

Assaggi Plates designed for sharing

A selection of Italian regional olives, taralli biscuits	8
Spicy Calabrian nduja, cornichons, toasted ciabatta	8
Tin of Italian anchovies, grilled sourdough	8
Fresh buratina cheese, trapanese almond pesto	7
Poppy seed crusted Yellow Fin tuna, celeriac remoulade, black olive praline, citrus dressing	14
Arancini of porcini and taleggio cheese (3)	12
Spicy pork and fennel sausages, peperonata (3)	12
Slider of tempura battered Moreton Bay bug, honey, sesame seeds, Italian slaw (2)	14
Quail, deboned, chargrilled, caper and raisin dressing	14

Primi Piatti

Salt and pepper calamari lightly floured and fried, crisp Italian garden salad, basil aioli, aged balsamic	22
North Qld king prawns char grilled, salmoriglio dressing	24
Zucchini flowers filled with blue cheese and ricotta, pickled beetroot, hazelnut dressing	20
Hervey Bay scallops in the half shell, baked with a cauliflower puree, gratinated with basil pangrattato	20
'Antipasto della Casa' Prosciutto di Parma, Calabrese salami, capocollo, Asiago, buffalo mozzarella, housemade giardiniera	23
Seared herb and pepper crusted beef carpaccio, red onion, capers, anchovy, roquette, parmesan, extra virgin olive oil	22

Insalate Available lunch only

Poached salmon salad, lambs tongue leaves, pickled red onion, shaved fennel, capers, crushed avocado	24
Asian marinated warm beef, shredded vegetable salad, toasted cashew nuts, lime dressing	24

Contorni

Tossed seasonal vegetables	8
Crispy fries with sea salt	8
Caprese salad 'Our Way' Heirloom tomato, buffalo mozzarella	8
Fennel, cucumber, oregano salad	8
Italian garden salad	8
Rocket, parmesan salad	8

Pasta e Risotti

'Frutti Di Mare in Bianco' Spaghettoni with an assortment of seafood, virgin olive oil, white wine, garlic, mild chilli and rocket	33
Squid ink taglierini with SA lobster and prawn meat, baby fennel, cherry tomato, saffron crustacean bisque	33
Ravioli di ricotta, baby spinach puree, house dried vine ripened tomato, toasted pine nuts	30
'Gnocchi Quattro Formaggi' Gorgonzola, asiago, bocconcini and parmigiano in a cream sauce, baked with zucchini, caramelised leeks	30
'Gnocchi Sorrentino' Fresh tomato sugo, mozzarella di bufala, dried oregano	30
Tortellini of veal and caramelised onion, in a creamy sauce with shaved ham	30
Risotto (Italian Vialone Nano rice), spicy sausage meat, roasted pumpkin, green peas, parmigiano reggiano	30

* Gluten free pasta available

Secondi

Chargrilled Gippsland centre-cut eye fillet steak (250g), sautéed field and forest mushrooms, marsala sauce	42
'Cotoletta' Parmesan and herb crumbed baby veal, heirloom tomato, roquette leaves, parmesan	34
'Coniglio Cacciatore' Wet roasted free-range rabbit, red wine, tomato, sage, green olive, semolina gnocchi	38
'Porchetta' Roasted crispy skin pork belly, farro, apple and watercress, fennel puree, Pedro Ximenez reduction	36
New season lamb rack, served 'pink', black olive peperonata, salsa verde, lamb glaze	38
Fish of the day	Market Price
Whole fish of the day	Market Price

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