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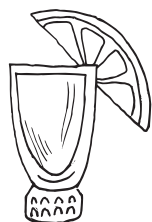
ITALIAN  
DINING



*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."*



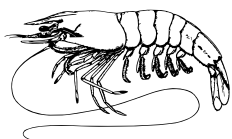
## APPERITIVO

Campari & soda	\$12
Aperol Spritz Prosecco, Aperol & soda	\$15
Antico Spritz Prosecco, rosso Antico & soda	\$15
Negroni Red fizz, gin Campari & Cinzano Rosso	\$15
Americano Campari, Cinzano Rosso & soda	\$14



## STARTERS

Garlic or herb bread	\$10
Tuscan bread with olive oil & balsamic	\$10
Bruschetta with tomato & buffalo mozzarella (per piece)	\$6
Bruschetta nduja hot Calabria salami with mushrooms & fetta	\$7
Olive miste marinated olives with chilli, garlic & rosemary	\$10
Antipasto miste selection of cured meat, cheese & grilled vegetables	\$28
Calamari fried calamari with salad and Dijon aioli	\$24
Arancini of the day buffalo mozzarella, mince & baby peas (2) buffalo mozzarella & porcini mushroom (3)	\$15



## ANTIPASTI



## PASTA

Grilled prawns lemon cream, truffle paste & parsley	\$30
Scallops Amatriciana sauce & potato foam	\$27
Spaghetti Aglio e Oglio olive oil, chilli, garlic & parsley	\$25
Fettucine Puglia hot Calabria salami, pork, beef & burrata	\$27
Penne Bolognese slow cooked beef & pork in tomato	\$25
Spaghetti Marinara fresh mixed seafood & Napoli sauce	\$30
Fettucine Carbonara pancetta, egg yolk, cream and black pepper	\$25
Lasagne (homemade) traditional beef & pork ragu with salad	\$27
Orecchiette Granchio crab meat & creamy white wine sauce	\$28
Gnocchi of the Day (please ask our staff for details)	POA
Risotto of the Day (please ask our staff for details)	POA



## SECONDI

Pollo alla Diavola \$32  
chicken breast wrapped in prosciutto in a mushroom cream sauce

Veal Funghi \$30  
Veal finished in a mushroom & white wine sauce

Milanese Scaloppine \$30  
veal lightly crumbed in golden bread crumb and lemon

Eye Fillet \$35  
with mushroom, red wine jus and cream

Fish of the Day \$POA  
Grilled fillets served with vegetables and herb lemon butter  
(ask staff for details)



## SALAD & SIDES

Mixed green salad \$10

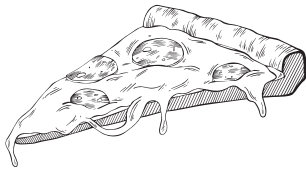
Rocket & pear salad, balsamic & parmesan \$15

Mixed seasonal vegetables \$8

Rosemary potatoes \$8

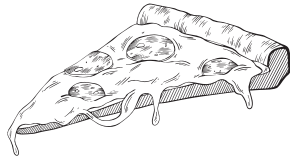
Tomato, buffalo mozzarella & basil salad \$16

Chips \$10

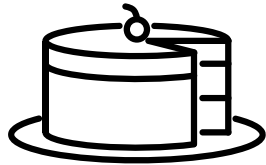


# PIZZA

Margherita (V) tomato, basil and oregano	\$17
Parmigiano (V) eggplant & parmesan	\$20
Montagna (V) mushroom, rocket & balsamic	\$20
Carne salami, chorizo, ham & pepperoni	\$24
Hawaiian ham & pineapple	\$20
Pollo Chicken, onion, sun dried tomato, capsicum	\$24
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$24
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$25
Punchinello Prawns, salmon, lemon	\$27
Calzone Napoli Salami, onion & olives served with salad	\$23



# WHITE BASE PIZZA



# DOLCE

Potato (V) With rosemary and garlic	\$17
Quattro Formaggi (V) Chef's selection of four cheeses	\$22
Garlic/Herb Bread	\$10
Tiramisù (homemade)	\$14
Crème brûlée with gelato	\$17
Gelato (ask staff for flavours)	\$13
Affogato with your choice of liquor	\$13 \$20
Flute of limoncello	\$18
Cake/tart of the day (ask staff for details)	\$POA

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*