

Da Sette Soldi

Italian Restaurant



[instagram.com/DaSetteSoldi](https://www.instagram.com/DaSetteSoldi)



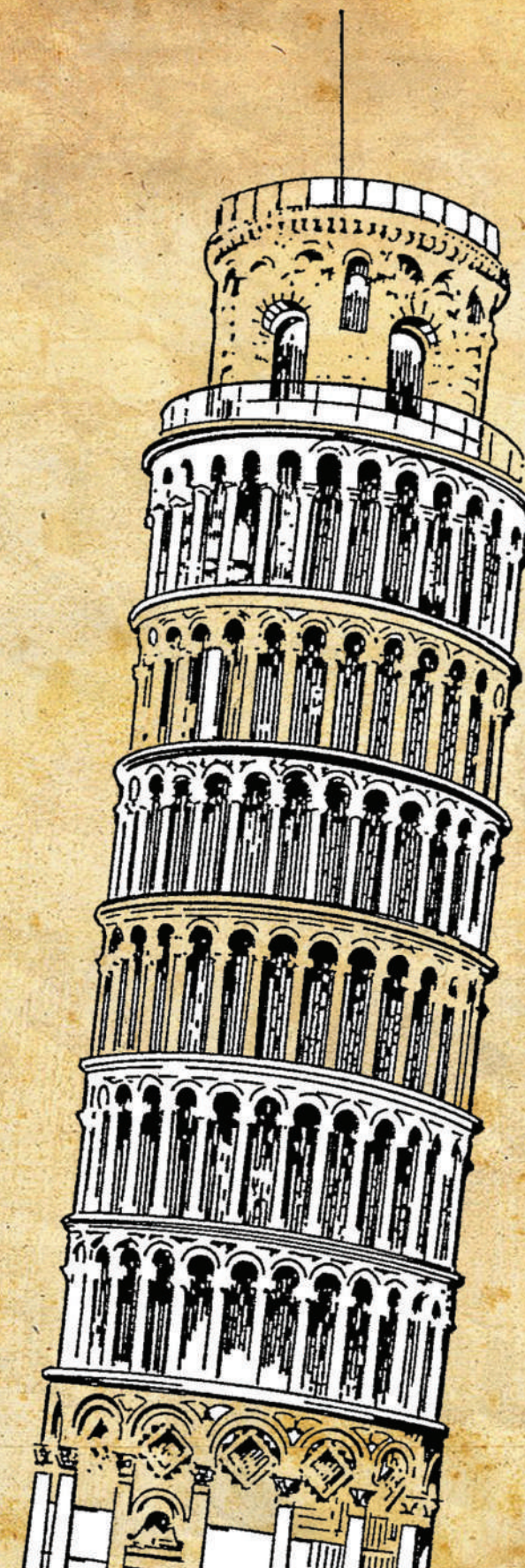
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www.dassettesoldi.com.au

ph. (07) 3711 7700

8/168 Algester Road

CALAMVALE



Da Sette Soldi

Italian Restaurant & Takeaway

LICENSED AND BYO WINE ONLY

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Corkage Charge - \$5.00 Per Person

We Accept Visa, Mastecard, American Express (3% Surchage) EFTPOS & Cash

PANNE

SMALL \$7.50 MEDIUM \$9.50 LARGE \$11.50

GARLIC PIZZA BREAD

SMALL \$8.50 MEDIUM \$10.50 LARGE \$12.50

GARLIC PIZZA CHEESE BREAD

APPETISERS

ZUPPA DEL GIORNO - *Soup of the day, chef's special choice* \$14.50

SEAFOOD CHOWDER - *Creamy Chowder with a variety of seafood* \$18.50

CALAMARI FRITTI - *Tender squid rings grilled to perfection* \$21.50

COZZE ALLA SICILIANA - *Fresh Mussels cooked in Cream and Neapolitan sauce* \$21.50

GARLIC KING PRAWNS - *King Prawns sauteed in a Cream, Garlic & Wine sauce* \$24.50

ANTI PASTO DEL RE - *A traditional Italian combination of pickled vegetables* \$24.50

including, Prosciutto, Bocconcini' Cheese & G rissini

SALATA

MIXED GREEN SALAD - \$14.50

AVOCADO SHRIMP COCKTAIL - *Shrimp in homemade seafood sauce with avocado & salad* \$22.50

