

MAINS

Pollo Parmigiana Tender crumbed chicken breast with ham, cheese, tomato sugo, served with chips and Italian salad	26.9
Pollo Funghi Tender chicken medallions with assorted mushrooms, slowly cooked in a chicken glaze, topped with crispy pancetta, served with mixed vegetables	26.9
Vitello Saltimbocca Veal medallions in butter with sage, Prosciutto, Fiore di Latte Mozzarella, served with mixed vegetables and garlic mash	28.9
Scalopini Settebello ♥ Pan fried veal medallions topped with prawns & squid in a rose sauce, served with vegetables	29.9
King Island Steak (GF) Grilled Scotch fillet on a bed of mash with spinach, mushroom and jus	34.9
Arrosto Misto ♥ Mixed grill of Italian sausage, Scotch fillet steak, grilled meatball pattie & chicken, served with peppers & potatoes and Italian salad	37.9
Chilli Garlic Prawns (GF) 🌶️ Pan fried prawns with garlic, chilli, white wine cream sauce on a bed of steamed rice and mixed vegetables	27.9
Fritto Misto Crumbed garfish, salt & pepper whitebait, salt & pepper calamari, panko crumbed prawns, chips, salad, dill aioli	32.9
Calamari Fritti Australian Calamari lightly dusted in flour, salt & pepper, fried and served with aioli, salad and sweet potato wedges	24.9
Fish of the Day Please refer to our Specials Board	POA
Chargrill of the Day Please refer to our Specials Board	POA

COTOLETTAS

Pollo Cotoletta Tender crumbed chicken breast served with chips and Italian salad	23.9
Cotoletta di Nonnina Tender veal schnitzel served with pan fried peppers, potatoes, served with Italian salad	24.9
ADDITIONAL TOPPINGS & SIDE SAUCES Add any of the below to your cotoletta!	
Classic Gravy	2.0
Mushroom Gravy	2.0
Parmigiana	3.0
Surf & Turf	5.0

DESSERT

The Titanic ♥ (Signature Dessert) (Serves 2) Caramelised banana served with vanilla & chocolate gelato, fresh strawberries, cream, nuts and chocolate chards.	17.9
DESSERT PIZZA - Served with vanilla gelato	
Nutella & Strawberry Nutella & Marscapone topped with strawberries	14.9
Death by Chocolate Trio of chocolate served with chocolate shards and chocolate gelato	14.9

THE TITANIC



BANQUET MENU

BANQUET #1 (Min 4ppl)

\$33 per person

- Polpette
- Arancini
- Parmesan Cheese Wheel
- Selection of Wood Oven Pizzas
- Italian Salad
- Nutella Dessert Pizza

BANQUET #2 (Min 4ppl)

\$40 per person

- Salt n Pepper Calamari
- Polpette
- Risotto Cheese Wheel
- Sizzling Scotch Fillet
- Selection of Wood Oven Pizzas
- Italian Salad
- Titanic Dessert

BANQUET #3 (Min 4ppl)

\$55 per person

- Salumi Plate
- Selection of Wood Oven Pizzas
- Sizzling Scotch Fillet
- Grilled Calamari
- Settebello Wings
- Garlic Chilli Prawns
- Pipi e Patati
- Italian Salad
- Titanic Dessert

PARMESAN WHEEL

1 METRE PIZZA CHALLENGE



– CAFE –
SETTEBELLO

Menu

Breakfast Daily 7am - 5pm
Fresh Rolls & Piadinas 8am - 5pm

In House Delicacies:

- Olives
- Olive Oil
- Tomato Sugo
- Pizza & Bread
- Gelati & Desserts

Freshly ground coffee and
our in house coffee macchinetta

FUNCTION ROOM AVAILABLE

cafesettebello.com.au

The name Settebello translates as “The Beautiful Seven” or as “The Lucky Seven” and was based on a popular Italian card game known as “Scopa”, in which the seven-of-diamonds card carries the highest value.

