

DIVIDIAMO

LET'S SHARE

WANT TO TRY A FEW DIFFERENT DISHES TO GET THE FULL SVAGO EXPERIENCE? TAKE A LOOK BELOW...

A Chef selection of antipasti and pizza \$35.00 PP. Minimum of 4 people.

A Chef selection of antipasti, pizza and pasta \$45.00 PP.

Minimum of 4 people.

A Chef selection of antipasti, pizza, pasta, salad and dessert \$55.00 PP. Minimum of 4 people.

PANINI \$12 LUNCH TIME ONLY

SVAGO

Porchetta, Roast Capsicum and Gruyere

NAPOLETANO

Salsiccia, Fior di latte and Brocolini

DEL BUONGUSTAIO

eSan Daniele prosciutto, gorgonzola and Artichoke

PICCANTE

Nduja, Salami, Chilli, Fior Di Latte and Kalamata Olives

VALDOSTANO

Leg ham, mixed Field Mushrooms and Fontina

CONTADINO

Fior Di Latte, Capsicum, mixed Field Mushrooms and Brocolini

NB: ALL PANINI ARE SERVED WITH MIXED SALAD

PIZZA

LOOK OUT FOR THE NEON LIGHT THAT SAYS 'NONNA IS IN THE KITCHEN' SHE'S HERE AND THERE'S SOMETHING SPECIAL BEING MADE FOR YOU TO ENJOY.

PIZZE ROSSE / NAPOLI SAUCE BASED PIZZA

LA REGINA [GFA / V]

San Marzano tomato and fior di latte finished with fresh basil and EVOO. \$21.90

BUFALINA [GFA / V]

San Marzano tomato, mozzarella di bufalo, cherry tomato finished with fresh basil and EVOO. \$24.90

NAPOLETANA [GFA / V / VG]

San Marzano tomato, black olives, anchovies, oregano finished with fresh basil. \$22.90

Want to add fior di latte? + \$3.00

SALSICCE [GFA]

San Marzano tomato, fior di latte, pork and fennel sausage finished with brocolini and chilli. \$24.90

CRUDAIOLA [GFA]

San Marzano tomato, fior di latte, San Daniele prosciutto, shaved Grana Padano parmesan cheese finished with rocket and EVOO. \$25.90

CALABRESE [GFA]

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

Want to add Anchovies? + \$3.00

PARMIGIANA [GFA / V]

San Marzano tomato, egg plant, fior di latte, Grano Padano parmesan finished with fresh basil. \$25.90

CAPRICCIOSA [GFA]

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

CALZONE SVAGO

San Marzano tomato, fior di latte, huse roast porchetta, brocolini and kalamata olives topped with Napoli sauce and shaved grana padano. \$24.90

PIZZE BIANCHE / WHITE BASED PIZZA

FORNARINA ALL' AGLIO [GFA / V / VG]

Confit garlic, sea salt, rosemary and EVOO. \$11.90

FUNGI E TARTUFO [GFA / V]

Mixed field mushrooms, gruyere cheese, truffle infused parmesan and rocket, finished with truffle oil and porchini salt. \$24.90

5 FORMAGGI [GFA]

Fontina, Gruyere, Buffalo mozzarella, 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 brocolini. \$23.90

WANT TO MAKE A CHANGE TO YOUR PIZZA?

ADD...

Roast Capsicum.....	+ \$3.00
Salami.....	+ \$3.00
Fior di latte.....	+ \$3.00
Anchovies.....	+ \$3.00
Mixed field mushrooms.....	+ \$3.00
Olives.....	+ \$3.00
Leg Ham.....	+ \$3.00
Broccolini.....	+ \$3.00
Rocket.....	+ \$3.00
Cherry tomato.....	+ \$3.00
Grana Padano Parmesan.....	+ \$3.00
Gorgonzola.....	+ \$3.00
Buffalo Mozzarella.....	+ \$5.00
King prawn.....	+ \$5.00
Porchetta.....	+ \$5.00
San Daniele prosciutto.....	+ \$5.00
Salsicce.....	+ \$5.00

CHANGE...

Gluten Free pizza.....	+ \$4.00
Vegan mozzarella.....	+ \$3.00

HALF HALF?

Scusa, no half half pizza.

NB: ALL OUR PIZZAS ARE MADE IN THE TRADITIONAL NEAPOLITAN STYLE, MATURED FOR 48 HOURS AND MADE WITH A MINIMUM AMOUNT OF FRESH YEAST AND MAXIMUM AMOUNT OF LOVE.

PASTA

PASTA E FAGIOLI [GFA / V]

Spiralli served with our house cooked beans finished with EVOO. 18.90

SPAGHETTI FRUTTA DI MARE [GFA]

Spaghetti served with fresh fish, black mussels, black tiger prawns, calamari and a half blue swimmer crab finished with garlic, onions, chilli and parsley in a Napoli sauce. \$35.90

CASARECCE SALSICCE [GFA]

Casarecce with braised pork and fennel sausage, field mushrooms, roasted capsicums, Napoli sauce finished with fresh basil. \$23.90

FETTUCCINE CALAMARI [GFA]

Fettuccine with squid tentacles, garlic, chilli, baby capers, rocket, fresh parsley finished with lemon infused oil. \$25.90

GNOCCHI NAPOLI [V]

House made potato gnocchi served in our Napoli sauce finished with fresh basil. \$22.90

GNOCCHI VENEZIANA [V]

Crispy pan fried potato gnocchi served in a gorgonzola and radicchio sauce finished with toasted walnut. \$24.90

