

BREADS, SALADS, PASTA & OTHER MAINS

Starters & Sides

Garlic, herb, chili or basil pesto bread 4.50	With cheese 5.00	
Italian garden salad; marinated roma tomatoes tossed with mixed leaves & citrus dressing (g.f.)		7.50
Salad of rocket, parmesan, garlic croutons & roma tomatoes with balsamic reduction dressing		9.50
Fresh seasonal vegetables, pan tossed with Italian herbs (g.f.)		6.50
Pan fried prawns in either cream garlic sauce or chili & tomato sauce (g.f. avail.)		10.50

Pasta

SPAGHETTI VECCHIO MONDO		13.50
Handmade meat balls in a rich tomato & red wine sauce with herbs		
SPAGHETTI ALLA PUTTANESCA		12.50
Olives, anchovies, garlic, roast capsicum, & capers in a light chopped tomato sauce with fresh basil		
PENNE ALLA POLLO / GAMBERI PESTO		15.50
Chicken or prawns in a creamy basil pesto sauce		
PENNE ALL'ARRABBIATA		13.50
Chorizo sausage, chili, olives, spinach and feta in a rich tomato sauce		
FETTUCINE BOSCAIOLA		13.50
Bacon & mushrooms in a white wine & cream sauce		
FETTUCINE ALLA POLLO		14.50
Chicken, roast capsicum, baby spinach, mild chili, & fetta with a garlic, olive oil & butter sauce		
FETTUCINE CARBONARA		13.50
Bacon & onion in a creamy, garlic, white wine sauce		
FETTUCINE ALLA GAMBERI		14.50
Prawns, spinach, lemon zest, garlic and fresh tomato in a creamy sauce		
LINGUINE MARINARA		15.50
Fresh seafood, in a creamy tomato sauce with white wine		
LINGUINE ALLA VITELLO & GAMBERI		16.50
Pan fried veal slices & prawns in a marsala wine cream sauce		
PENNE VEGETARIANO		13.50
Sun dried tomato, artichoke, olives, fetta & basil tossed in olive oil & butter		
Gluten free pasta available. \$3.00 extra		

Mains

RISOTTO POLLO FUNGHI		14.50
Risotto with chicken breast & assorted mushrooms, finished with parmesan (g.f.)		
RISOTTO VEGETERIANO		12.50
Risotto of pumpkin, peas, roast capsicum & leek, finished with parmesan (g.f.)		
RISOTTO GAMBERI		16.50
Risotto with tiger prawns & prosciutto, finished with parmesan (g.f.)		
VITELLO ALLA FUNGHI		19.50
Pan fried veal escalopes topped with a creamy mushroom sauce, served on roast potatoes & seasonal vegetables (g.f.)		
VITELLO LIMONE		19.50
Pan fried veal escalopes topped with a creamy lemon sauce, served on roast potatoes & seasonal vegetables (g.f.)		

Dessert

Gelato: 3 scoops of Italian style ice cream. Various flavours available.		8.50
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Seven

Licensed Restaurant

TAKE AWAY MENU

WOOD FIRED PIZZA & PASTA

OPEN FOR DINNER
TUESDAY TO SATURDAY

TAKE AWAY AVAILABLE FROM 5.30PM

HOME DELIVERY IN WENTWORTH FALLS
(Delivery charge \$3. Minimum order \$30.00)

For orders: phone **47574997**

7 Station Street Wentworth Falls
www.sevenrestaurant.com.au

TRADITIONAL PIZZAS

Garlic Pizza

Roasted garlic & mozzarella (small size only) \$7

Margherita

Fresh roma tomato, buffalo mozzarella & fresh basil \$14

Napoletana

Fresh roma tomato, bocconcini, oregano & anchovies \$14

Pepperoni

Trunkey Creek pepperoni, capsicum & onion \$15

Hawaiian

Leg ham off the bone, pineapple & onion \$16

Vegetariano

Capsicum, olives, fetta, cherry tomatoes, pineapple, mushroom & onion \$17

Capricciosa

Fresh tomato, artichoke, leg ham, pepperoni, mushroom & onion \$17

Meat Lovers

Leg ham, bacon, pepperoni, salami, chorizo sausage, onion, & capsicum on a BBQ sauce base \$18

Seven's Supreme

Pepperoni, leg ham, bacon, pineapple, capsicum, olives, onion, & mushroom \$19

All our pizzas (except where stated) are large size only (approx. 30cm) made with our own Napolitano tomato sauce and mozzarella cheese on a traditional style thin crust base cooked in the wood fire.

Gluten free pizza bases available (\$2.50 extra), 26cm diameter only

Half/ half pizzas \$2.00 extra. Extra toppings from 50c each

GOURMET PIZZAS

Rome

Honey & sesame roasted pumpkin, fetta, pine nuts & basil pesto, topped with fresh rocket \$16

Naples

Potato roasted with rosemary & garlic, with shaved parmesan & topped with fresh baby spinach \$16

Florence

Eggplant, artichoke, roast capsicum, sun dried tomato, fetta, olives & mushroom \$17

Vesuvius (Hot!)

Fresh Roma tomato, anchovies, capsicum, chili, olives, salami, pepperoni, & spiced bacon \$17

Turin

Marinated chicken, bacon, onion, & mushroom on a BBQ sauce base \$18

Milan

Chorizo sausage, Spanish onion, olives, capsicum & fetta \$18

Torino

Chicken marinated in tandoori paste, mango chutney, capsicum, red onion jam & yoghurt \$19

Prato

Marinated chicken, onion, capsicum, mushroom, pepperoni \$20

Verona

Lamb backstrap marinated in lemon & rosemary, cherry tomato confit, olives, fetta & minted yoghurt \$20

Venice

Marinated tiger prawns, mussels, anchovies, squid, & fresh lemon \$22