

ASSAGGI E PRIMI

PENFIELD MARINATED OLIVES, smoked almonds & taralli	\$9
1/2 DOZEN NATURAL OYSTERS, freshly shucked, mignonette	\$32
HOUSE-MADE FOCACCIA, sea salt, rosemary, served with E.V.O. & aged balsamic	\$5 pp
PROSCIUTTO DI PARMA, torta fritta, buffalo mozzarella (2 pcs)	\$28
CALAMARI FRITTI, rocket, fennel, balsamic aioli	\$24
SEASONAL TOMATO BRUSCHETTA, with Burratina, pistachio pesto (2 pcs minimum)	\$12
POLENTA & TRUFFLE CHIPS (4 pcs)	\$16
MINI LOBSTER ROLL, sliced western rock lobster (WA) insalata russa, brioche	\$13
ARANCINI, caramelised pumpkin, scamorza, hazelnut grattato	\$15
CROQUETTES, smoked eggplant, tomato fondant & ricotta	\$18
SALMONE MARINATO, house-cured Petuna salmon, Campari & dill, apple, goat's cheese & pane sardo	\$29
ANTIPASTO DELLA CASA (for two), mortadella, salami, Wagyu bresaola, artichokes, charred capsicum, pickled onions, grissini & sourdough	\$46
KINGFISH CRUDO, citrus emulsion, blood orange, tangerine pearls & pistachio	\$31
ANTIPASTO VEGETARIANO (for two), chef's selection of vegetarian dishes & bites	\$45

Can't decide?

Let our friendly waitstaff curate the entrées for you!!

 @settebello7

***Vegetarian and gluten-free options available**

PASTA E RISOTTO

LINGUINE CON FRUTTI DI MARE, Skull Island tiger prawns, scampi, local scallops, mussels, clams, bisque, sugo, garlic, chilli & white wine	\$46
LASAGNA AL FORNO, home-made pasta sheets layered with Wagyu beef Bolognese, béchamel & fiore di latte	\$39
RIGATONI CON ABBACCHIO ALLA ROMANA, pulled 6-hour braised lamb neck & shoulder, tomato, garlic, white wine, pecorino romano	\$39
SQUID INK TAGLIERINI, blue swimmer crab meat, brodo, bottarga, chilli, crustacean oil & pangrattato	\$41
BAKED HOUSE-MADE GNOCCHI ALLA SORRENTINA, tomato sugo, buffalo mozzarella & basilico .	\$38
AGNOLLOTTI, hand-made, filled with spinach & ricotta, butter, sage & hazelnuts	\$38
PORCINI RISOTTO, cacio e pepe, porcini, wild mushrooms, pine nuts & chives	\$41

SECONDI

POLLO ALLA DIAVOLA, roasted ½ chicken, peperonata sauce & pickled peppers	\$39
FISH OF THE DAY (market fish)	Market Price
CHAR-GRILLED EYE FILLET (Hunter Valley, NSW, 225g+), creamed potatoes, king mushrooms, Café de Roma butter	\$55
VEAL PARMIGIANA, crumbed veal schnitzel, tomato sugo, mozzarella & basil	\$48
BISTECCA FIORENTINA (to share between two; please allow 30 minutes cooking time) Tuscan-style Black Angus T-bone (800g+), char-grilled and carved, served with roasted potatoes and radicchio salad	\$115

**Our steaks are served with Chianti red wine jus*

CONTORNI

FRIES & AIOLI	\$12
ROCKET AND PEAR SALAD, walnut, provolone & mustard dressing.....	\$13
ROASTED POTATOES, with rosemary & garlic	\$13
RADICCHIO SALAD, witlof, fennel, blood orange, radish & pomegranate dressing	\$13
PAN-ROASTED BROCCOLINI, garlic, chilli, shallots, almond & fetta	\$16
TRE COLORE CAPRESE, buffalo mozzarella, heirloom tomatoes & basil	\$19