

SVAGO



CUCINA ARTIGIANI ITALIANI

PANE [Bread]

Ciabatta, South Australian Extra Virgin Olive Oil [Willunga] 6.90 [V/VG]

ANTIPASTI [Entree]

Fried Salt and pepper breaded white bait, lemon, Confit Garlic Aioli 12.90 [GFA]

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

Nonna's Polpette di Carne, Beef and Pork meatballs, Napoli, Mozzarella,
Grated Parmesan [4pieces] 15.90

Arancini Milanese, Saffron and Pea Arancini, Sugo, Wild Rocket and Parmesan [4pieces] 15.90 [V]

Potato and Formaggio Crocchette, Grated Parmesan with Napoli Sauce [4pieces] 11.90 [V]

Antipasto Selection, San Daniele Prosciutto, Pancetta, Cacciatore, crumbed Bocconcini, Capsicum
& Zucchini Marinati, Crocchette di Formaggi, Olives Marinati & House Ciabatta [Serves 2] 28.90

Fornarina (pizza) Pomodoro 11.90 [GFA/V/VG] + Anchovies 3

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

SMALL PLATES [Contorni]

Beef Carpaccio, Aioli, Rocket, Pecorino, cured egg yolk 16.90 [GF]

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

Wild Rocket Salad with Apple, Walnuts Gorgonzola and Balsamic Dressing 14.90 [GF/VGO]

Whitloff & Rocket Salad with Almonds and Anchovy dressing 10.90 [GF/V]

Pan Fried Seasonal Greens with Garlic, Chilli, Capers, Macadamia,
Cold Pressed Lemon Oil 16.90 [GF/VG]

Fried potatoes, rosemary salt 12.90 [GF/VG]

PASTA

All Pastas can be made with gluten free short or long pasta (exl. Gnocchi)

GNOCCHI in a traditional Neapolitan sauce, extra virgin olive oil, Parmesan 22.90 [V]

GNOCCHI Bolognese, pork and beef bolognese 23.90

GNOCCHI with Gorgonzola, Walnuts, Parsley and Cavolo Nero 27.90 [V]

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

SPAGHETTI Frutti di Mare in Bianco, mixed local and seasonal seafood, Chilli,
White Wine, Parsley, Basil and Extra virgin olive oil 39.90 [GFA]
- O Rosso adding Napoletana Sauce

SPAGHETTI with Australian Blue Swimmer Crab meat, Perino Tomatoes, White wine, Chilli,
Napoli Basil, and Parsley 34.90 [GFA]

CASARECCE Pork and Fennel sausage, Swiss Brown Mushrooms, Chilli, Napoli, Basil,
extra virgin olive oil 24.90 [GFA]

SPIRALLI Broccoli, Pine Nuts, Anchovy, Garlic, Chilli, Pecorino 22.90

PAPPARDELLE Confit Duck, Green Olives, Guanciale, Parsley, and Pecorino 32.90 [GFA]

RISOTTO Funghi, Porcini and Swiss Brown Mushroom risotto, parmesan, parsley, truffle oil 24.90 [GF/V]

FREGOLA with N'duja, Goolwa Cockles, Fennel, Perino Tomatoes, Rocket, Lemon and Oregano 34.90

FEED ME

Minimum of 4 ppl
Parties over 10 ppl

Per Head 45
incl.

- * Selection of Antipasti
- + Polpette
- + Arancini
- + House Bread
- + Pasta Selections to share
- + Pizza Selections to share

Per Head 65
incl.

- * Selection of Antipasti
- + Polpette
- + Arancini
- + House Bread
- + Pasta Selections to share
- + Pizza Selections to share

ADD

Choose one Meat...

Porchetta

OR

Cut of the Day

Choose one Side...

Creamy Polenta

OR

Potatoes

OR

Mixed Leaf Salad

AGRICOLA [agricultural]

Aged Balsamic glazed Cut of the Day served with, Creamy Polenta,
Roast Spring Greens, finished with Jus POA [GF]

Pork Belly Porchetta, Roasted Summer Vegetables, freshly grated Horse Radish
finished with Jus 36.90 [GF]

Pollo imbotito alla pizzaiola, crumbed chicken breast stuffed with prosciutto & basil, topped with
Napoli & fior di latte. Served on fried potato finished with jus served with rocket 28.90

MARE [Ocean]

Fish of the day POA [GFA]

Locally Caught Calamari Fritti, Salt and Pepper breaded, Rocket Salad,
Confit Garlic Aioli, Lemon 28.90

Grilled for Gluten Free [GF]

DOLCI [Sweets]

Tiramisu' SVAGO, strawberry emulsion, Honey Comb, Cocoa 15.90 [M]

Nougat Glace', honey, cherries, meringue, pistachio, bitter chocolate, goji berries 13.90 [M]

Fig leaf Panna Cotta, lemon curd, Fig and Walnut Biscotti, white chocolate 12.90 [M]

Selection of 3 scoops of Gelati, 10.90

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

FORMAGGI [Cheeses]

Individual Cheese 15.90 [GFA/VVG]

Shared Cheese x 3 29.90 [GFA/VVG]

Served with Lavosh, quince paste, smoked almonds, cornichons, fig and apple 15.90 [GFA/VVG]

***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 = VEGETERIAN AVAILABLE

VG = VEGAN

KIDS MENU

Casarece Napoli, basil,
parmesan on the side \$12.90
[GFA/V]

Spaghetti bolognese, basil,
parmesan on the side 13.90 [GFA]

Cassarece butter and parmesan
sauce 12.90 [GFA]

Fried chicken tenderloin, aioli,
rocket salad 13.90

Kids 9 inch pizza

~margherita 12.90 [GFA/V/VGA]

~ham & cheese 13.90 [GFA]

~salami & cheese 13.90 [GFA]

Ice Cream 1x Scoop 3.50
[GF/V]

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 tomato
finished with fresh basil and E.V.O 24.90

Crudaiola [GFA]

San Marzano tomato, fior di latte, San Daniele prosciutto,
shaved Grana Padano cheese 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

Corsara [GFA]

Fontina, Italian Pancetta, Capsicum, San Marzano Tomatoes,
Black Olives, Perino Tomatoes, Basil, E.V.O 25.90

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, saliccia, salami olives and capsicum,
topped with Napoli sauce and shaved grana padano 27.90

Pizze Bianche [White based]

Funghi e Tartufo [GFA / V]

Mixed field mushrooms, fontina cheese, truffle infused parmesan
and rocket, finished with truffle oil and porcini salt 25.90

5 Formaggi [GFA]

Fontina, Gruyere, mozzarella di bufalo, fior di latte,
Gorgonzola, finished with fresh thyme and
cracked black pepper 24.90

Ortolana [GFA / V]

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

Pescatora [GFA]

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

Saliccia [GFA]

Pork and Fennel Sausage, Fior di Latte, Garlic, Roast Broccoli,
Chili, Anchovy, Oregano, Chilli Oil 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