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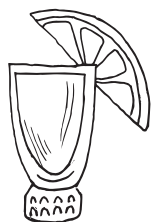
ITALIAN  
DINING



*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."*



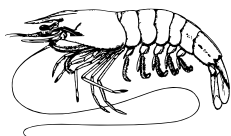
## APPERITIVO

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



## STARTERS

Garlic or herb bread	\$10
Tuscan bread with olive oil & balsamic	\$10
Bruschetta with tomato & buffalo mozzarella (three pieces)	\$15
Olive miste marinated olives with chilli, garlic & rosemary	\$10
Antipasto miste selection of cured meat, cheese & grilled vegetables	\$30
Calamari fried calamari with salad and Dijon aioli	\$26
Arancini of the day buffalo mozzarella, mince & baby peas (2) buffalo mozzarella & porcini mushroom (3)	\$15
Caprese salad	\$20
buffalo mozzarella, tomato, basil add prosciutto	\$10



## ANTIPASTI



## PASTA

Grilled prawns lemon cream, truffle paste & parsley	\$30
Scallops Amatriciana sauce & potato foam	\$27
Fettucine Puttanesca tomato, capers, anchovies, olives, garlic, chilli	\$28
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	\$26
Spaghetti Marinara fresh mixed seafood & Napoli sauce	\$30
Fettucine Carbonara pancetta, egg yolk, cream and black pepper	\$27
Lasagne (homemade) traditional beef & pork ragu with salad	\$27
Orecchiette Granchio crab meat & creamy white wine sauce	\$32
Spaghetti Pistachio basil pesto, prawns with pistachio crumb	\$33
Gnocchi of the Day (please ask our staff for details)	POA
Risotto of the Day (please ask our staff for details)	POA

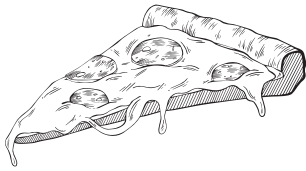


## SECONDI



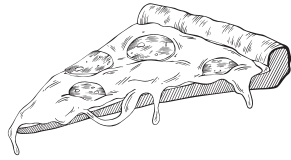
## SALAD & SIDES

Zuppa Pesce mixed seafood soup with wood fired bread	\$38
Pollo alla Diavola chicken breast wrapped in prosciutto in a mushroom cream sauce	\$32
Veal Funghi Veal finished in a mushroom & white wine sauce	\$32
Milanese Scaloppine veal lightly crumbed in golden bread crumb and lemon	\$32
Eye Fillet (300g) with mushroom, red wine jus and cream	\$38
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	\$10
Rosemary potatoes	\$10
Tomato, buffalo mozzarella & basil salad	\$16
Chips	\$10
Truffle chips	\$15

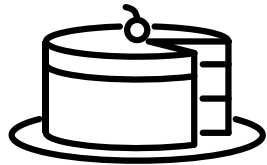


# PIZZA

Margherita (V) tomato, basil and oregano	\$20
Parmigiano (V) eggplant & parmesan	\$22
Montagna (V) mushroom, rocket & balsamic	\$22
Carne salami, chorizo, ham & pepperoni	\$25
Hawaiian ham & pineapple	\$22
Pollo Chicken, onion, sun dried tomato, capsicum	\$25
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$25
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$26
Punchinello Prawns, salmon, lemon	\$28
Calzone Napoli Salami, onion & olives served with salad	\$26
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	\$20
Quattro Formaggi (V) Chef's selection of four cheeses	\$24
Garlic/Herb Bread	\$10
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)	\$15
Pizza Nutella with berries and gelato	\$22

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*