LUNCH MENU 8am - 5pm

All paninis, piadinas are fresh from the wood oven

Choices below available in a panino or piadina

Ham Leg ham, Provolone cheese, tomato, lettuce	9.9
Bacon & Egg Bacon, egg, cheese, BBO sauce	10.9
Campania (V) Roasted capsicum, grilled eggplant, grilled zucchini, feta, pesto rocket lettuce	10.9
Parmigiana (V) Eggplant parmigiana, rocket lettuce	9.9
Prosciutto Prosciutto, Provolone cheese, Kalamata olives, rocket lettuce	11.9
Cotoletta Chicken schnitzel, cheese, bacon, lettuce, tomato	11.9
Salami Olive tapenade, salami picante, Provolone cheese, roasted capsicum	10.9
Chicken Avocado Grilled chicken, bacon, lettuce, avocado, mayonnaise	11.9

CHECK OUR DISPLAY CABINET FOR OTHER DELICIOUS OPTIONS

ORGANIC GAINS (Healthy Options)

Bunless Falafel (GF) (V) (VEGAN) Falafel, beetroot, Spanish onion, lettuce, avocado, tomato	14.9
Bunless Beef Burger Lean beef pattie, avocado, egg, beetroot, lettuce, tomato	14.9
Bunless Chicken Burger (GF) Grilled chicken, avocado, egg, beetroot, lettuce, tomato	14.9
Grilled Chicken & Broccoli (GF) Grilled chicken & broccoli cooked in garlic and chilli	23.9
Steak & Greens (GF) Grilled Scotch fillet with broccoli, green beans, spinach, garlic, chilli	31.9
Chicken, Pear and Walnut Pear, rocket, Haloumi, shaved Parmesan, walnuts, balsamic vinaigrette	22.9

ORGANIC GAINS MENU ENDORSED BY F45 GYM!

BURGERS

Beef Burger Beef pattie, cheese, bacon, tomato, lettuce, tomato sauce, mayo	17.9
Grilled Chicken Burger Grilled chicken, cheese, bacon, lettuce, tomato, sweet chilli aioli	17.9
Vegan Burger (V) (Vegan) Falafel, beetroot, avocado, lettuce, tomato, soy mayo	17.9
Chicken Schnitzel Burger Chicken schnitzel, cheese, bacon, lettuce, tomato, mayo	17.9
Forget About It! Double beef patties, cheese, bacon, tomato, lettuce, beetroot, home made aioli	19.9

BEEF & CHICKEN BURGERS SERVED WITH A SIDE OF POTATO FRIES
VEGAN & SCHNITZEL BURGERS SERVED WITH SWEET POTATO WEDGES

KIDS MENU

Pizza (Choice of Margherita, Ham & Cheese or Ham & Pineapple) ♥	12.9
Pasta (Choice of Spaghetti Bolognese OR Penne & Cheese)	12.9
Spaghetti Meatballs	12.9
Cheeseburger & Fries	12.9
Chicken Strips & Chips OR Crumbed Garfish & Chips	12.9

ALL KIDS MEALS SERVED WITH A POP TOP,
SMALL GELATO AND ACTIVITY PACK.

SETTEBELLO WINGS

TENDER BONED OR BONELESS WINGS
PREPARED IN OUR SIGNATURE COATING

WET SAUCES

JACK DANIEL'S BOURBON SAUCE

HONEY ASIAN

SPICY BBQ 🌶️

MAPLE BACON

DIABOLO HOT 🌶️🌶️🌶️

PERI PERI 🌶️🌶️

SESAME GINGER TERIYAKI

DRY RUBS

TEXAS BBQ

HELL HOT 🌶️🌶️🌶️

ZESTY LEMON

BONED WINGS

6 WINGS 10.9

12 WINGS 15.9

18 WINGS 18.9

24 WINGS 23.9

BONELESS WINGS

6 WINGS 13.9

12 WINGS 18.9

18 WINGS 24.9

24 WINGS 29.9

ALL SETTEBELLO WINGS SERVED WITH A SIDE
OF CHIPS & HOME MADE RANCH SAUCE

**1/2 PRICE WINGS
MONDAY & TUESDAY!**



PASTA (Gluten Free Penne available add \$3)

