

STARTERS / PRIMI

ZUPPA DEL GIORNO Soup of the day	(Refer to the special's board – POA)	
IMPEPATA DI COZZE SA Whole Black Mussels, steamed in their own juices with olive oil, garlic, white wine & finished with parsley Add Napoletana Sauce 2.0 extra		16.5
GF CARPACCIO di BRESAOLA Thinly sliced air dried beef served with rocket & shaved parmesan, lightly dressed with lemon juice & olive oil		15.9
GARLIC BREAD 3 slices per serve		4.9
BRUSCHETTA CAPRESE Vine ripened tomatoes, garlic, basil & oregano, topped with buffalo mozzarella, drizzled with evoo		13.9
PHAT CHIPS Served with tomato sauce		8.9
WEDGES Served with sour cream & sweet chilli sauce		9.9
GF ITALIAN STYLE GARLIC & ROSEMARY POTATOES Served with aioli		7.9

SCHIACCIATA (GF available 4.0 extra - only 12")

	9"	12"
1/ Seasoned Pizza Bread Topped with roasted garlic, rosemary & drizzled with evoo	8	11
2/ Seasoned Pizza Bread Topped with wild rocket, aged shaved parmesan & drizzled with evoo	12.5	16.5
3/ Seasoned Pizza Bread Topped with olive tapenade, vine ripened tomatoes, bocconcini cheese, fresh basil & drizzled with evoo	13.5	17

SCHIACCIATA RIPIENA (GF available 4.0 extra)

	9"
1/ Ripiena di Pollo Filled with marinated roasted chicken, lettuce, tomato & SFIZIO'S own house made Aioli	15.9
2/ Ripiena di Prosciutto Filled with prosciutto crudo, olive tapenade, tomato, bocconcini cheese & wild rocket	16.9

BURGERS All Burgers are served with PHAT Chips

SFIZIO BURGER House ground veal, tomato, lettuce, cheddar cheese & SFIZIO'S signature sauce. Add Bacon 2.0 extra	17.5
BIRD IN A BUN Grilled marinated chicken, tomato, crispy bacon, lettuce, cheddar cheese & SFIZIO'S signature sauce	17.5

FOCACCIA / BAGUETTE

(Additional Ingredients from 70 cents)

Oven roasted chicken, avocado, roasted peppers, mozzarella cheese, lettuce & SFIZIO'S house made Aioli	11.9
Prosciutto, roasted peppers, olive tapenade, rocket & bocconcini	11.9
Roasted peppers, grilled eggplant, semidried tomatoes, olive tapenade, lettuce & mozzarella cheese	11.5
Smoked salmon, cream cheese, avocado & rocket	12.5
Casalinga Salami, olive tapenade, tomato & bocconcini cheese	11.5
Roast turkey, mozzarella cheese, lettuce, & cranberry sauce	11
Grilled bacon, lettuce, tomato, mozzarella cheese & SFIZIO'S house made Aioli	11.5
Leg ham, tomato, mozzarella cheese & lettuce	11
Tuna, tomato, lettuce, mozzarella cheese & SFIZIO'S house made Aioli	11

PIZZA / PIZZAIOLO (GF 12" available 4.0 Extra)

