

SVAGO



CUCINA ARTIGIANI ITALIANI

PANE [Bread]

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

ANTIPASTI [Entree]

Polenta sticks, Grated Parmesan, Confit Garlic Aioli 7.90 [5pieces] [GF/V]

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

Buffalo Mozzarella served with Balsamic Baby Beetroots, Walnut Praline and Thyme 17.90 [GF/V]

Nonna's Polpette di Carne, Beef and Pork meatballs, Napoli, Mozzarella, Grated Parmesan [5pieces] 16.90

Arancini Funghi, Truffled aioli, Wild Rocket [4pieces] 16.90 [GF/V]

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

Antipasto Selection, Prosciutto, Pancetta, Sopressa, fried Bocconcini, Capsicum and Zucchini Marinati,

Potato and Formaggio Crocchette, Olives Marinata, house Focaccia [Serves 2] 28.90

Fornarina (pizza) Pomodoro 11.90 [GF/V/VG]

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

SMALL PLATES [Contorni]

Patate Fritte, fried smashed potatoes, rosemary salt 12.90 [GF/V/VG]

Roasted Cauliflower, anchovy dressing, toasted almonds 14.90 [GF]

Creamy Polenta, Lemon, Pecorino, Parmesan Oil 10.90 [GF/V]

Wild Rocket, Balsamic Roasted Beetroot, Walnut praline and Gorgonzola 14.90 [GF/V]

Soup of the day 15.90 (please ask staff)

Peas and Zucchini with crisp Pancetta and White Wine 15.90 [GF]

PASTA

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

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

Gnocchi with Gorgonzola, Walnuts, Parsley and Cavolo Nero 27.90 [GF/V]

Cassarecce with Pork and Fennel sausage, Portobello mushrooms, Chilli, Napoli, Basil, extra virgin olive oil 24.90 [GF/A]

Pasta Misti, Fagioli, Braised Borlotti & Cannellini beans with broken pieces of pasta 18.90

Lasagna alla Bolognese, Bechamel, Mozzarella, Parmesan crisp, Wild Rocket, Jus 27.90

Pappardelle with Confit Duck, Kalamata Olives, Perino Tomatoes, Capers, Parsley, White Wine and pecorino 30.90 [GF/A]

Tagliatelle with Blue Swimmer Crab meat, Perino Tomatoes, Chilli, Napoli and Extra virgin olive oil 34.90 [GF/A]

Spaghetti Frutti di Mare, mixed local and seasonal seafood, Chilli, Napoli, White Wine, Parsley, Basil and Extra virgin olive oil 39.90 [GF/A]

RISOTTO

Risotto Funghi, Porcini and portobello mushroom risotto, parmesan, parsley, truffle oil 24.90 [GF/V]

Risotto alla Milanese, Saffron and Parmesan risotto, Peas, Parmesan, Parsley and Extra virgin olive oil 22.90 [GF/V/VG]

FEED ME

Minimum of 4 ppl
Parties over 10 ppl

Per Head 45
incl.

- * Selection of Antipasti
- + Polpette
- + Arancini
- + Fornarina Pomodoro
- + Pasta Selections to share
- + Pizza Selections to share

Per Head 65
incl.

- * Selection of Antipasti
- + Polpette
- + Arancini
- + Fornarina Pomodoro
- + Pasta Selections to share
- + Pizza Selections to share

ADD

Choose one Meat...

Porchetta

OR

Rib eye

Choose one Side...

Creamy Polenta

OR

Potatoes



AGRICOLA [agricultural]

Aged Balsamic glazed Yearling Ribeye served no less than medium rare, Roast Vegetable served on Creamy Polenta with Jus 39.90 [GF]

Pork Belly Porchetta, Cauliflower puree, Roasted Winter root Vegetables, Jus 36.90 [GF]

Pollo Imbotito with San Daniele, Mozzarella, Crumbed finished with Porcini Mushroom Jus, Fried Potato, Rosemary salt 28.90

MARE [Ocean]

Grilled Yellowfin Kingfish, Panfried Peas, Crispy Pancetta, White Wine 39.90 [GF]

Locally Caught Calamari Fritti, Rocket Salad, Aioli, Lemon 28.90 [GF]

DOLCI [Sweets]

Tiramisu' SVAGO, Mulled Berries, Honey Comb, Cocoa 15.90 [M]

Pine Nut Torte served with Spiced Quince, Double Cream and cocoa nibs 13.90 [M]

Vanilla Panna Cotta, Chinotto syrup Fig and Walnut Biscotti, Chocolate Shavings, Praline 12.90 [M]

Selection of 3 scoops of Gelato, 10.90

Chocolate / Vanilla / Pistachio / Pear & Ricotta
or Lemon / Strawberry Sorbet [GF/V]

FORMAGGI [Cheeses]

Individual Cheese

Served with Lavosh, quince paste, smoked almonds, cornichons, dried fig 15.90 [GFA/V/VG]

Shared Cheese x 3

Served with lavosh, quince paste, smoked almonds, cornichons, dried fig 29.90 [GFA/V/VG]

***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

• Penne napoli, basil, parmesan on the side \$12.90 [GFA/V]

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

• Penne 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

• Chocolate / Vanilla / Pistachio / Pear & Ricotta

• or Lemon / Strawberry Sorbet [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

Want to add Anchovies? + 3.00

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, salsiccia, salami olives and capsicum, topped with Napoli sauce and shaved grana padano 25.90

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 24.90

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 26.90

Montanara [GFA]

Fontina, Pork and Fennel Sausage, Potato, Confit Garlic, Fior Di Latte, Rosemary 23.90

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