Shiraz, *Langhorne Creek SA*

#### **BEER & SOFT DRINKS**

Peroni (Tradizionale)  
Peroni Leggera (Light & Low Carb)  
Juice and Soft Drinks (excluding Mineral Water)

#### **PRICES**

3 Hours - \$62 per person  
4 Hours - \$72 per person  
5 Hours - \$82 per person



### **BEVERAGE PACKAGE 2**

Choose one OR two white and red wines from the below.

#### **SPARKLING WINE**

NV La Farra Valdobbiadene Superiore DOCG  
Prosecco (Glera), *Valdobbiadene-Veneto*

#### **WHITE WINE**

2017 Strada del Bacco 'made by Darryl Catlin'  
Riesling, *Clare Valley SA*  
2017 Vigne Nuove  
Pinot Grigio, *Fleurieu Peninsula SA*

#### **RED WINE**

2017 Grace Road 'By Mario Marson'  
Pinot Noir, *Yarra Valley VIC*  
2017 Strada del Bacco Rosso  
Syrah (Shiraz), *McLaren Vale SA*

#### **BEER & SOFT DRINKS**

Peroni (Tradizionale)  
Menabrea  
Peroni Leggera (Light & Low Carb)  
Juice and Soft Drinks (excluding Mineral Water)

#### **PRICES**

3 Hours - \$72 per person  
4 Hours - \$82 per person  
5 Hours - \$92 per person

### **COCKTAILS AVAILABLE**

#### **LIMONCELLO SORPRESA - LIMONCELLO SURPRISE**

*Limoncello, Wyborowa Vodka, Lemon Juice,  
Mint, Soda, Brown Sugar Syrup*

#### **ROSSINI**

*Puglian Wild Strawberry Purée, Prosecco*

Cocktails charged on consumption.  
Please request to see our extensive  
cocktail list for more options.

#### **PLEASE NOTE.**

Prices and stock availability are subject to change.  
Guests are more than welcome to opt for beverage on  
consumption, we simply request that you pre-select a white  
and red wine option prior to your event to ensure availability.



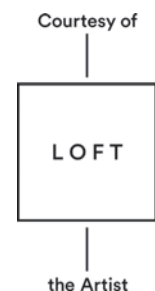
## *The Restaurant* **PENDOLINO**

La Rosa The Strand's sister restaurant, Sydney dining institution The Restaurant Pendolino, is home to one of the city's most sophisticated and versatile Private Dining Rooms. Ideal for a wide range of events including corporate lunches and dinners, wine or olive oil masterclasses and even intimate weddings, the Private Dining Room can comfortably accommodate groups of between 8 and 48.

Alternatively, The Restaurant Pendolino's dining room can seat groups of between 49 and 90, or groups of up to 120 can enjoy exclusive access to the restaurant in its entirety.

E: [functions@pendolino.com.au](mailto:functions@pendolino.com.au)

[www.pendolino.com.au](http://www.pendolino.com.au)



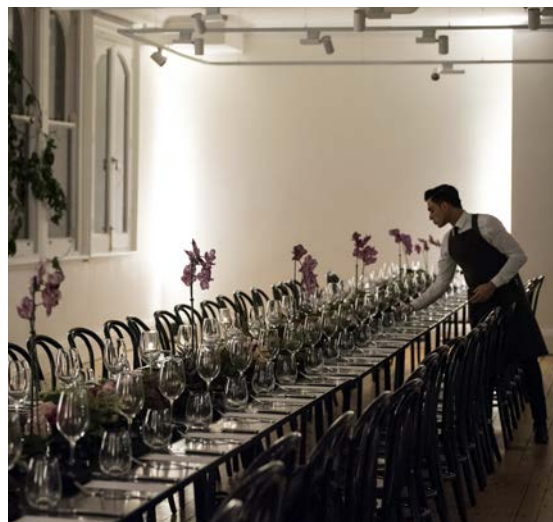
Perched on the fourth floor of the Strand Arcade, the Courtesy of the Artist Loft is an exquisite 200 square metre gallery that's perfect for curated exhibitions, exclusive launches, private dinners, weddings and a range of private and corporate functions.

With stunning natural light streaming through the Victorian windows during the day, the Courtesy of the Artist Loft is one of Sydney's most exciting and unique 'blank canvas' event spaces.

All catering is provided by The Restaurant Pendolino.

T: (02) 8354 1398

[www.courtesyoftheartist.com.au/pages/the-loft](http://www.courtesyoftheartist.com.au/pages/the-loft)







# LA ROSA

THE STRAND | WINE BAR AND OSTERIA

*By* PENOLINO

Contact La Rosa The Strand and our dedicated event coordinator will help create a memorable occasion for you. We can help with all the details to ensure your event is both elegant and enjoyable.

Maggi Stephenson

T: (02) 9223 1674

E: [functions@larosathestrand.com.au](mailto:functions@larosathestrand.com.au)

## **La Rosa The Strand**

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[www.larosathestrand.com.au](http://www.larosathestrand.com.au)

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