

**ASSAGGI**

Plates designed to be shared

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| Marinated Italian regional olives, grissini                          | 8,00 |
| Tin of Italian anchovies, grilled ciabatta                           | 8,00 |
| Spicy Calabrian nduja, cornichons, crostini                          | 8,00 |
| Arancini of roasted pumpkin, smoked scamorza cheese & rosemary (2)   | 9,00 |
| Soft shell crab slider, slaw, sriracha mayo, brioche bun             | 8,00 |
| Beef mince cigar, mustard fruit, pine nuts, filo pastry              | 9,00 |
| House made duck, fig & pistachio sausage (2)                         | 9,00 |
| QLD king prawn, grilled, chilli-lime dressing                        | 7,00 |
| Tempura fried zucchini flower filled with goats cheese & green olive | 8,00 |
| Chargrilled lamb cutlet, lemon                                       | 8,00 |
| Fried polenta chips, pecorino, garlic aioli                          | 9,00 |
| Seafood pie of prawn, scallop & salmon, saffron-lemon aioli          | 9,00 |

**PRIMI PIATTI**

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| Salt & pepper calamari, lightly fried, crisp fennel, cucumber, iceberg salad, basil aioli                         | 24,00 |
| 'Antipasto della Casa' a selection of cured meats, fresh cheese & marinated vegetables                            | 24,00 |
| Poached beef carpaccio, celeriac remoulade, salsa verde, shaved egg yolk  | 22,00 |
| 'Calamari ripieni' whole calamari stuffed with king prawn meat & herbs, sugo                                      | 24,00 |
| 'Winter salad' beetroot, farro, green beans, candied walnuts, zucchini flowers, fresh ricotta (can be made vegan) | 22,00 |

Can't decide?

Allow our friendly waiters to organise the entrees for you!

 @settebello7**PASTA e RISOTTI**

Gluten free pasta available

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| 'Frutti di mare in bianco' spaghettoni with an assortment of seafood, virgin olive oil, white wine, garlic, mild chilli, roquette           | 36,00 |
| Pappardelle with prawn & lobster meat, cherry tomato, lobster bisque  | 38,00 |
| Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese (v)   | 32,00 |
| 'Gnocchi quattro formaggi' gorgonzola, asiago, bocconcini & parmigiano in a cream sauce, baked with zucchini ribbons, caramelised leeks (v) | 32,00 |
| House made gnocchi with rabbit & porcini mushroom ragu, pecorino cheese   | 34,00 |
| Paccheri pasta, WA scampi, rich crustacean & tomato bisque  | 36,00 |
| Tortellini of veal & caramelised onion, crispy prosciutto, creamy parmesan & nutmeg sauce   | 32,00 |
| Risotto 'Milanese' braised osso bucco, green peas & saffron   | 32,00 |

**SECONDI**

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| Chargrilled Gippsland eye fillet steak, roasted pumpkin, sautéed spinach, brandy peppercorn sauce           | 46,00        |
| Escalopes of crumbed milk fed baby veal, over a forest mushroom sauce, roquette & stracciatella cheese      | 38,00        |
| Roasted lamb rump, beer battered onion rings, green fregola risotto, red wine reduction                     | 38,00        |
| 'Involtino di coniglio' rolled & deboned rabbit filled with pancetta, thyme & breadcrumbs, cacciatore sauce | 38,00        |
| Porchetta, crispy skin pork belly, rolled in shaved fennel & pear, fig purée, bitter leaf salad             | 38,00        |
| Fish of the day   | market price |
| Whole fish of the day   | market price |

**CONTORNI**

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| Roasted brussel sprouts, crispy pancetta      | 9,00 |
| Sautéed spinach, garlic, lemon                | 9,00 |
| Crispy shoestring fries, sea salt             | 9,00 |
| Torn radicchio & iceberg lettuce salad        | 9,00 |
| Honey roasted heirloom carrots, fresh ricotta | 9,00 |
| Beer battered onion rings, sriracha mayo      | 8,00 |