

Antipasti (Entree) / Accompagnare (Sides)
Arancini, Porcini mushroom & pecorino, truffled aioli, pesto **[V]** **Contains Nuts** **5.90 ea**

Fornarina all' aglio Pizza [GFA / V / VG]
 Confit garlic, sea salt, rosemary and E.V.O. **11.90**

Fornarina al Pomodoro [GFA / V / VG]
 San Marzano tomato, sea salt, garlic, oregano, finished with fresh basil and E.V.O. **11.90**

Patate fritte [GFA / V]
 Patate Fritte, fried smashed potatoes, rosemary salt **12.90**

Olive [GFA / V]
 Marinated Kalamata and Sicilian Olives, Rosemary, Garlic, Fennel seed and Chilli **9.90**

Rocket Salad [GFA / V]
 Wild Rocket, Balsamic Roasted Beetroot, Walnut praline and Gorgonzola **18.90**

Pasta e Risotto [GFA] **19.90**

Penne Arrabbiata, passata, garlic, chilli, basil, olive oil

Spaghetti Aglio olio, garlic ,chilli, parsley, olive oil

Spaghetti Cacio pepe, butter, pepper, pecorino

Casarecce con Pesto, house made pesto, lemon, olive oil **[V]** **Contains Nuts** **22.90**

Spaghetti Carbonara, pepper, guanciale, pecorino, egg yolk

Penne Amatriciana, guanciale, passata, chilli, basil, olive oil

Tagliatelle Puttanesca, chilli, anchovies, olives, passata, capers, basil

Risotto con Funghi, porcini & portobello mushroom, parsley, grana padano and truffle oil **[V]**

Gnocchi Napoletana, passata, garlic, basil, olive oil **[V]** **27.90**

Gnocchi Veneziana [V] crispy pan fried potato gnocchi served in a gorgonzola and cavolo nero sauce finished with foasted walnuts

DOLCI / SWEETS

TIRAMISU SVAGO
 Tiramisu', Mulled Berries, Honey Comb, Cocoa **15.90**
 Spiced Quince and Pine Nut Torte, Double Cream **13.90**

* **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

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**

Corsara [GFA]
 Fontina, Italian Pancetta, Capsicum, San Marzano Tomatoes, Black Olives, Perino Tomatoes, Basil, E.V.O **25.90**

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**

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, ham, salsiccia, salami olives and capsicum, topped with Napoli sauce and shaved grana padano **24.90**

Pizze Bianche (White based)

Funghi e Tartufo [GFA / V]
 Mixed field mushrooms, gruyere cheese, truffle infused parmesan and rocket, finished with truffle oil and porcini salt

3 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 broccolini **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**

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SVAGO @ HOME
 PLEASE PLACE ORDERS BY **4PM**
 FOR NEXT DAY PICK UP.
 ALL ITEMS WILL BE FRESHLY CRYOVACED FOR USE AT YOUR CONVENIANCE

FRESH BREADS

- PANINI **2.50**
- CONTINENTAL LOAVES **6**

PAR BAKED PIZZAS 15
 Heat oven to 120degrees, take pizza out of packaging and place on a tray in the oven for aprox 5mins.

- LA REGINA
- CAPRICCIOSA
- CALABRESE
- ORTOLANA

GARLIC BREAD 6

DRIED HAND MADE PASTA EGG FREE 50OGR 10

- GNOCCHETTI
- CASARECCE
- FUSILLI
- PIPE

FRESH HAND MADE EGG PASTA 50OGR 12

- SPAGHETTI
- TAGLIATELLE
- PAPPARDELLE
- LASAGNA SHEETS

PRE COOKED GNOCCHI CONTAINS EGG 50OGR 12
RISOTTO FUNGHI 15
 (single serve contains PORCHINI AND PORTOBELLO MUSHROOM)

SVAGO ARTISAN SAUCES (HEAT AND EAT)

- NAPOLI **10**
- ARRABBIATA **10**
- BOLOBNESE **15**
- PESTO (BASIL AND MACADAMIA) **15**

GRATED GRANA PADANA AND PECORINO 10OGR GRATED 6

MARINATED CAPSICUMS W GARLIC,LEMON AND HERBS 25OGR 8

MARINATED SICILIAN GREEN AND KALAMATA OLIVES 25OGR 8

SLICED SALUMI MEATS 75GR

- PROSCIUTTO **6**
- SOPRESSA **5**
- LEG HAM **5**

Please note a 10% surcharge applies on all public holidays.