

FATHERS DAY 2026

ENTREE

GARLIC PIZZETTA 15

+ Anchovies 6

MEATBALLS beef (3pc) 19

In sugo served in a pizza bowl

PROSCIUTTO Plate with pizza bites 28

+ PROVOLONE 8

MUSHROOM ARANCINI (4pc) 19

Swiss Brown Mushrooms, infused w Truffle, served w Truffle Aioli & grated GranaPadano Cheese

BRUSCHETTA Salsiccia 18

House made, topped w smoked Scamorza cheese, Friarielli & Pork & Fennel sausage

MIXED OLIVES 16

House Marinated

PASTA

SPAGHETTI CARBONARA [GFA] 35

Crispy Guanciale, Egg Yolk, finished with Pecorino Romano Cheese & Black Pepper

RISOTTO FUNGHI [GF] 33

Creamy Risotto w mixed wild Mushrooms, Porcini and truffle, finished w GranaPadano cheese & Truffle Oil

SPAGHETTI GAMBERI [GFA] 36

House made Pasta tossed through Prawns, Chilli, Garlic and Zucchini, finished with Fresh Stracciatella

LASAGNA 34

Beef & Pork Bolognese w Bechamel Sauce, finished w GranaPadano Cheese

MAINS

SCOTCH FILLET 300G 65

Grass fed Beef on a Celiriac Puree and topped with Baby King Oyster Mushrooms finished w Jus'

BARRAMUNDI [A] 48

Australian, Pan seared, served on a Broccolini cream topped w fried Capers, Lemon & Baby Carrots

CHICKEN Thigh Fillet 42

Rolled, seasoned w herbs, Roasted, served on a Capsicum Couli & served w herbed Potatoes

SIDES

MIXED LEAF 16

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

SMASHED POTATOES 15

with Rosemary Oil

SEASONAL GREEN VEGETABLES 19

with Chilli, Garlic and Extra Virgin Olive Oil

DESSERT

TIRAMISU' 19

Traditional Recipe

NUTELLA BITES 18

Drizzled with Nutella and finished with fresh strawberries and icing sugar

ZEPPOLE di San Giuseppe 15

House made Zeppole topped with Crema Pasticciera & Amarena

AFFOGATO 10 / FRANGELICO + 8

Vanilla bean gelato, espresso coffee

MANGIAMO SHARED

Minimum of 4ppl

PAPA' 65 pp

Antipasto Platter

+ Arancini

+ Beef Meatballs

+ House Bread

+ Pastas to share

+ Pizzas to share

NONNO 80 pp

ADD Choose one Main...

- Chicken

- Barramundi

- Scotch Fillet + 15pp

Choose one Side...

- Smashed Potatoes

- Mixed Seasonal Greens

- Mixed leaf salad

PIZZA

RED BASE

MARGHERITA [GFA/V] 26

San Marzano tomato, fior di latte, fresh basil

PROSCIUTTO [GFA] 34

San Marzano tomato, fior di latte, San Daniele Prosciutto finished w Rocket and shaved GranaPadano Cheese

+ Stracciatella 8

CALABRESE [GFA] 30

San Marzano tomato, fior di latte, salami, N'Duja, roast capsicum and black olive dust

CAPRICCIOSA [GFA] 30

San Marzano tomato, fior di latte, leg ham, mixed mushrooms, kalamata olives and Artichoke

DIAVOLA [GFA] 30

San Marzano tomato, fior di latte, Grana Padano Salami, finished with Chilli Honey

WHITE BASE

MUSHROOM [GFA/V] 30

Mixed field mushrooms, fontina cheese, fior di latte, truffle oil, rocket, shaved parmesan finished with Porcini salt

5 CHEESE [GFA] 34

Taleggio, Fior di latte, Gorgonzola, GranaPadano & Provolone

+ Stracciatella 8

ORTOLANA [GFA/V] 28

Fior di latte, Artichoke, Mushrooms, Roasted Capsicum, Olives & Roasted Zucchini

GAMBERI [A][GFA] 32

Australian Prawns, Fior Di Latte, topped w Rocket & Grana Padano, finished w Lemon Zest

SALSICCIA FRIARIELLI [GFA] 29

Pork & Fennel Sausage w Rabe Broccoli & Fior di Latte

KIDS 12YEARS AND UNDER

RIGATONI or SPAGHETTI

Napoli, or Butter and Parmesan 16

Beef & Pork Bolognese 18

CHICKEN Tenderloin Schnitzel + Chips 18

9" INCH PIZZA

Margherita 16 Ham & Cheese 17 Salami & Cheese 17

DRINKS

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 SPRESSO MARTINI 24

Baileys, Vodka, Coffee

ITALIAN MOJITO 20

Aperol, Limoncello, Soda Basil

LIME BLUSH 18

Limoncello, Cranberry, Lime, Soda

MIMOSA 18

Prosecco, Orange Juice

SVAGO SELECTION

NEGRONI SOUR 22

Pink Gin, Campari, Cinzano Bianco, Lemon Juice

BARREL AGED NEGRONI SOUR 22

Shiraz Gin, Campari, Sweet Vermouth

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

BEER/CIDER

Hills Apple Cider **13** / Matsos Ginger beer **14**

Peroni Rosso **10** / Peroni 3.5% **10**

Coopers Pale Ale **10** / Corona **12**

Natavota Blond Lager **14** / Menabrea **13**

PullicenHell Fruity Ale **14** / Ichnusa **14**

WINE

SPARKLING

150ml 200ml



Watkins	Brut	Adelaide Hills	13	17	53
Bisol	Prosecco	ITA	15	20	62
Andrew Peace	sparkling Shiraz	SA			15

WHITE

150ml 250ml



Zerella La Gita	Moscato	Mclaren Vale	12	17	49
Zerella La Gita	Fiano	Mclaren Vale	14	19	59
Lunardi	Pinot Grigio	Italy	13	18	53
Crabtree	Riesling	Clare Valley	15	20	62
Scarecrow	Sav Blanc	Adelaide Hills	13	17	53
Atlas	Chardonnay	Clare Valley	15	20	60

ROSE'

Barose	Rose'	Barrosa Valley	12	17	49
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RED

La Valentina	Montepulciano	Abruzzo	14	17	57
Tomich Woodside	Pinot Noir	Adelaide Hills	14	19	57
Pasqua	Sangiovese	Puglia ITA	13	18	55
Bell' Antonio	Chianti DOCG	ITA DOC			69
Bos Provincia	Tempranillo	Adelaide Hills	14	18	57
Scarpentoni Sch. Blk	ShirazCabMerl	Mclaren Vale	13	18	55
Vietti	Nebbiolo	Langhe ITA DOC			120
Triple Creek Winery	Merlot	Barrosa Valley			69
Triple Creek Winery	Mataro	Barrosa Valley			69
Olaro	Grenache	Barrosa Valley	14	19	57
Bent Creek Bk Dog	GSM	Mclaren Vale	14	19	57
Zerella	4056 Cab Sav	Mclaren Vale	14	19	57
Kalleske	Cab Sav	Barossa Valley			82
Zerella La Gita	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

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