INSALATA DI POLLO - *Grilled chicken, avocado, spanish onion, tomato, cucumber, capsicum on mesclun finished with homemade dressing* \$24.50

INSALATA DI CASA - *Grilled steak, halloumi cheese, mesclun, spanish onion, tomato, cucumber and capsicum with ' balsamic glaze finished with sesame seeds* \$26.50

PASTA & RISOTTO

ENTREE \$20.50 MAIN \$27.50

PENNE MAFIOSO - *Penne with bacon, garlic, chilli & napoletana sauce*

LASAGNE - *Layers of pasta filled with a traditional homemade mince sauce*

CANNELLONI - *Tubes of pasta filled with homemade beef and spices*

TORTELLINI ALLA PANNA - *Rings' of pasta filled with minced beef, served in a ham, mushroom, garlic & cream sauce*

SPAGHETTI CARBONARA - *A creamy sauce with egg & bacon*

SPAGHETTI BOLOGNESE - *Spaghetti in homemade traditional meat sauce*

FETTUCCHINE CASA MIA - *Mushroom, garlic, onion in napoletana sauce with a dash of cream*

FETTUCCHINE SETTE SOLDI - *Mushroom, garlic and chicken cooked in a cream sauce*

RISOTTO CON POLLO - *Chicken, onion, mushroom, garlic white wine and cream sauce*

RISOTTO CON FUNGI - *Mushroom in creamy sauce*

ENTREE \$23.50 MAIN \$30.50

SPAGHETTI/RISOTTO MARINARA - *Mixed seafood in napoletana sauce*

PANNE

SMALL \$20.00

MEDIUM \$25.00

LARGE \$29.00

SPECIAL - *Mushroom, Salami, Ham, Bacon, Onion, Capsicum & Olives*

SETTE SOLDI - *Mushroom, Ham, Pineapple & Onion*

QUATTRO STAGIONI - *Mushroom, Ham, Salami & Shrimp*

VEGETARIAN - *Mushroom, Onion, Capsicum & Olives*

PEPPERONI - *Salami, Capsicum & Onion*

MARINARA - *Tuna, Shrimp & Anchovies*

HAWAIIAN - *Ham & Pineapple*

CATARI - *Mushroom & Bacon*

MEATLOVERS - *Ham, Salami & Bacon*

BACON - *Bacon*

CAPRICCIOSA - *Ham, Mushroom & Oregano*

MEAT DISHES

SCALOPPINE AVOCADO - *Cooked in Avocado, Mushroom, Garlic, White wine and Cream sauce* \$32.50

SCALOPPINE MARSALA - *Mushrooms with Marsala wine & cream sauce* \$32.50

SCALOPPINE PARMIGIANA - *Schnitzel topped with Ham, Cheese and napoletana sauce* \$32.50

BISTECCA ALLA CREMA - *Tender Eye Fillet in Cream, cracked black pepper, garlic and flamed brandy* \$37.50

BISTECCA MIGNON - *Tender: Eye Filled with Bacon Mushroom, cracked black pepper & Garlic topped with Cream and Brandy Sauce* \$41.50

POLLO PIZZAIOLA - *Chicken Breast topped with Neapolitan sauce, Olives, Capsicum & Mushrooms* \$34.50

POLLO SETTE SOLDI - *Chicken Breast in Frangelico cream sauce* \$34.50

POLLO APRICOT - *Chicken Breast in Marsala wine sauce topped with Apricot halves, Camembert and Cream sauce* \$34.50

ALL MEAT DISHES ARE SERVED WITH VEGETABLES

SEAFOOD DISHES

GAMBER'ONI INFERNO - *King Prawns seved with Garlic, Wine & Chilli* \$42.50

GARLIC KING PRAWNS - *King Prawns sauteed in a Cream, Garlic & Wine sauce* \$42.50

COZZE ALLA SICILIANA - *Fresh Mussels cooked in Cream and Neapolitan sauce* \$35.50

CALAMARI . FRITTI - *Tender squid rings grilled to perfection* \$35.50

PESCE FRANGELICO - *Grilled Fish Fillet topped with Frangelico Liqueur, sliced Bananas & sliced Almonds in cream sauce* \$35.50

PESCE DE GI ORNO - *Grilled Barramundi topped with onion, Roasted Capsicum, Capers & White wine.* \$39.50

ALL FISH DISHES ARE SERVED WITH VEGETABLES