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ITALIAN  
DINING



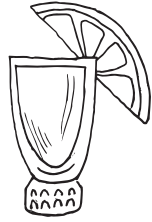
*Sewardi Group*  
DINNER MENU

FOLLOW US ON INSTAGRAM @ITALIANDINING

*Tuesday to Saturday 8am - 9pm*

*"We serve to our customers what we serve to our family.*

*The best ingredient we have is love."*



# APERITIVO

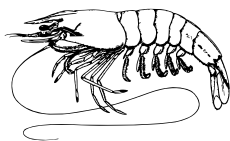
Campari & soda	\$12
Aperol Spritz	\$18
Prosecco, Aperol & soda	
Antico Spritz	\$18
Prosecco, rosso Antico & soda	
Negroni	\$18
Gin Campari & Cinzano Rosso	
Americano	\$18
Campari, Cinzano Rosso & soda	

*\*For full cocktail & drinks list please see our wine menu*



## STARTERS

Garlic or herb bread	\$13
Tuscan bread with olive oil & balsamic	\$13
Bruschetta with tomato & buffalo mozzarella (three pieces)	\$16
Olive miste marinated olives with chilli, garlic & rosemary	\$12
Sicilian meatballs in Napoli Sauce served with a slice of ciabatta	\$24
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	\$18 \$5



## ANTIPASTI

Grilled prawns lemon cream, truffle paste & parsley	\$32
Scallops pan fried in garlic & olive oil	\$29



# PASTA

Spaghetti Aglio e Olio olive oil, chilli, garlic & parsley - add prawns \$5	\$27
Penne Bolognese house made slow cooked beef & pork in tomato	\$26
Penne Amatriciana bacon, onion, chilli Napoli sauce	\$27
Fettucine Positano Chicken & mushrooms in a Napoli cream sauce	\$28
Fettucine Gamberi prawns in Napoli sauce	\$30
Spaghetti Marinara fresh mixed seafood & Napoli sauce	\$33
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	\$32
Spaghetti Pistachio basil pesto, prawns with pistachio crumb	\$32
Gnocchi Quattro Formaggio (four cheeses)	\$28
Gnocchi Napoli	\$26
Mushroom risotto - add chicken \$5	\$28
Seafood risotto	\$33
Pumpkin ravioli in burnt butter & sage sauce with goat's cheese & walnuts	\$28



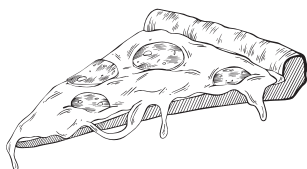
## SECONDI

Zuppa Pesce mixed seafood soup with wood fired bread	\$39
Pollo alla Diavola chicken breast wrapped in prosciutto in a mushroom cream sauce	\$34
Veal Funghi Veal finished in a mushroom, butter & cream sauce	\$34
Veal Scaloppine Lightly crumbed veal in honey & lemon sauce	\$33
Eye Fillet (300g 100 day aged grain fed beef) with mushroom, red wine jus and cream	\$43
Fish of the Day Grilled fillets served with vegetables and herb lemon butter (ask staff for details)	\$POA



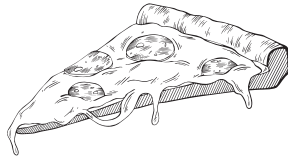
## SALAD & SIDES

Mixed green salad	\$13
Mediterranean salad w olives & feta	\$15
Rocket & pear salad, balsamic & parmesan	\$17
Mixed seasonal vegetables	\$13
Rosemary potatoes	\$13
Chips	\$14
Truffle chips	\$17

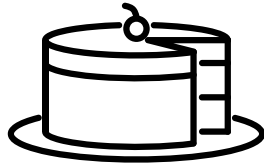


# PIZZA

Margherita (V) tomato, basil and oregano	\$23
Parmigiano (V) eggplant & parmesan	\$24
Montagna (V) mushroom, rocket & balsamic	\$24
Carne salami, chorizo, ham & pepperoni	\$26
Hawaiian ham & pineapple	\$24
Pollo Chicken, onion, sun dried tomato, capsicum	\$26
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$27
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$26
Punchinello Prawns, salmon, lemon	\$29
Calzone Napoli Salami, onion & olives served with salad	\$29
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	\$24
Quattro Formaggi (V) Chef's selection of four cheeses	\$26
Garlic/Herb	\$15
Tiramisù (homemade)	\$15
Crème brûlée with gelato	\$17
Gelato (ask staff for flavours)	\$14
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)	\$18
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 gelato flavours & tart/cake of the day

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person

*Italian Dining*