	9"	12"	15"
MARGHERITA Fresh tomato, mozzarella & fresh basil drizzled with evoo	12.5	18	24
NAPOLETANA Salsa fresca, buffalo mozzarella, anchovies & fresh basil drizzled with evoo	N/A	21.5	26
CARDINALE Salsa fresca, Casalinga Salami, Kalamata olives, anchovies & buffalo mozzarella	N/A	23.9	28.9
SFIZIO Salsa fresca, buffalo mozzarella, prosciutto & wild rocket	N/A	23.9	28.9
MINCHIA Mozzarella, pepperoni, gorgonzola & wild rocket	14.5	20.5	26.9
FORGETABOUTIT Mozzarella, leg ham, Casalinga Salami, mushrooms, roasted capsicum & olives	14.9	20.5	27.5
PESCATORE Mozzarella, salsa fresca, prawns, mussels, calamari, barra & garlic. Anchovies Optional 1.5 extra	16.5	21.5	28.5
SALMONE Mozzarella, smoked salmon, Spanish onions, crispy capers, sour cream & wild rocket	15.5	22.5	28.8
TONNO Mozzarella, tuna, Spanish onions & Kalamata olives, drizzled with house made aioli	15	22	28
CASERTA Mozzarella, pepperoni, Kalamata olives, prawns, wild rocket & chilli	16.9	22.9	28.5
4 FORMAGGI Mozzarella, bocconcini, gorgonzola & shaved parmigiano	14.5	21.5	26.9
BOSCAIOLA Mozzarella, leg ham, mushrooms, olives & artichokes	14.5	21.5	25.5
POLLO Mozzarella, roasted chicken, mushrooms, Spanish onions & BBQ sauce	15.9	21.5	27.5
ORTOLANA Mozzarella, fresh tomato, roasted capsicum, grilled eggplant, mushrooms, olives & Spanish onions	14.9	22.5	27.5
MONDO ¼ margherita, ¼ ciccio, ¼ pepperoni & olives and ¼ boscaiola	N/A	19.9	26.9
CICCIO Mozzarella, leg ham & pineapple	14.5	18.9	24.9
CALZONE SFIZIOSO Mozzarella, ricotta, parmigiano, spinach & semidried tomato Add Napoli Sauce 2.0 extra	(9" only)		19.5
CALZONE BIMBO Mozzarella, leg ham, salami, Kalamata olives, capsicum & mushrooms Add Bolognese Sauce 2.5 extra	(9" only)		19.5

BAMBINI / KIDS CORNER (Under 12yo Only)

SPAGHETTI OR PENNE Served with traditional Bolognese or Napoletana sauce or tossed through butter & parmesan cheese	9.9
BOWL OF CHIPS	6.9
CHICKEN NUGGETS Served with chips	9.9
FISH N CHIPS	10.9
KIDS HAM & PINEAPPLE PIZZA	8.9

PASTA "We only use Italy's no1 pasta BARILLA"

SPAGHETTI BOLOGNESE SFIZIO'S traditional bologna style meat sauce	e 18.4 m 20.5
PENNE PUTTANESCA Kalamata olives, anchovies, capers, garlic & chilli in a light Napoletana sauce	e 18.9 m 21.9
GNOCCHI DI CASA House made potato dumplings tossed through a traditional Napoletana sauce	e 19.5 m 22.5
TORTELLINI ALLA PANNA Leg ham & mushrooms tossed through a light cream & parmesan sauce	e 18.9 m 21.9
LINGUINE AL TONNO Tuna, caramelised onions, capers, chilli & Kalamata olives in a light pomodoro & fish broth sugo	e 18.9 m 21.9
PENNE POLLO Chicken, roasted capsicums & semi-dried tomato tossed through a light rosé salsa	e 18.9 m 22.5
SPAGHETTI MARINARA Fresh Local SA seafood sautéed with garlic & parsley in a light pomodoro & fish broth sugo	m 29.5
LINGUINE ZINGARELLA Prawns, broccoli, spring onions, roasted capsicum in a light chilli, honey rosé & fish broth sugo	m 27.5
SPAGHETTI CARBONARA Bacon, fresh cracked pepper & egg tossed through a light cream & parmesan sauce	e 18.9 m 20.9
RAVIOLI RICOTTA E SPINACI ALLA GENOVESE Tossed through a traditional basil pesto & Napoletana sauce	e 19.5 m 22.5
PENNE AMATRICIANA Bacon, caramelised onions, chilli in a light Napoletana sauce	e 18.9 m 20.9
PENNE ZUCCA Oven roasted pumpkin, spring onions & semi-dried tomatoes through a light cream & parmesan cheese sauce	e 18.9 m 20.9
LASAGNA DI CASA Oven baked traditional meat lasagna	m 22.9
CANNELLONI DI CASA Baked traditional ricotta & spinach cannelloni, topped with Napoletana sauce	m 21.9

