



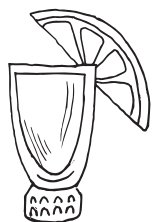
ITALIAN
DINING



Sewardi Group
DINNER 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."



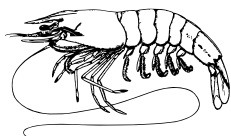
APPERITIVO

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



STARTERS

Garlic or herb bread	\$12
Tuscan bread with olive oil & balsamic	\$12
Bruschetta with tomato & buffalo mozzarella (three pieces)	\$15
Olive miste marinated olives with chilli, garlic & rosemary	\$12
Sicilian meatballs in Napoli Sauce served with a slice of ciabatta	\$23
Antipasto miste selection of cured meat, cheese & grilled vegetables (serves 2)	\$32
Calamari fried calamari with salad and Dijon aioli	\$26
Arancini of the day buffalo mozzarella & porcini mushroom	\$7 e
Caprese salad buffalo mozzarella, tomato, basil add prosciutto	\$20 \$10



ANTIPASTI



PASTA

Grilled prawns lemon cream, truffle paste & parsley	\$32
Scallops Amatriciana sauce & potato foam	\$28
Fettucine Puttanesca tomato, capers, anchovies, olives, garlic, chilli	\$28
Spaghetti Aglio e Olio olive oil, chilli, garlic & parsley	\$26
Fettucine Puglia hot Calabria salami, pork, beef & burrata	\$27
Penne Bolognese slow cooked beef & pork in tomato	\$26
Spaghetti Marinara fresh mixed seafood & Napoli sauce	\$32
Fettucine Carbonara pancetta, egg yolk, cream and black pepper	\$28
Lasagne (homemade) traditional beef & pork ragu with salad	\$28
Orecchiette Granchio crab meat & creamy white wine sauce	\$33
Spaghetti Pistachio basil pesto, prawns with pistachio crumb	\$34
Gnocchi of the Day (please ask our staff for details)	POA
Risotto of the Day (please ask our staff for details)	POA

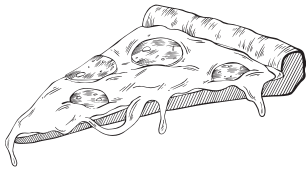


SECONDI



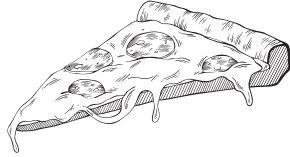
SALAD & SIDES

Zuppa Pesce mixed seafood soup with wood fired bread	\$39
Pollo alla Diavola chicken breast wrapped in prosciutto in a mushroom cream sauce	\$33
Veal Funghi Veal finished in a mushroom & white wine sauce	\$33
Milanese Scaloppine veal lightly crumbed in golden bread crumb and lemon	\$33
Eye Fillet (300g) with mushroom, red wine jus and cream	\$40
Fish of the Day Grilled fillets served with vegetables and herb lemon butter (ask staff for details)	\$POA
Mixed green salad	\$12
Rocket & pear salad, balsamic & parmesan	\$17
Mixed seasonal vegetables	\$12
Rosemary potatoes	\$12
Tomato, buffalo mozzarella & basil salad	\$16
Chips	\$12
Truffle chips	\$17

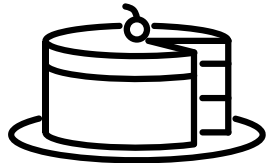


PIZZA

Margherita (V) tomato, basil and oregano	\$22
Parmigiano (V) eggplant & parmesan	\$23
Montagna (V) mushroom, rocket & balsamic	\$23
Carne salami, chorizo, ham & pepperoni	\$26
Hawaiian ham & pineapple	\$23
Pollo Chicken, onion, sun dried tomato, capsicum	\$26
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$26
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$26
Punchinello tomato, basil and oregano	\$29
Calzone Napoli Salami, onion & olives served with salad	\$28
Napoli anchovies, olives, capers, oregano, chilli	\$25
Prosciutto e Rucola prosciutto, rocket, tomato, herbs	\$28
Capricciosa ham, mushrooms, pepperoni, artichoke, capsicum	\$27



WHITE BASE PIZZA



DOLCE

Potato (V) With rosemary and garlic	\$22
Quattro Formaggi (V) Chef's selection of four cheeses	\$25
Garlic/Herb Bread	\$12
Tiramisù (homemade)	\$15
Crème brûlée with gelato	\$17
Gelato (ask staff for flavours)	\$13
Affogato with your choice of liquor	\$15 \$22
Flute of limoncello & gelato	\$20
Cake/tart of the day (served with gelato) (ask staff for details)	\$17
Cheese Board (serves 2) House selection of cheeses, fruit paste and crackers	\$32
Pizza Nutella with berries and gelato	\$25

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