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ITALIAN  
DINING



*Sewardi Group*  
LUNCH MENU

FOLLOW US ON INSTAGRAM @ITALIANDINING

*Tuesday to Saturday 7am - 10pm Sunday 7am - 4pm*  
*"We serve to our customers what we serve to our family.*  
*The best ingredient we have is love."*



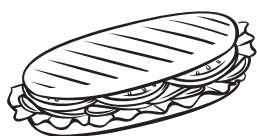
## APPERITIVO

Campari & soda	\$12
Aperol Spritz Prosecco, Aperol & soda	\$16
Antico Spritz Prosecco, rosso Antico & soda	\$16
Negroni Red Fizz gin Campari & Cinzano Rosso	\$18
Americano Campari, Cinzano Rosso & soda	\$18



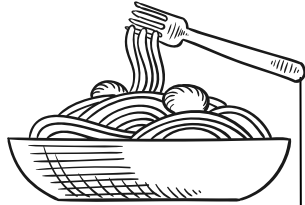
## STARTERS

Mini Arancini Secret recipe, from Sicily with love with mixed leaf salad	\$15 \$18
Calamari with salad & aioli	\$24
Olive Miste Marinated olives	\$10



# PANINI

Tricolore	\$15
San Danielle Prosciutto, buffalo mozzarella, wild rocket, tomato	
Montalbano	\$15
Grilled zucchini, roasted capsicum, eggplant, provolone (V)	
Benigni	\$16
Smoked salmon, avocado, herbed goat's cheese	
Diavola	\$15
Spiced marinated chicken, caramelised onion, lettuce, mayo	
Tonno	\$15
Tuna, cucumber, olives, lettuce, mayo	
Bunga Bunga	\$16
Chicken schnitzel, lettuce, tomato, aioli	
Nonna's	\$15
Salame Felino, provolone, roasted eggplant	
Italian Job	\$13
Pancetta & egg roll with your choice of sauce	
Add chips	\$5



## PASTA

Spaghetti Bolognese \$25  
Beef & pork ragu sauce

Spaghetti Marinara \$30  
Mixed fresh seafood & napoli sauce

Fettucine Anchovy \$25  
Garlic, chilli, anchovy in olive oil, white wine,  
and fresh tomato

Fettucine Carbonara \$25  
Crushed black pepper, pancetta, egg yolk &  
cream sauce

Penne Amatriciana \$25  
Onion, pancetta, garlic, chilli & napoli sauce

Penne Boscaiola \$25  
Pancetta, mushroom & cream sauce

Meat Lasagne (home made) \$25  
Traditional beef & pork served with salad

Gnocchi of the day \$POA

Risotto of the day \$POA

(please ask staff for details)

Chicken Scaloppine \$27  
Lemon glaze & capers with white wine

Veal Scaloppine \$27  
Mushroom & white wine

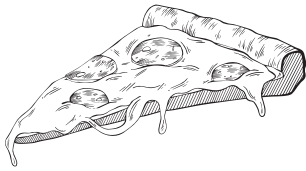
Veal Milanese \$27  
Veal lightly crumbed in golden bread crumb  
& lemon

Chicken schnitzel \$25  
With salad & chips

Fish & chips \$27  
John Dory with tartare & salad

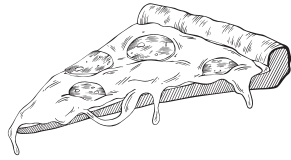


## MAIN MEALS



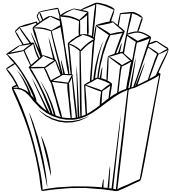
# PIZZA

Marinara (V) Olive oil, tomato, oregano (no cheese)	\$15
Margherita (V) Tomato, basil and oregano	\$17
Montagna (V) Mushroom, rocket & balsamic	\$20
Carne Salami, chorizo, ham & pepperoni	\$25
Capricciosa Ham, mushroom, pepperoni, artichoke, capsicum	\$25
Hawaiian Ham & pineapple	\$23
Europa Anchovy, olive, capsicum & onion	\$23
Pollo Chicken, onion, sun dried tomato, capsicum	\$25
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$25
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$27
Punchinello Prawns, salmon, lemon	\$28
Calzone Napoli Salami, onion & olives served with salad	\$26
0.5 metre pizza - choice of 3 toppings	\$50
1 metre pizza - choice of 4 toppings	\$90



## WHITE BASE PIZZA

Potato (V) With rosemary and garlic	\$18
Quattro Formaggi (V) Chef's selection of four cheeses	\$20
Garlic/Herb Bread	\$10



## SALADS & SIDES

Mixed green salad	\$12
Rocket & pear salad Balsamic & Parmesan	\$17
Mediterranean salad Olives, artichoke & goat's fetta	\$17
Mixed seasonal vegetables	\$10
Rosemary potatoes	\$10
Chips	\$10

## LUNCH SPECIALS

Three course lunch Garlic/herb bread, pasta or pizza and scoop of gelato or soft serve with a house wine or soft drink	\$31
Two course seafood lunch with one Bruschetta with Shark's Bay crab & Fish of the Day (ask staff for details)	\$35

Please ask our staff for soft serve / gelato flavours & tart/cake of the day

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person

*Italian Dining*