

SVAGO

STUZZICHINI [nibbles]

Ciabatta, South Australian Extra Virgin Olive Oil & Aged Balsamic Vinegar 6.90 [V/VG]A

Marinated Kalamata and Sicilian Olives with Rosemary, Garlic, Fennel seed and Chilli 9.90 [GF/V/VG]

Fornarina (pizza) **Pomodoro** 11.90 add Anchovies 3.00 [GFA/V/VG]

Fornarina (pizza) **Aglio olio** 11.90 [GFA/V/VG]

ANTIPASTI [entree]

Nonna's Polpette di Carne, Beef, Veal and Pork meatballs, Napoli sauce, Fior di latte and Grated Parmesan [4pieces] 15.90

Arancini Funghi, Porcini and Swiss Brown Mushrooms and Asiago Cheese served with Garlic Aioli, Ricotta and Rocket [4pieces] 16.90 [V]

Crocchette di Patate, Italian style Potato Croquettes filled with Fior di Latte and served with a side of Napoli sauce and grated Parmesan [4pieces] 13.90 [V]

Tasting Plate, Chefs selection of Imported Italian Prosciutto, Cured Meats, Selection of Italian Cheeses, Nonna's style house made mixed Vegetables, Marinated Olives and toasted Ciabatta bread [Serves 2pp] 28.90 add Buffalo Mozzarella 6.00

Guazzetto, Sautéed black Mussels, Cockles, Garlic, White Wine, Perino Tomatoes, mild Chilli and a touch of rich Napoli sauce served with toasted Ciabatta bread 19.90

Insalata Caprese, Buffalo mozzarella, Roma tomatoes, Basil 19.90 [GF/V]

Salsiccia and Friarielli, Pork and Fennel Sausage tossed with chilli, garlic, friarielli [Neapolitan style of Broccoli] and White Wine served with toasted Ciabatta bread 18.90

PRIMI PIATTI [Pasta / Risotto]

All Pastas can be made with gluten free short or long pasta [excl. Gnocchi]

Gnocchi Napoli, cooked in a traditional rich Napoletana sauce with extra virgin olive oil and Parmesan 22.90 [V]

Gnocchi Gorgonzola, Walnuts, Gorgonzola cheese, Parsley and Cavolo Nero 27.90 [V]

Fettuccine Bolognese, pork, veal and beef bolognese 23.90 [GFA]

Paccheri Ragù, Large tube pasta, tossed in a traditional Beef and Pork Napoletana Ragù, cooked for a minimum of 6hours 26.90 [GFA]

Penne Montanara, Pork and fennel Sausage, Roast Capsicum, Kalamata Olives and rich Tomato sauce 24.90 add N'duja 3.00 [GFA]

Spaghetti Frutti di Mare, in Bianco with mixed local and seasonal seafood, mild Chilli, garlic, White Wine, Parsley, extra virgin olive oil 39.90 [GFA]

- Or add a Touch of Napoletana Sauce

Spaghetti Crab, Australian Blue Swimmer Crab meat, Perino Tomatoes, White wine, Chilli, Napoli sauce and Parsley 34.90 [GFA]

Orecchiette Broccoli and Tarallo, Tossed in a creamy broccoli sauce with garlic, mild Chilli, Anchovies served with grated Pecorino and crumbed Tarallo 23.90

Spaghetti Carbonara, Traditional with Guanciale, Pecorino, Pepe Nero, Uovo 22.90 [GFA]
- Vegetarian with Zucchini [GFA/V]

Risotto Funghi, Porcini and Swiss Brown Mushroom, parmesan, parsley, Fontina Cheese and truffle oil 25.90 [GF/V]

Lasagna Della Nonna, Nonna's recipe of meat Lasagna, served with a side of rocket salad 23.90

FEED ME

Minimum of 4ppl
Parties over 10ppl

Per Head 45
incl.

* Tasting Plate

(Selection of asst. Salumi
cheeses, olives, Roast
Veg.)

- + Polpette
- + Arancini
- + Potato Croquettes
- + House Bread
- + Pasta to share
- + Pizza to share

Per Head 65
incl.

* Tasting Plate

(Selection of asst. Salumi
cheeses, olives, Roast
Veg.)

- + Polpette
- + Arancini
- + Potato Croquettes
- + House Bread
- + Pasta to share
- + Pizza to share

ADD

Choose one Meat...

Chicken Kiev

OR

Cut of the Day

OR

Veal Cotoletta

Choose one Side...

