

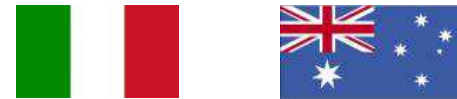
# 1877

## 'The Italian Connection'

Most Australian Italian's migrated to Australia post World War II to help shape modern day Australia as we know it today. One such Italian migrant was Italian Tank Squadron leader Michele 'Michael' Sfera who was captured by English forces in Africa and transferred to Australia as a Prisoner of War. Michele fell in love with the country and moved his family over from Avellino in the Campania region of Italy. Also a passionate cook, after working as a labourer for many years he established one of the first 'alfresco' restaurant's in West Beach, Adelaide in the 1970's (now known as Salsa). Unfortunately alfresco dining didn't gain popularity until the mid 1980's so he sold the restaurant and set up a pizza bar.

Another migrant was a farmer and labourer Antonio 'Tony' Bria who also moved his family over to the 'lucky country' from Calabria in Southern Italy post World War II.

The Italian dining experience you will experience tonight has been influenced by these two men, their stories and families.



# 1877

## 'The History'

In 1877 the Kelly Family sold the land to the minister controlling education for a sum of five shillings. A building was then built on the land for £ 965/10/6d. This building became Modbury's first school and one of the first in Adelaide. The school consisted of a main school room and the headmaster's residence.

Miss Elizabeth J Richards was appointed the first headmistress to the Modbury School. Since then the building locally known as the 'old Modbury Primary school' has been home to a TAFE college and now is the home of Sfera's 1877 Restaurant. Education in the form of hospitality training courses still occurs from time to time here during the day.

Please enjoy your dining experience with us warm regards,

**Michael Sfera**

General Manager

# il banchetto

## 'the banquet'

**the banquet menu is our version of an Italian culinary feast,  
1877 restaurant's experience of sitting at the Sfera family's home table**

The banquet option is only available for full table bookings; all members of the table must order the banquet. (Min 4 people)

### menu

the 'Machiavelli' premium antipasto taster plate, with home made bread selection

wine accompaniment : tempus two blanc de blanc NV

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Sfera's signature pasta selection

wine accompaniment : forrest pinot gris, marlborough NZ

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chef's prime selection of char grilled meats and seafood served with  
condiments, potato chaps and salad selection

wine accompaniment: fox creek 'jsm' shiraz cabernet sauvignon cabernet franc mclaren vale, sa

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australian and italian cheese selection with a medley of dried fruits and nuts

chefs selection of the finest desserts from the 1877 menu

wine accompaniment: rymill june traminer, coonawarra sa

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food only **65.00** per person

food & beverage package **95.00** per person

(beverages package includes 1 glass of each wine, plus soft drinks,  
sparkling mineral water and a coffee or your choice)

# primi

## **focaccia all'olio** (for two)

home made char-grilled garlic focaccia bread served with the chefs prime olive selection V

**6.50**

## **antipasto italiano** (for two)

Italian prosciutto, cacciatore sausage, bocconcini and cherry tomato skewers,  
olives, grilled seasonal vegetables served with char grilled ciabatta bread DFA VA

**16.00**

## **antipasto di mare** (for two)

calamari fritti, white anchovies, kilpatrick oysters, octopus and smoked salmon wrapped on grissini V DF GFA

**22.00**

## **arancini allo zafferano**

“little oranges” hand made saffron flavoured carnaroli rice balls filled with seasonal vegetables  
served with a fresh tomato salsa, a touch of rocket and shaved grana padano (3 per serve) V

**16.00**

## **guazetto di cozze**

fresh local mussels sautéed in spring onion, garlic, tomato, white wine, and chilli DF GFA

**16.00**

## **ostriche**

(6) oysters, served either kilpatrick / natural / salt and pepper / chefs trilogy GFA DFA

**15.00**

## **calamari fritti**

local S.A. fried squid lightly dusted with flour and served with a lemon aioli

**18.00**

## **zuppa del giorno**

soup of the day (please ask your waiter)

**15.00**

# **pasta e risotto**

## **gnocchi ragu**

home made gnocchi with a traditional slow cooked ragu sauce  
made from a selection of meats (pork, veal and beef) DF

**e.16.00 m. 24.00**

## **rigatoni con pollo**

rigatoni pasta tossed with char grilled chicken and broccoli in a pesto cream sauce

**e. 16.00 m. 24.00**

## **linguini con granchio**

fresh pasta ribbons with a sugo of crab meat, tomato, basil with a touch of chilli and cream DFA

**e.19.00 m. 28.00**

## **trilogia di rotolino**

trilogy of fresh pasta rondinis with three fillings; spinach and ricotta, pumpkin and ricotta,  
and champagne ham and mozzarella cheese; oven baked and served with napolitana sauce VA

**e.16.00**

## **risotto pescatore**

saffron carnaroli risotto of fresh tomato, tiger prawns, scallops, calamari, cockles, mussels  
and flamed with brandy GF DFA

