

# OUR STORY

We are an Italian Artisan 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!



SVAGO  
Piccolo  
Catering



Bring the taste of Italy to your doorstep with our Ape Pizza Oven off-site catering. Our family-owned Italian restaurant is dedicated to delivering a truly memorable dining experience, no matter where you are. Whether you're hosting a business lunch, a family gathering, or a special event, we offer flexible and customisable catering options to meet your needs. Our team of chefs use only the freshest ingredients to create delicious Italian dishes that are sure to delight your guests. We take care of everything, from set up to clean up. Sit back, relax, and let us bring the taste of Italy to your place.

**Corporate Catering for your office?**  
**Scan the QR code to see our selection.**



# ENTRÉE

(STUZZICHINI)

## MANGIAMO

(SHARED)

Minimum of 2pp

50 Per Person

- Antipasto Platter
  - Arancini
  - Meatballs
  - Focaccia
  - Pizzas to Share
- 65 Per Person

ADD

- Pasta to Share
- 80 Per Person

ADD

- Choose one Main to Share
- Chicken
- or
- Barramundi

+

Scotch fillet \$15pp

- Choose one Side or Dessert

### GARLIC PIZZETTA 15

with Grana Padano, Oregano & Rosemary Salt  
+ Anchovies +6

### FOCACCIA Baked in House 8

with Sea Salt and Rosemary served with Extra Virgin Olive Oil and Aged Balsamic

### BRUSCHETTA Salsiccia 18

Bruschetta house made, topped with smoked scamorza, Friarielli and Pork and fennel sausage

### MIXED OLIVES (V VG) 16

House Marinated in asst. Aromatic Herbs, Garlic, Chilli, and Fennel seeds

### ARANCINI (4pc) (V) 19



Swiss Brown Mushroom, infused with Truffle, served with Truffle Aioli and Grana Padano

### PROSCIUTTO PLATE (FOR 2) 28

Freshly Sliced Italian Prosciutto paired with Oregano Pizza Bites  
+ Provolone 8

### NONNA'S MEATBALLS 19

3 x housemade veal meatballs served in a rich Neapolitana sauce, nestled in a freshly baked pizza dough bowl and finished with Grana Padano Cheese

### EGGPLANT PARMIGIANA 20

Classic Neapolitan style eggplant Parmigiana, layered with rich Neapolitana sauce, Mozzarella, Grana Padano cheese and fresh Basil, baked until golden

### PIZZA BITES 9

Seasoned with Oregano Salt  
+ Stracciatella +8





SIGNATURE DISH

# PASTA

**\*ALL OUR PASTAS EXCEPT OUR GLUTEN FREE ARE MADE ON PREMIS**

## **GNOCCHI SORRENTINA [V] 32**

Rec. Chianti / Sangiovese

Potato Gnocchi tossed through a Napoletana sauce with Mozzarella then Baked in the Oven finished with Grana Padano

## **RISOTTO FUNGHI [GFV] 33**

Rec. Riesling

Creamy risotto with mixed wild mushrooms, porcini and truffle, finished with Grana Padano and truffle oil.

## **GNOCCHI PUMPKIN & TALEGGIO [V] 32**

Rec. Sav Blanc / Pino Grigio

Potato gnocchi with creamy pumpkin and Taleggio cheese, finished with crushed Amaretti biscuits.

## **RIGATONI BOLOGNESE [GFA] 34**

Rec. Pinot Noir / Nebbiolo

Rigatoni tossed with a traditional slow-cooked Beef and Pork Bolognese ragù, finished with fresh parsley.