Roast Potatoes

OR

Mixed Seasonal Greens

OR

Mixed Leaf Salad

SECONDI [Mains]

Cut of the Day served with, Seasonal Roast Vegetables, finished with Parsnip and Sweet Potato Shards and Jus \$POA [GF]

Valdostana, Tender Veal Schnitzel, fried and finished with Fontina and Baby Spinach, served with Polenta Chips and finished with a Mushroom Demiglaze 28.90

Kiev SVAGO, 280g Chicken Kiev cut, filled with pumpkin, spinach and ricotta, wrapped in Prosciutto, baked and served with roast potato and honey mustard seed sauce 29.90 [GF]

Fish of the day \$POA [GFA]

Calamari Fritti, Locally Caught, dusted in Salt and Pepper flour, deep fried and served with a side of Lemon aioli and mixed leaf salad 28.90
Grilled for Gluten Free [GF]

Tortino di Patate, Baked potato cake filled with fontina and Gorgonzola fondue, served with a Mushroom demiglaze and truffle oil 21.90 [V]

Lamb Scottadito, Lamb rack pan fried, served with roast seasonal vegetables, baby spinach and red wine demiglaze
[Served medium rare] 37.90

CONTORNI [Sides]

Rocket Salad, served with pear, walnuts, Gorgonzola and balsamic glaze 14.90

Seasonal Greens, Pan fried, tossed with garlic, chilli, white wine and macadamia 15.90 add Anchovies 3.00

Roast Potatoes, tossed and roasted with garlic and rosemary 12.90

DOLCI [Sweets]

Tiramisu' SVAGO 15.90 [V]

Panna Cotta al Cappuccino 14.90 [V]

Cre'me Brulee alla Strega 15.90 [V]

Selection of 3 scoops of Gelati, 10.90

Speak to our friendly wait staff for assorted flavours [GF/V]

*GLUTEN FREE While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur & we are unable to guarantee that any item can be completely free of allergens, including traces of nuts.
*ALLERGIES Please mention all your allergies and intolerances to our staff.

GF = GLUTEN FREE

GFA = GLUTEN FREE AVAILABLE

V = VEGETARIAN

VA = VEGETARIAN AVAILABLE

VG = VEGAN

KIDS MENU 12 years and under

Penne Napoli, or Butter and Parmesan 12.90 [GFA/V]

Spaghetti Polpette or Bolognese 13.90 [GFA]

Veal or Chicken Tenderloin Schnitzel served with chips 14.90

Kids 9 inch pizza

Margherita 12.90 [GFA/V/VGA]

Ham & Cheese 13.90 [GFA]

Salami & Cheese 13.90 [GFA]

PIZZA

PIZZE ROSSE [Napoli sauce based]

La Regina [GFA / V]

San Marzano tomato and fior di latte finished with fresh basil and E.V.O 21.90

Bufalina [GFA / V]

San Marzano tomato, mozzarella di bufalo, cherry tomatoes finished with fresh basil and E.V.O 24.90

Crudaiola [GFA]

San Marzano tomato, fior di latte, San Daniele Prosciutto, shaved Parmesan finished with rocket and E.V.O 25.90

Calabrese [GFA]

San Marzano tomato, fior di latte, salami, N'Duja, roast capsicum and black olives 24.90

Capricciosa [GFA]

San Marzano tomato, fior di latte, leg ham, mixed field mushrooms, kalamata olives and artichoke 24.90

Calzone SVAGO

Fior di latte, ham, salsiccia, salami olives and capsicum, topped with Napoli sauce and shaved Parmesan 27.90

PIZZE BIANCHE [White based]

Funghi e Tartufo [GFA / V]

Mixed field mushrooms, fontina cheese, fior di latte and truffle oil, finished with rocket and shaved parmesan and Porcini salt 25.90

5 Formaggi [GFA]

Fontina, Asiago, mozzarella di bufalo, fior di latte, Gorgonzola, finished with rosemary and black pepper 24.90

Ortolana [GFA / V]

Fior di latte, Perino tomato, artichoke, mixed field mushrooms, roast capsicum, kalamata olives and roast zucchini 23.90

Pescatora [GFA]

Roast zucchini, Australian Prawns, Anchovies, Fior Di Latte, Chilli, Perino Tomatoes, Kalamata Olives and E.V.O 27.90

Salsiccia & Friarielli [GFA]

Asiago Cheese, Pork and Fennel Sausage, Fior di latte and Friarielli [Neapolitan style of broccoli] 25.90

CHANGE...

Gluten Free pizza..... + 5.00

Vegan mozzarella..... + 4.00

FUNCTIONS & CATERING

SVAGO combines, fun, passion, culture and traditions with a modern twist to cater for any style of function, Whether it be sit down, cocktail, set menu, or a shared banquet at any time of day or night. **SVAGO OUR PASSION!**
* Please see our friendly staff for more details