**e.18.00 m. 26.00**

## **torre di polenta**

polenta and pepperonata stack topped with shaved parmesan (V)

**e.16.00**

## **contorni**

*accompaniments for your main course*

**8.00 per serve** (serves 2)

### **selezioni di verdure**

chefs vegetable special of the day V

### **pattatine fritte**

crispy rosemary potato wedges V DF VG

### **insalata mista**

mixed leaf salad with white balsamic vinegar dressing V DF VG

### **insalata panzanella**

traditional salad of tomato, capsicum, cucumber, kalamata olives, spanish onion  
and biscotti bread served with virgin olive oil and oregano V DF VG GFA

### **insalata di casa**

salad of witlof, red grapes, crumbled goats cheese and walnuts dressed with  
a white wine vinaigrette V

*All salads can be selected as an entrée for 1 guest 12.00*

## secondi

### **scallopini campagnola**

veal scallopini pan fried with tomatoes, garlic, parsley, black olives, and oregano,  
served with potato mash and baby spinach

**29.00**

### **agnello 'sfera'**

char grilled lamb double cutlets with a spinach, cannellini bean and potato mash  
alongside a roast capsicum pepperonata

**31.00**

### **pollo con ricotta e spinaci**

oven roasted chicken breast filled with ricotta, spinach and speck, wrapped in a thin layer of  
prosciutto, served on rosemary potato chaps, with a wholegrain mustard sauce

**27.00**

### **coniglio alla toscana**

slow cooked farm rabbit with pancetta, white wine, rosemary and sage

**33.00**

### **filetto di manzo**

char grilled scotch fillet of beef (240g) on a truffle polenta, served with a cabernet muscat jus,  
garnished with sweet potato shards and enoki mushrooms GFA DFA

**34.00**

### **pesce del giorno**

market fresh fish of the day (ask your waiter)

**29.00**

# dolci

## **profiteroles gelato**

profiteroles (2) filled with vanilla macadamia and english toffee ice cream topped with a tia maria fudge sauce

12.00

## **passionfruit pannacotta**

passionfruit pannacotta served with a passionfruit coulis, strawberries and mascarpone GF

13.00

## **budino di cioccolata e fichi**

almond and fig chocolate pudding served with vanilla ice cream

13.00

## **creme brulee d'altri tempe**

baileys infused creme brulee served with biscotti

13.00

## **assagini**

dessert taster; shot of passionfruit pannacotta, profiterole gelato and budino di cioccolata e fichi

14.00

## **dolci misti**

chocolate lattice tower with dark and white chocolate mousse, a waffle basket with rich baileys and scorched almond ice cream and a chocolate cup filled with lime curd GFA

14.00

## **affogato**

home made vanilla ice-cream served with frangelico and espresso coffee GF

12.00

## **formaggio di casa**

selection of cheese (ask your waiter) served with lavosh and water crackers GFA

15.00

## dessert beverages

### dessert wines

<b>brown brothers orange muscat and flora</b> (milawa, vic 375ml)	g 9.00	b 21.00
<b>d'Arenberg 'The Stump Jump' sticky chardonnay</b> (McLaren Vale SA)	g 10.00	b 25.00
<b>rymill june traminer</b> (Coonawarra, vic 375ml)	g 12.00	b 35.00
<b>de bortoli noble one</b> (yarra valley, vic 375ml)		b 43.00

### fortified wine

<b>Penfolds club tawny port</b>	6.00
<b>Penfolds grandfather vintage port</b>	14.00
<b>Mr Pickwicks tawny port</b>	10.00
<b>Campbells rutherglen muscat</b>	9.00
<b>Campbells rutherglen tokay</b>	10.00

### cognac and armagnac

<b>hennessy vs</b>	12.00
<b>hennessy vsop</b>	16.00
<b>remy martin XO</b>	21.00
<b>duc d'aquitaine</b>	12.00



# coffee

## **regular 4.50**

**espresso**

## **long espresso**

regular espresso in a mug topped with hot water

## **espresso doppio**

double serving or two shots

## **espresso macchiato**

espresso, stained with steamed milk and topped with a dollop of froth

## **piccolo latte**

espresso, steamed milk, small glass

## **cappuccino**

espresso steamed milk topped by head of foam

## **café latte**

espresso, steamed milk, thick foam, in a glass

## **flat white**

espresso, steamed milk, thick foam

## **café mochaccino**

espresso, hot chocolate, steamed milk, thick foam

## **special 5.50**

### **vienna chocolate or coffee**

espresso, chocolate, steamed milk, whipped cream

### **café romano**

espresso, vanilla, nutmeg, steamed milk, whipped cream

### **iced mocha, coffee or chocolate**

espresso, chocolate, milk, whipped cream

### **chai latte**

cinnamon, cardamon, ginger, cloves, steamed milk

## **tea 4.50**

english breakfast, earl grey, green tea, herbal infusions – lemon, peppermint, camomile and green tea