## **SPAGHETTI GAMBERI [A] [GFA] 36**



Rec. Chardonnay

tossed through Prawns, Chilli, Garlic and Zucchini, finished with Fresh Stracciatella, Lemon Zest and Parsley Oil

## **SPAGHETTI CARBONARA [GFA] 35**

Rec. Fiano

crispy Guanciale, Egg Yolk, finished with Pecorino Romano Cheese and Black Pepper

## **FETTUCCINE CRAB [A] [GFA] 46**

Rec.. Pino Grigio / Fiano

Australian Crab tossed through Chilli and Garlic in a Napoletana Sauce

## **LASAGNA 34**

Rec. Montepulciano

Beef and Pork Bolognese Ragu w Bechamel Sauce Finished with Grana Padano Cheese

**\*Vegan Cheese 6 / \*G/Free 5**

**\*Please ask your server about G/F and Veg Options**



# MAINS

## CHICKEN THIGH FILLET 42

Rec. Pino Grigio

Rolled, seasoned with herbs, Roasted, served on a Capsicum Couli and served with herbed roasted Potatoes

## BARRAMUNDI [A] 48

Rec. Chardonnay

Australian, Pan- seared, served on a Broccolini cream topped with fried Capers, Lemon and Baby Carrots

## SCOTCH FILLET [300G] 65

Rec. Shiraz/Cab Sav

Grass fed beef on a Celiriac Puree and topped with Baby king oyster Mushrooms finished with jus'

# SIDES / SALADS

## RADICCHIO SALAD 18

with Walnuts, Pear, Shaved Pecorino and a Honeymustard dressing.

## ROASTED PUMPKIN SALAD 18

with rocket, ricotta Salata, pumkin Seeds dressed with a Citrus dressing

## MIXED LEAF SALAD 16

with Red Onion & Cherry Tomatoes, finished with an Aged Balsamic and E.V.O.O Vinaigrette

## SMASHED POTATOES 15

with Rosemary Oil

## SEASONAL GREEN VEGETABLES 19

pan fried with Chilli, Garlic and E.V.O.O.

# KIDS 12 YEARS AND UNDER

## PASTA

### RIGATONI or SPAGHETTI 16

Napoli, or Butter and Parmesan Bolognese' 18

### CHICKEN 18

Tenderloin Schnitzel + chips

## 9" inch PIZZA

### MARGHERITA 16

San Marzano tomato, Fior di Latte

### HAM & CHEESE 17

San Marzano tomato, Leg Ham, Fior di Latte

### SALAMI & CHEESE 17

San Marzano tomato, Salami, Fior di Latte

\*Please ask your server about G/F and Veg Options

# PIZZA

## RED BASE

**MARGHERITA [GFA/V] 26** Rec. Pino Noir

San Marzano tomato, Fior di Latte, fresh Basil

**PROSCIUTTO [GFA] 34** Rec. Grenache

San Marzano tomato, Fior di Latte & San Daniele Prosciutto finished with Rocket and Shaved Grana Padano Cheese

+ Straciatella 8 Rec. Shiraz- Cab-Merlot

**CALABRESE [GFA] 30**

San Marzano tomato, Fior di Latte, Salami, N'Duja, Roast Capsicum and Black Olive Dust

Rec. Shiraz

**CAPRICCIOSA [GFA] 30**

San Marzano tomato, Fior di Latte, Leg Ham, Mushrooms, Kalamata olives and Artichoke

Rec. Montepulciano

**CALZONE w Ricotta 34**

White base with Ricotta, Salami, Pepper and topped with San Marzano tomato sauce

+ Bolognese 7

Rec. Montepulciano

**DIAVOLA [GFA] 30**

San Marzano tomato, Fior di Latte, Grana Padano & Salami, finished with Chilli Honey

Rec. Cab Sav

**BOSCO [GFA] 32**

San Marzano tomato, Fior di Latte, Porcini Mushrooms, Pork and Fennel Sausage and Truffle Oil

## WHITE BASE

**MUSHROOM [GFA/V] 30** Rec. Fiano

Mixed field mushrooms, Fior di Latte, Truffle Oil, Rocket, shaved Parmesan finished with Porcini salt

**5 CHEESE [GFA] 34** Rec. Moscato

Taleggio, Fior di Latte, Gorgonzola and Grana Padano, Provolone

+ Straciatella 8

**ORTOLANA [GFA/V] 28** Rec. Pino Grigio

Fior di Latte, Artichoke, Mushrooms, Roasted Capsicum, Olives, Roasted Zucchini

**GAMBERI [GFA] 32**

Rec. Chardonnay

Australian Prawns, Fior di Latte, topped with Rocket and Grana Padano finished with Lemon Zest