FETTUCCINE GRANCHIO [GFA]

Linguine tossed with Napoli sauce, blue swimmer crab, garlic, fresh basil and parsley with a hint of chilli. \$28.90

LASAGNA

Lasagna traditionally cooked in our wood oven served with a radicchio, endive and fennel tip salad. \$23.90

PENNE RAGU [GFA]

Penne served with a traditional slow cooked beef ragu. \$23.90

RISOTTO FUNGHI [GFA / V]

Carnaroli risotto flavoured with Swiss brown, button, field and porcini mushrooms cooked in truffle oil and butter finished with parmesan and parsley. \$24.90

RISOTTO CAPRETTO [GFA / VA / V]

Carnaroli risotto flavoured with beetroot and tarragon braised goat shoulder, roasted baby heirloom beets, goats chèvre, smoked almonds and finished with a rocket pesto. \$27.90

GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE
V = VEGETARIAN VA = VEGETARIAN AVAILABLE VG = VEGAN

DALLA CUCINA

FROM THE KITCHEN

PANE [GFA]

Toasted ciabatta served with EVOO and aged balsamic vinegar. \$7.90

OLIVÈ [GF / V / VG]

Warm house marinated mixed olives. \$9.90

PEPERONATA [GFA / V / VG]

Gently pan fried mixed capsicum, onions and peppers served with toasted ciabatta. \$12.90

ANTIPASTO [GFA / VA]

The chef's selection of antipasti, served with toasted ciabatta for 2 people. \$27.90

ARANCINI [V]

Porcini mushroom and pecorino arancini (3) served with house made aioli. \$13.90

PORCHETTA

Crispy wood oven baked pork belly served with house made crispy fried gnocchi, carrot purée, giardiniera of red cabbage finished with a pork glaze. \$29.90

PESCE DEL GIORNO [GF]

We source fresh fish daily from the Adelaide fish markets. Please ask our friendly waiting staff for today's fish dish. POA

BISTECCA [GF]

A 350g Australian scotch fillet steak cooked to your liking, served with Parmesan Potatoes, confit mushrooms, fried sage and finished with a red wine thyme glaze. \$38.90

CALAMARI FRITTI [GF]

Crispy fried local calamari served with a salad of wild rocket, watercress, snow pea tendrils, fresh lemon and house made tartare sauce. \$26.90

POLPETTE [GF]

Pork and veal meatballs served on a bed of polenta, topped with our Napoli sauce, Parmeggiano cheese and basil. \$24.90

CONTORNI

SIDES

INSALATA VERDE [GF / V / VG]

Mixed green leaf salad finished with EVOO and balsamic vinegar. \$9.90

INSALATA ROSSO [GF / V]

Radicchio salad with fresh fennel, gorgonzola, blood orange segments, EVOO and white balsamic vinegar. 15.90

INSALATA CAPRESE [GF / V]

Fresh tomato with mozzarella di bufalo and fresh basil finished with EVOO. \$16.90

VERDURA [GF / V / VG]

Seasonal greens tossed with chilli and garlic finished with cold pressed lemon oil and parsley. \$12.90

PATATE [GF / V / VG]

Three times cooked crispy fried chat potatoes served with softened onions and aged balsamic vinegar. \$11.90

FUNGHI [GF / V / VG]

Confit of wild mushrooms served with garlic, parsley and truffle oil. \$13.90

DOLCI

SWEETS

TIRAMISU [V]

Amaretto and coffee infused Savoiardi biscuit layers served with rich Calabrian chocolate gelato. \$12.90

PANNA COTTA [GF / V]

Vanilla bean panna cotta with berry compote, toasted coconut, meringues and lemon curd. \$12.90

BUDINO DI BOMBOLONI [V]

A pudding of ricotta filled bomboloni, passion fruit curd, pear and ricotta ice cream finished with walnut praline. \$12.90

AFFOGATO [V]

Vanilla bean gelato drenched with a shot of espresso coffee served with Frangelico liqueur. \$14.90

NUTELLA PIZZA [GFA / V]

Nutella pizza with strawberries finished with dusted icing sugar and vanilla bean gelato. \$14.90

ALLERGIES

Please mention any allergies and/or food intolerances to our helpful staff.

GLUTEN FREE

Whilst we do offer gluten free menu options, we are not an exclusively gluten free kitchen. Gluten contamination, which is unlikely, may occur and unfortunately, we are unable to guarantee that any of our dishes will be completely free of allergens.

OUR MENU OPTIONS

GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE
V = VEGETARIAN VA = VEGETARIAN AVAILABLE VG = VEGAN

SVAGO, ITALIAN FOR FUN...

We are an Italian kitchen inspired by the recipes handed down from generation to generation. Memories of making pasta, biscuits and pizza with Nonna (our grandmother). Cooking with Nonna was always fun. And it was simple. It was holding onto the Artisan philosophy of food. Handmade dishes using the freshest ingredients. Ingredients that were allowed to speak for themselves. Whether it was Nonno's (our grandfather) home grown tomatoes in the pasta sauce or the fresh fish a neighbour caught and gave to Nonna to cook. It all tasted wonderful. This is the SVAGO way.

Nonna is still around, she visits from time to time to make sure we are staying true to the traditions of Italian cooking. Look out for the neon light that says 'Nonna is in the kitchen' - she's here and there's something special being made for you to enjoy. It might be pasta or gnocchi. Biscuits or cannoli. But whatever it is, you can bet it's going to taste fantastic!

Enjoy the food. Enjoy the hospitality and above all else have some fun!