

SUMMER DINNER

silviositaliano.com.au
Whole Menu Available Takeaway



AVAILABLE TUESDAY - SATURDAY
SERVED FROM 5.30PM - 8.30PM

Welcome to Silvio's Italiano!
Why not eat like the Italians do and choose a
Feed Me Menu Option?
With Feed Me, all dishes are shared down the
middle of the table.
Ask your server for the most popular dishes or
choose your own!

Feed Me Please

FEED ME #1

ANTIPASTI & WINE

We'll serve you up a selection of
Silvio's favourite Antipasti & a
Bottle of Wine
\$45 p/person
(Min 2 ppl)

FEED ME #2

THE LOT

Choose 2 Small Plates,
2 Larger Plates (Pizza incl as a large
plate)
and share a Dessert
\$55 p/person
(Min 2 ppl)

Small Plates

Warmed Olives (v)	12
Wood-fired Garlic Bread	10
Wood-fired Flat Bread w/ pesto, EVOO & Balsamic	12
Arancini Balls (v) Semi-dried tomato & parmesan	14
Calamari Fritti seasoned with lemon pepper	18
Sautéed Greens (v) Broccolini, asparagus & green beans w/ flaked almonds	12
Mushrooms (v) butter poached w/ garlic & thyme	15
Italian Bruschetta (v) Cherry tomatoes, red onion & basil	16
Tuscan Lamb Skewers (3) w/ mint gremolata	15
Mortadella & Stracciatella w/ tomato relish	15
Wood-Fired Chorizo & Asparagus w/ danish fetta	17
Mussel Bowl Fresh Kinkawooka mussels in garlic & white wine w/ fresh herbs	18
Burrata (v) Charred nectarines & pistachio crumble	22
Prosciutto Di Parma & Rockmelon	19

Larger Plates

Spaghetti Marinara Squid, mussels, fish, prawns, red onion, cherry tomatoes, napoli sauce, house-made spaghetti pasta	38
Fettuccine Boscaiola Pancetta, mushrooms, onion, garlic, white wine, cream, house-made fettuccine pasta	32
Pappardelle Stracciatella (v) Tomato sugo, stracciatella cheese, basil, house-made pappardelle pasta	30
Risotto Chicken & Mushroom (gf) Chicken breast, chorizo, mushroom & pomodoro risotto w/ grana padano cheese	32
Fusilli Ragu Slow-roasted pork ragu, tomato, red wine, parmesan cheese & basil oil w/ house-made fusilli pasta	36
Chicken Piccata (gf) Chicken breast medallions pan-fried in a lemon butter caper sauce, w/ rosemary potatoes & grilled asparagus	34
Lasagne Traditional layers of beef bolognese, bechamel, mozzarella cheese, Italian salad	32
Barramundi Grilled barramundi served on a mediterranean risoni salad of olives, tomato, cucumber, red onion & parsley	34
Lamb Shoulder (gfo) 14 hour slow-cooked lamb shoulder served w/ flat bread, mint gremolata, yoghurt & jus	38

Credit card surcharges apply - cash is free
- 15% surcharge applies on public holidays
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grooves @silvios_italiano



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Pizza










Margherita (v) Bocconcini cheese, olive oil, basil, napoli base	23
Gamberi Prawns, confit garlic, cherry tomatoes, red onion & mozzarella cheese, napoli base	30
Prosciutto & Gorgonzola Prosciutto, gorgonzola & mozzarella cheese, rocket, balsamic drizzle, olive oil base	28
Pollo Funghi Chicken breast, mushroom, pancetta, confit garlic, mozzarella cheese, olive oil base	28
Potato Rosmarino Pancetta, rosemary potatoes, mozzarella, blue cheese, olive oil base	26
Hawaiian Smoked ham, pineapple, mozzarella cheese, napoli base	22
Bologna & Pistachio Mortadella, grana padano cheese, pistachios, honey, olive oil base	26
Supreme Ham, pepperoni, mushrooms, red onion, olives, capsicum, anchovies, mozzarella cheese, napoli base	28
BBQ Meatlovers Slow cooked beef brisket, bacon, chorizo, red onion, mozzarella, bbq swirl, napoli base	28
Double Pepperoni Pepperoni, mozzarella cheese, more pepperoni, napoli base	26
Vegetable (v) Pumpkin, capsicum, red onion, semi-dried tomatoes, baby spinach, mozzarella cheese, napoli base	28

Dessert

Stone Fruit Zabaglione (gf) Peaches, nectarines & mint w/ fresh zabaglione	16
Nutella S'MORES Dessert Pizza w/ marshmallows, cookie crumb & fresh berries	28
Tia Maria Tiramisu Rich & traditional Italian tiramisu w/ tia maria	18
Affogato (gf) Double espresso poured over vanilla ice cream, w/ your choice of a generous shot of Frangelico, Bailey's, Tia Maria, Sambuca or Kahlua	16
Gelato (3 scoops) Choose from Chocolate, Lemon, Coconut or Pistachio	16

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Cocktails/Spritz

	Loose Goose Midori, Peach Liqueur, Apple, Cranberry Juice	17
	Long Island Iced Tea Cointreau, Tequila, Gin, Vodka, Bacardi, Coke, Lemon	18
	Fruit Tingle Vodka, Blue Curacao, Grenadine, Sprite Blueberries	16
	Strawberry Smash Strawberry Liqueur, Gin, Lime, Mint, Soda	16
	Spiced Mojito Kraken Rum, Mint, Ginger Ale, Lime	17
	Espresso Martini Vodka, Kahlúa, Italian Espresso, Vanilla	17
	Margarita El Jimador Tequila, Cointreau, Lime, Salt	16
	Aperol Spritz Prosecco, Aperol & Soda	14
	Hugo Spritz Prosecco, Elderflower, Soda, Lime, Mint	15

Gin & Tonic Menu

Served with a bottle of Fever Tree Tonic or Soda Water 15

Critters (Woolgoolga, NSW)
Bombay Sapphire (England)
Gin Lane 1751 - Pink Gin (England)
Forty Spotted (Hobart, Tasmania)
Roku (Japanese)
Malfy Rosa (Amalfi Coast, Italy)
Malfy Limone (Amalfi Coast, Italy)
Four Pillars (Yarra Valley, Vic)
Four Pillars Bloody Shiraz (Yarra Valley, Vic)
Ukiyo Blossom Gin (Japanese)
La Plancheliere Pink Gin (France)
Billy Goats Old Tom Gin (Gladstone, QLD)
Gin Mare (Spain)

After Dinner

Limoncello	9
Grappa	12
Galliano Sambuca	9
Negroni	16
Espresso Martini	17
Caffe Corretto	16