**SALSICCIA FRIARIELLI [GFA] 29**

Pork and Fennel Sausage with Rabe Broccoli and Fior di latte

Rec. Sav Blanc

**PANCETTA SCAMORZA [GFA] 29**

Scamorza Cheese and Fior di latte topped wit Pancetta and Pptatoes

Rec. Shiraz- Cab-Merlot

### ADD ONS

Straciatella 8

Chilli Honey 4

Prosciutto 8

Pork and Fennel Sausage 6

Anchovies 6

N'duja 6

Vegan Cheese +6  
G/Free +5

# DESSERT

TIRAMISU' 19 

Traditional Recipe

CRÈME BRULEE 18

with Strega Liquor

NUTELLA BITES 18

with Fresh Strawberries and Icing Sugar

AFFOGATO 10

Vanilla bean gelato, espresso coffee

+ Frangelico 8

SORBET / GELATI (Selection of 3 scoops) 18

Ask our Staff for current Flavours

SELECTION OF ASSORTED CAKES

See our display fridge

# AMARI

Amari (the plural of amaro, the Italian word for “bitter”) are a class of bitter Italian liqueurs principally employed for their digestive qualities, either before or after a meal (aperitivo/digestivo).

Amaro Del Capo / Amaro Montenegro / Amaro Averna / Amaro Lucano  
Grappa / Limoncello

# COFFEE / TEA

Full cream / Skim / Lactose free / Soy / Almond / Oat

BY THE POT

Chamomile / Earl Grey / English Breakfast / Honeydew Green  
Peppermint

# APERITIVO

An aperitivo is a pre-meal drink; the experience of aperitivo is a cultural ritual. Derived from the Latin aperire, the tradition is meant “to open” the stomach before dining. Accordingly, for centuries Italians have said cheers – cin cin – over drinks and appetizers in the early evening hours between work and dinner

## COCKTAILS

### SPRITZ

#### **APEROL 18**

Aperol, Prosecco,  
Soda Water

#### **HUGO 20**

Elderflower, Prosecco, Lemon  
Juice, Soda

#### **CAMPARI 18**

Campari, Prosecco, Soda

#### **LIMONCELLO 22**

Limoncello, Prosecco, Soda

#### **ITALICUS 24**

Italicus, Prosecco, Soda

#### **RHAPSODY 22**

Rhapsody Gin, Prosecco, Soda



### ITALIAN COCKTAILS

#### **BARREL AGED NEGRONI 22**

Shiraz Gin, Campari, Sweet  
Vermouth

#### **NEGRONI 20**

Gin, Campari, Sweet Vermouth

#### **NEGRONI BIANCO 22**

Italicus, Gin, Dry Vermouth

#### **ESPRESSO MARTINI 22**

Vodka, Kahlua, Coffee

#### **BAILEYS ESPRESSO MARTINI 24**

Baileys, Vodka, Coffee

#### **ITALIAN MOJITO 20**

Aperol, Limoncello, Soda Basil

#### **LIME BLUSH 18**

Limoncello, Cranberry, Lime, Soda

#### **MIMOSA 18**

Prosecco, Orange Juice

# COCKTAILS / BEER / CIDER

## SVAGO SELECTION



### NEGRONI SOUR 22

Pink Gin, Campari, Dry Vermouth,  
Lemon Juice

### BARREL AGED NEGRONI SOUR 22

Shiraz Gin, Campari, Sweet  
Vermouth, Lemon Juice

### AMARETTO SOUR 22

Amaretto, Bourbon, Lemon Juice

### INNAMORATO 24

Malfy Blood Orange Gin,  
Elderflower, lemon Juice,  
Pomegranate Juice

### FRESCA ESTATE 22

Malfy Lemon Gin, Limoncello,  
Lemon Juice, Ginger Ale

### PASSIONE ROSSA 22

Tequila, Lemon Juice, Chambord,  
Pomegranate Juice

## MOCKTAILS 15

Apple

Pineapple

Orange

Apple & Blackcurrant

Tropical

Apple & Raspberry

## BEER/CIDER

Hills Apple Cider 13

Matsos Ginger Beer 14

Peroni Rosso 10

Peroni 3,5% 10

Natavota Blond Lager 14

PullicenHell Fruity Ale 14

Ichnusa 14

Menabrea Lager 13

Corona 12

Coopers Pale Ale 10

## SPIRITS

WIDE SELECTION OF  
GIN - WHISKY - LIQUOR  
(ask your server for options)

