



silviositaliano.com.au
Whole Menu Available Takeaway

Welcome to Silvio's Italiano!
Why not eat like the Italians do and choose a Feed Me Menu Option?
With Feed Me, all dishes are shared down the middle of the table.
Ask your server for the most popular dishes or choose your own!

Feed Me Please

FEED ME #1 ANTIPASTI & PIZZA

We'll serve you up a selection of Silvio's favourite Antipasti & a Pizza
Between each pair
(Min 2 ppl)
\$45 p/person

FEED ME #2 THE LOT

Choose 2 Antipasti, 2 Pasta or Main and 1 Dessert
Between each pair
(Min 2 ppl)
\$55 p/person

Antipasti

Wood-fired Focaccia Bread	12
Warmed Olives (v)	12
Mushrooms (v)	15
Anchovies	16
Zucchini, Mint & Lemon (v)	12
Confit Cherry Tomatoes (v)	14
Cucumber, Stracciatella & Dill (v)	15
Mortadella	12
Pumpkin & Thyme Arancini (v)	14
Grilled Chorizo	12
Marinated Peppers (v)	14
Wood-fired Asparagus (v)	12
Sopressa Salami	14
Baby Clams, Chilli & Oil	18
Marinated Octopus, Fennel & Dill	15
Buffalo Mozzarella	18
Prosciutto 18 months	19

Pasta / Mains

Spaghetti Marinara	38
Squid, pipi's, fish, red onion, cherry tomatoes, napoli sauce, house-made spaghetti pasta	
Fettuccine Boscaiola	32
Pancetta, mushrooms, onion, garlic, white wine, cream, house-made fettuccine pasta	
Fettuccine Stracciatella (v)	30
Tomato sugo, stracciatella cheese, basil & house-made fettuccine pasta	
Risotto Chicken & Mushroom (gf)	32
Chicken breast, chorizo, mushroom & pomodoro risotto w/ grana padano cheese	
Pappardelle Ragu	36
Slow-roasted lamb ragu, tomato, red wine, mint gremolata, grana padano cheese, house-made pappardelle pasta	
Chicken Cacciatore	34
A delicious bowl of tender chicken, olives, tomato, onion, herbs, vegetables & red wine. Served w/ our house-made focaccia	
Lasagne	32
Traditional layers of beef bolognese, bechamel, mozzarella cheese, Italian salad	
Chicken Parmigiana	34
Our breaded chicken breast topped w/ double smoked ham, napoli sauce & mozzarella, served w/ chips & Italian salad	
Beef Braciola (gf)	38
Thinly sliced beef striploin filled & rolled w/ garlic, onion & herbs, braised in a red wine & tomato sauce w/ green beans	

Pizza

Margherita (v)	23
Buffalo mozzarella cheese, olive oil, basil, napoli base	
Agnello	28
Slow roasted lamb, roast pumpkin, red onion, baby spinach, mint yoghurt, grana padano cheese, napoli base	
Prosciutto & Gorgonzola	28
Prosciutto, gorgonzola & mozzarella cheese, rocket, balsamic drizzle, olive oil base	
Pollo Funghi	28
Chicken breast, mushroom, pancetta, confit garlic, mozzarella cheese, olive oil base	
Potato Rosmarino	26
Pancetta, rosemary potatoes, blue cheese	
Hawaiian	22
Smoked ham, pineapple, mozzarella cheese, napoli base	
Bologna & Pistachio	26
Mortadella, grana padano cheese, pistachios, honey, olive oil base	
Supreme	28
Ham, pepperoni, mushrooms, red onion, olives, capsicum, anchovies, mozzarella cheese, napoli	
BBQ Meatlovers	28
Slow cooked beef brisket, bacon, chorizo, red onion, mozzarella, bbq swirl, napoli base	
Double Pepperoni	26
Pepperoni, mozzarella cheese, more pepperoni, napoli base	
Vegetable (v)	28
Pumpkin, capsicum, red onion, semi-dried tomatoes, baby spinach, mozzarella, napoli	



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Post, boast & toast about Silvio's!
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Cocktails



Loose Goose 17
Midori, Peach Liqueur, Apple,
Cranberry Juice



Long Island Iced Tea 18
Cointreau, Tequila, Gin, Vodka, Bacardi,
Coke, Lemon



Fruit Tingle 16
Vodka, Blue Curacao, Grenadine, Sprite,
Blueberries



Strawberry Smash 16
Strawberry Liqueur, Gin, Lime, Mint,
Soda



Spiced Mojito 17
Kraken Rum, Mint, Ginger Ale, Lime



Espresso Martini 17
Vodka, Kahlúa, Italian Espresso, Vanilla



Margarita 16
El Jimador Tequila, Cointreau, Lime, Salt

Spritz



Aperol Spritz 14
Prosecco, Aperol & Soda



Hugo Spritz 15
Prosecco, Elderflower, Soda, Lime, Mint

Gin & Tonic Menu

(All served with a bottle of Fever Tree Tonic or Soda Water)

Critters (Woolgoolga, NSW) 12
A contemporary style gin, w/ rosella flower, organic juniper

Bombay Sapphire (England) 12
Fresh citrus & juniper flavours w/ an elegant spicy finish

Gin Lane 1751 - Pink Gin (England) 15
A classic victorian style of juniper berries, liquorice & herbs

Forty Spotted (Hobart, Tasmania) 15
Pepperberry, fresh kaffir lime, lemon peel

Roku (Japanese) 15
Roku means the number 6 which translates to 6 botanicals

Malfy Rosa (Amalfi Coast, Italy) 15
Rich, fresh citrus, grapefruit, with rich & long juniper finish

Malfy Limone (Amalfi Coast, Italy) 15
Lemon zing, long, complex finish, deliciously refreshing

Four Pillars (Yarra Valley, Vic) 15
Its spicy, but with great orange citrus & lemon myrtle

Four Pillars Bloody Shiraz (Yarra Valley, Vic) 15
Shiraz grapes steeped in gin for 8 weeks, lovely & sweet

Ukiyo Blossom Gin (Japanese) 15
Infusing the delicate taste of Sakura flower & mandarin

La Plancheliere Pink Gin (France) 15
A twist of fruity aromas & nine local french botanicals

Billy Goats Old Tom Gin (Gladstone, QLD) 15
An old tom gin thats married w/ myrrh & frankincense

Gin Mare (Spain) 15
Distilled from olives, thyme, rosemary & basil

Dessert

De-Constructed Cherry Ripe (gf) 16
Triple choc brownie w/ cherry mascarpone,
dark chocolate, coconut & cherry coulis

Nutella S'MORES Dessert Pizza 28
w/ marshmallows, cookie crumb & fresh berries

Tia Maria Tiramisu 18
Rich & traditional Italian tiramisu w/ tia maria

Affogato (gf) 16
Double espresso poured over vanilla ice cream,
w/ your choice of a generous shot of Frangelico,
Bailey's, Tia Maria, Sambuca or Kahlua

Sticky Date Pudding 16
w/ salted butterscotch sauce & vanilla ice cream

After Dinner

Limoncello 9

Grappa 12

Galliano Sambuca 9

Negroni 16

Espresso Martini 17

Caffe Corretto 16