Fettuccine Alla Panna	23.9
Pan fried Virginian ham, mushrooms, garlic, finished in a cream sauce reduction	
Cicatelli Pomodoro 🌶️	19.9
Traditional Italian tomato sugo with chilli, garlic, fresh basil	
Spaghetti Broccoli Aglio e Olio (V) (Vegan) 🌶️	19.9
Olive oil, chilli, garlic, broccoli	
Penne Puttanesca 🌶️	21.9
Anchovies, olives, capers, garlic, chilli, tomato sugo	
Angel Hair Settebello Granchio ❤️ 🌶️	28.9
Angel Hair spaghetti, pan fried crab meat, tiger prawns, Spanish onion, chilli, finished in a rose sauce	
Spaghetti Carbonara	22.9
Pancetta, egg, Parmesan, cracked pepper	
Spaghetti Polpette della Nonna	23.9
Nonnina's traditional meatballs, tomato sugo, fresh basil	
Cicatelli Amatriciana 🌶️	22.9
Pancetta, red onion, chilli, garlic, tomato sugo	
Penne Al Pacino	23.9
Chicken, capsicum, pumpkin, broccoli, Spanish onion, creamy pesto	
Fettuccine Calabrese 🌶️	24.9
Italian sausage, chilli, extra virgin olive oil, olives, tomato sugo served with Nonnina's meatballs	
Penne con Pollo	24.9
Grilled chicken, pancetta, mushroom in a rose & truffle sauce	
Gnocchi Sorrentina	23.9
House made gnocchi in tomato sugo with melted Fiore di Latte, fresh basil	
Cannelloni Spinach & Ricotta (V)	23.9
House made cannelloni filled with spinach & ricotta, cooked in a rose sauce	
Ravioli Bolognese ❤️	23.9
House made meat ravioli cooked in a traditional Bolognese sauce	
Lasagne	24.9
Freshly made pasta layers with ham, cheese, egg and Bolognese served with Nonnina's meatballs	
Spaghetti con Vongole 🌶️	28.9
Vongole cockles cooked in olive oil, chilli, fish broth, garlic and parsley	
Spaghetti di Mare (Choice of Rosso or Bianco) 🌶️	29.9
Selection of fresh seafood with chilli, garlic	
Pasta al Forno 🌶️	27.9
Pasta shells stuffed with prawns, crab meat, pancetta, red onion, chilli, herbs, Parmesan in a rose sauce	

PARMESAN CHEESE WHEEL

Settebello Tableside Cheese Wheel Pasta (V) ❤️ (Signature Dish)	25.9
House made Fettuccine, fried mushroom, stracchino cheese in a light cream sauce	
Settebello Tableside Cheese Wheel Risotto ❤️ (Signature Dish)	26.9
Risotto with chicken and a selection of mushrooms, baby spinach, Parmesan and a dash of cream	

RISOTTO

Verdura (V) (GF)	22.9
Pumpkin, mushroom, spinach, broccoli in a vegetable stock infusion	
Risotto Sophia Loren (GF)	24.9
Chicken, bacon, baby spinach, peas in a creamy pesto sauce	
Risotto di Mare (GF) 🌶️	28.9
Mussels, vongole, calamari, King prawns in a chilli, garlic tomato sauce	

(V) Vegetarian (VEGAN) Vegan 🌶️ Spicy (GF) Gluten Free ❤️ Signature Dish

BREADS & FOCACCIA

A complimentary selection of breads, focaccias and crostini sticks will be offered to your table along with butter, olive oil and balsamic vinegar.

STARTERS

Soup of the Day (Please refer to the specials board)	11.9
Patatini Fritti (V)	9.9
Traditional potato chips with chicken salt, served with dill aioli and tomato sauce	
Sweet Potato Wedges (V)	10.9
Sweet potato wedges, deep fried and served with dill aioli and tomato sauce	
Bruschetta (V)	10.9
Toasted ciabatta & garlic topped with fresh tomatoes, Mozzarella, basil and olive oil	
Garlic Schiacciata from the Wood Oven (V)	11.9
Fresh garlic, olive oil and rosemary topped with roasted garlic butter	
Pomodoro Schiacciata from the Wood Oven (V)	13.9
Olive tapenade, topped with sliced tomato, Fiore di Latte, fresh basil	

ANTIPASTI - Great for Sharing

Pipi e Patati (V) (VEGAN) (GF)	8.9
Slow cooked roasted capsicum and potatoes in olive oil	
Olive (V) (VEGAN) (GF)	7.9
A selection of Italian olives preserved in olive oil, garlic and chilli	
Dips (V)	14.9
A selection of assorted dips served with warm house made Pita bread	
Arancini (V)	15.9
Lightly fried rice balls filled with peas, mushroom, cheese and side of sugo	
Polpette	15.9
Nonnina's traditional Italian meatballs served in traditional Calabrese tomato sugo	
Caprese (V) (GF)	15.9
Buffalo Fiore di Latte Mozzarella, sliced tomatoes, basil, olive oil	
Melanzana Parmigiana (V)	15.9
Layered eggplant, Fiore di Latte Mozzarella, basil and sugo topped with fresh Parmesan	
Gamberi 🌶️	17.9
Panko crumbed SA King Prawns, served with fresh chilli, house made garlic sugo	
Calamari Fritti	17.9
Australian Calamari lightly dusted in flour, salt 'n' pepper fried, served with aioli	
Salumi	22.9
Selection of cured meats: Prosciutto, Cacciatore, Salami Picante, Ham, Mortadella, olives, roasted capsicum, Provolone, Fior di Latte	
Antipasto Grande (Hot & Cold) ❤️	38.9
Prosciutto, Cacciatore, Salami Picante, Ham, Mortadella, giardiniera, Fiore di Latte, Provolone, roasted capsicum, served with Nonnina's meatballs, arancini, calamari, eggplant parmigiana, bread and crostini	