An additional charge of 2.0 extra applies when adding gnocchi, tortellini or ravioli to your favorite sauce

Ⓜ Pasta Available 3.0 extra - Choice of fresh gnocchi or fresh fusilli (Entree N/A)

RISOTTO

Ⓜ POLLO E FUNGHI Carnaroli rice cooked & reduced with chicken, mushrooms, pesto with a dash of cream & parmesan cheese	e 18.9 m 21.9
Ⓜ ORTOLANA Carnaroli rice cooked & reduced with oven roasted pumpkin, garden green peas, spinach & parmesan cheese	e 18.9 m 21.9
Ⓜ TUTTO MARE Carnaroli rice cooked & reduced with local SA seafood & shellfish, fresh parsley, in a light pomodoro & fish broth sugo	m 27.9

INSALATA / SALADS

Ⓜ WARM CHICKEN SALAD Roasted boneless maryland served on a bed of mixed leaves with tomato, avocado, red onions, roasted capsicums & fetta cheese, tossed through a white Balsamic Aioli dressing	23.9
CAESAR SALAD Crispy cos lettuce with bacon crisps, croutons, parmesan shavings & anchovies tossed through SFIZIO'S house made Caesar dressing, topped with poached egg. Add Chicken 5.5 extra	19
Ⓜ RUCOLA Rocket, pear & shaved parmigiano lightly coated with a balsamic vinaigrette	13.9
Ⓜ INSALATA TONNO Mixed leaves with tuna, tomato, Spanish onions, cannellini beans & cucumber, tossed through a light olive oil & lemon vinaigrette	18.9
Ⓜ QUEEN OF QUINOA Pumpkin seeds, sunflower kernels, lentils, corn, oven roasted pumpkin, parsley & spices. Add Chicken 5.5, Add Tuna 5.5 extra	14.9
Ⓜ INSALATA ITALIANA Buffalo mozzarella, tomato, red onions & cucumber, tossed lightly & dressed with evoo. Add Biscotto Bread 2.5 extra	18.5
Ⓜ INSALATA SFIZIOSA Mixed leaves with red onions, cucumber, tomato, Kalamata olives & fetta cheese, tossed through a light olive oil & balsamic vinaigrette	19.5
Ⓜ GARDEN SALAD Salad greens, tomato, red onions, Kalamata olives & cucumber, tossed through light olive oil & balsamic vinaigrette	9.9
Ⓜ SIDE SALAD Salad greens, tomato, red onions & cucumber, drizzled with balsamic vinaigrette	5.5
Ⓜ BOWL OF VEGETABLES Handpicked seasonal vegetables lightly roasted & sautéed through sesame oil	13.5

SECONDI / MAINS

(GF/DF available on request)

SALTIMBOCCA ALLA ROMANA Pan fried veal with parma ham & sage, cooked in a light veal & pomodoro sugo, served with seasonal vegetables	26.9
SCALOPPINE AI FUNGHI Pan fried veal layered with field mushrooms, cooked in a light cream & chicken stock glaze, served with seasonal vegetables	26.9
VITELLO CON VERDURA Pan fried veal layered with spinach & mozzarella cheese, drizzled with a light tomato & veal glaze, served with seasonal vegetables	26.9
ARROSTO DI POLLO Oven roasted, marinated, boneless chicken Maryland topped with prosciutto crudo, fresh asparagus with a light cream & peppercorn jus, served with seasonal vegetables	26.9
POLLO PARMIGIANA Crumbed chicken, topped with Napoletana sauce, leg ham & mozzarella cheese, served with side salad & PHAT chips	24.9
CALAMARI SALE E PEPE Lightly dusted calamari in SFIZIO'S own seasoned flour, served with side salad & PHAT Chips with house made Aioli	23.5
COTOLETTA DI VITELLO Crumbed veal medallions (The Way Nonna Does It!) Lightly fried, served with a side salad, garlic & rosemary potatoes	26.9
BISTECCA DEL GIORNO Steak of the day	(Please refer to our special boards – POA)
PESCE DEL GIORNO Fish of the day	(Please refer to our special boards – POA)



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