## PORT

### PENFOLDS PORT

FATHER GRAND TAWNY 10year Old,  
South Australia 15

GRANDFATHER RARE TAWNY 20year  
Old, South Australia 25



# WINE SPARKLING

|                |                  |                 | 150ml                                                                             | 200ml                                                                             |                                                                                     |
|----------------|------------------|-----------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|                |                  |                 |  |  |  |
| Walkins        | Sparkling Brut   | Adelaide Hills  | 13                                                                                | 17                                                                                | 53                                                                                  |
| Bisol Prosecco | Prosecco         | Italy           | 15                                                                                | 20                                                                                | 62                                                                                  |
| Andrew Peace   | Sparkling Shiraz | South Australia |                                                                                   |                                                                                   | 15                                                                                  |

|                 |              |                   | 150ml                                                                             | 250ml                                                                             |    |
|-----------------|--------------|-------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|----|
|                 |              |                   |  |  |    |
| Zerella La Gita | Moscato      | Mclaren Vale      | 12                                                                                | 17                                                                                | 49 |
| Zerella La Gita | Fiano        | Mclaren Vale      | 14                                                                                | 19                                                                                | 59 |
| Lunardi         | Pinot Grigio | Delle Venecia DOC | 13                                                                                | 18                                                                                | 53 |
| Crabtree        | Riesling     | Clare Valley      | 15                                                                                | 20                                                                                | 62 |
| Scarecrow       | Sav Blanc    | Adelaide Hills    | 13                                                                                | 17                                                                                | 53 |
| Atlas           | Chardonay    | Clare Valley      | 15                                                                                | 20                                                                                | 60 |

# ROSE'

|        |       |                |    |    |    |
|--------|-------|----------------|----|----|----|
| Barose | Rose' | Barrosa Valley | 12 | 17 | 49 |
|--------|-------|----------------|----|----|----|





# WINE

## RED

150ml 250ml



|                        |                   |                      |    |    |     |
|------------------------|-------------------|----------------------|----|----|-----|
| La Valentina           | Montepulciano DOC | Abruzzo              | 14 | 19 | 57  |
| Tomich Woodside        | Pinot Noir        | Adelaide Hills       | 14 | 19 | 57  |
| Pasqua                 | Sangiovese        | Puglia               | 13 | 18 | 55  |
| Bell" Antonio          | Chianti DOCG      | Terre Di San Gorgone |    |    | 69  |
| BosProvincia           | Tempranillo       | Adelaide Hills       | 14 | 18 | 57  |
| Scarpentoni Sch. Block | Shiraz/Cab/Merlot | Mclaren Vale         | 13 | 18 | 55  |
| Vietti                 | Nebbiolo DOC      | Langhe Italy         |    |    | 120 |
| Triple Creek Winery    | Merlot            | Barrosa Valley       |    |    | 69  |
| Triple Creek Winery    | Mataro            | Barrosa Valley       |    |    | 69  |
| Olaro                  | Grenache          | Barrosa Valley       | 14 | 19 | 57  |
| Bent Creek Back Dog    | GSM               | Mclaren Vale         | 14 | 19 | 57  |
| Zerella                | 4056 Cabernet     | Mclaren Vale         | 14 | 19 | 57  |
| Kalleske               | Cab Sav           | Barrosa Valley       |    |    | 82  |
| Zerella                | Nero D'avola      | Mclaren Vale         |    |    | 62  |
| Olaro                  | Shiraz            | Barrosa Valley       | 14 | 19 | 57  |
| Yangarra               | Shiraz            | Mclaren Vale         |    |    | 80  |
| Kay Brothers           | Hillside Shiraz   | Mclaren Vale         |    |    | 110 |
| Bent Creek Reserve     | Shiraz            | Mclaren Vale         |    |    | 120 |
| Penfods St Henri       | Shiraz            | South Australia      |    |    | 220 |