INSALATA

Italiana (V) (VEGAN) (GF)	13.9
Iceberg lettuce, cucumber, tomatoes, white wine vinegar, olive oil	
Mediterranean Lamb	25.9
Tender chargrilled Lamb backstrap served on a salad of baby spinach, roasted capsicum, Spanish onion, dressed with candy balsamic aioli	
Chicken, Pear and Walnut	23.9
Pear, rocket, Haloumi, shaved Parmesan, walnuts, balsamic vinaigrette	
Warm Chicken Stack (GF)	23.9
Chargrilled Chicken Breast, mixed lettuce, roasted capsicum, sundried tomatoes, ricotta with a honey mustard dressing and candy balsamic	
Chicken Caesar	23.9
Grilled Chicken, iceberg lettuce, bacon, egg, croutons, Parmesan, Caesar dressing	
Orto (V) (VEGAN)	13.9
Seasonal selection of pan seared vegetables with olive oil, salt and pepper	

FROM THE WOOD OVEN

HAND ROLLED SCHIACCIATA (10 inch)

Ortolana (V)	18.9
Roasted capsicum, grilled eggplant & zucchini, Feta, pesto, topped with rocket lettuce	
Salsicce e Patate ❤️	19.9
Sliced potatoes, Italian sausage meat, garlic, oregano, rosemary	
Prosciutto (V)	19.9
Fresh Garlic, Prosciutto, Fiore di Latte, topped with tomato, fresh basil	
HAND ROLLED PIZZA (13 inch)	
PIZZA BIANCO (OLIVE OIL BASE)	
Quattro Stagioni	22.9
4 quarters with salami picante, leg ham, Kalamata olives, mushrooms	
Quattro Formaggio (V)	24.9
Fiore di Latte, Provolone, Parmesan, gorgonzola, cracked pepper	
Norcina	27.9
Fiore di Latte, mushroom, Italian sausage, truffle, Pecorino	
Funghi e Prosciutto	27.9
Fiore di Latte, trio of mushroom, Provolone, topped with prosciutto	
San Daniele	27.9
Fiore di Latte, cherry tomato, San Daniele Prosciutto, rocket, Parmesan	
PIZZA ROSSO (TOMATO SUGO BASE)	
Margherita (V)	20.9
Tomato sugo, Fiore di Latte, fresh basil	
Gamberi	29.9
Tomato sugo, Fiore di Latte, artichokes, marinated Tiger prawns, pesto, rocket, shaved Parmesan	
Boscaiola	22.9
Tomato sugo, Fiore di Latte, leg ham, mushroom	
Speciale	27.9
Tomato sugo, Fiore di Latte, Leg ham, pepperoni, mushrooms, capsicum, Spanish onion, olives, anchovies	
Calabrese	23.9
Tomato sugo, Fiore di Latte, salami picante, Kalamata olives	
Tony Pepperoni	23.9
Tomato sugo, Fiore di Latte, pepperoni, chilli	
Diavolo 🌶️	26.9
Tomato sugo, Fiore di Latte, leg ham, salami picante, olives, mushroom, chilli oil	
Porchetta (Meat Lovers)	27.9
Tomato sugo, Fiore di Latte, home made porchetta, Italian sausage, salami picante	
Parmigiana	27.9
Tomato sugo, Fiore di Latte, eggplant, salami picante, porchetta, parmesan	
Capricciosa	26.9
Tomato sugo, Fiore di Latte, artichokes, leg ham, olives, mushrooms	
Vegetarian (V)	23.9
Tomato sugo, Fiore di Latte Mozzarella, grilled zucchini, eggplant, capsicum, herbs	
BBQ Pollo	27.9
Tomato & BBQ sugo, chicken, smokey bacon, pineapple	
Santorini	28.9
Tomato sugo, Fiore di Latte, chargrilled lamb, chicken, Spanish onion, topped with tabouli & Tzatziki	
Milionario	31.9
Tomato sugo, Fiore di Latte, Tiger prawns, crabmeat, scallops, chilli, topped with dill aioli, salt n pepper calamari	
Tropicale	23.9
Tomato sugo, Fiore di Latte, leg ham, pineapple	
Calzone	24.9
Choice of Rustico or Vegetarian calzone topped with sugo and Parmesan	
1 METRE PIZZA (Choose from 3 of the above varieties)	69.9
ALL PIZZAS AVAILABLE AS GLUTEN FREE (add 5.0)	