

## - BREADS & STARTERS -

**FRESH ITALIAN BREAD - \$6**

**GARLIC BREAD - \$6**

**HERB BREAD - \$6**

**ANCHOVY BREAD - \$6**

**OLIVE & SUNDRIED TOMATO BREAD - \$6**

**DEEP FRIED OLIVES - \$11**

stuffed with gorgonzola & sundried tomatoes with a balsamic reduction

**HOUSE MADE MEATBALLS - \$12**

veal & pork meat balls served in a napoletana sauce

**BRUSCHETTA - \$11.5**

italian bread with tomato, bocconcini, basil & balsamic

**ARANCINI - \$14.5**

crumbed risotto balls filled with veal ragú & a napoletana sauce

## - SALADS -

**ARUGULA E PARMIGIANO - \$15**

baby rocket & shaved parmesan, pear & a balsamic reduction

**CAPRESE - \$15**

classic italian salad, fresh bocconcini, basil, tomatoes & extra virgin olive oil with a balsamic reduction

**INSALATA CON FUNGHI - \$15**

mushrooms sauteed in garlic & chilli tossed through a mixed salad with a olive oil vinegarette

**INSALATA MISTA - \$12**

a mixed italian salad finished with balsamic

## - SIDES -

**SHOESTRING FRIES - \$8**

**GREEN BEANS - \$10**

**OVEN BAKED SEASONAL VEGETABLES - \$10**

**ROSEMARY & GARLIC POTATOES - \$8**

## - PIZZA -

**NAPOLETANA - \$16**

tomato sauce, mozzarella, anchovies & olives

**FUNGHI - \$16**

tomato sauce, mozzarella & mushrooms

**AMALFI - \$19.5**

prawns w/ ricotta, garlic, chilli, tomato & basil

**PROSCIUTTO - \$18**

tomato sauce, mozzarella, prosciutto, rocket & shaved parmesan

**VERDURA - \$18**

tomato sauce, mozzarella & seasonal vegetables

**TROPICANA - \$16**

tomato sauce, mozzarella, ham & pineapple

**MAGHERITA - \$16**

tomato sauce, bocconcini, fresh tomato & basil

**AMANTI DELLA CARNE - \$18.5**

tomato sauce, mozzarella, salami, bolognese mix & ham

**CAPRICCIOSA - \$18.5**

tomato sauce, mozzarella, ham, olives, mushroom & anchovies

**PICCANTE - \$18.5**

tomato sauce, mozzarella, salami, olives, chilli

**CUSTOM PIZZA - \$19**

make your own pizza (seafood extra)

## - DESSERTS -

**PERA AL VINO BIANCO - \$12**

fresh pears poached in a white wine & sugar syrup

**TIRAMISU - \$12**

house made slice consisting of sponge biscuits & marscapone soaked in coffee & liqueur

**BAKED RICOTTA CHEESECAKE - \$12**

house made baked ricotta cheesecake with a berry coulis

**CANNOLI SHELLS - \$12**

lemon infused ricotta with a hint of vanilla and topped with a chocolate ganache



# CORVINA

RESTAURANT

## - TAKE AWAY MENU -



## OPENING HOURS

TUESDAY TO SATURDAY

**LUNCH**

12:00pm - 2:00pm

**DINNER**

6:00pm - 9:30pm

10/84 AINSWORTH ST, SWINGER HILL  
MAWSON, ACT 2607  
(SWINGER HILL SHOPS)

# 02 6286 2271

[www.corvinarestaurant.com.au](http://www.corvinarestaurant.com.au)

## - ENTRÉES -

### **SALT & PEPPER CALAMARI - \$17.5**

lightly fried calamari served in a rustic rocket, parmesan, spanish onion salad & finished with our house-made lemon & garlic aioli

### **ZUCCHINI FRITTERS - \$11.5**

shredded zucchini fritters served with a balsamic reduction

### **STUFFED MUSHROOMS - \$14.5**

oven baked mushrooms stuffed with olives, capsicum, parmesan, egg & fresh breadcrumbs - balsamic reduction

### **SOUP OF THE DAY - \$14.5**

ask staff for description

### **QUAIL ALLA CORVINA - \$16.5**

pan fried quail butterflied & served in a white wine, garlic & chilli sauce

## - SPECIALS -

**VISIT OUR WEBSITE TO SEE OUR SPECIALS**

[CORVINARESTAURANT.COM.AU](http://CORVINARESTAURANT.COM.AU)

## - RISOTTO -

### **RISOTTO CON POLLO - \$20**

pesto chicken risotto with mushrooms, roast pumpkin, cherry tomatoes & baby spinach

### **RISOTTO CON FUNGHI - \$19**

a selection of mushrooms sauteed & finished in our authentic aborio rice

### **RISOTTO DI MARE - \$22.5**

seafood risotto with fresh mussels, prawns, scallops & calamari with a hint of spicy arrabiata sauce

## - PASTA -

### **LINGUINE ALLA FRUTTI DI MARE - \$24**

seafood tossed through a lemon & white wine sauce finished with a hint of garlic, chilli & olive oil

### **GNOCCHI PESTO CON POLLO - \$22**

house made gnocchi in a pesto & white wine sauce, with chicken, cherry tomatoes, chilli, mushrooms, prosciutto, baby spinach & a touch of parmesan

### **GNOCCHI NAPOLETANA - \$19.5**

house made gnocchi in a traditional napoletana sauce

### **CAVATELLI - \$19.5**

house made cavatelli in a creamy pea, bacon & mushroom sauce

### **SPAGHETTI BOLOGNESE - \$18**

spaghetti in a traditional veal ragú

### **FETTUCCINE CARBONARA - \$18**

fettucine in a creamy white wine, garlic & bacon sauce

### **RAVIOLI - \$20.5**

house made ravioli filled with spinach & ricotta and finished in a traditional napoletana sauce

### **LASAGNA - \$19.5**

house made pasta sheets, layered with a traditional veal ragú, mozzarella & napoletana sauce

### **PAPPARDELLE CON FUNGHI ALIO OLIO - \$18**

pappardelle in a olive oil, garlic & mushroom sauce

### **PENNE AMATRICIANA - \$18**

penne in a rich tomato sauce with pancetta, onion & chilli

## - SEAFOOD -

### **SALT & PEPPER CALAMARI - \$24.5**

lightly fried calamari served in a rocket, parmesan, spanish onion salad with a lemon & garlic aioli

### **COZZE ALLA CORVINA - \$24**

fresh black mussels sauteed in a spicy tomato & white wine sauce, served with a small mixed salad

### **POLIPETTI ALLA GRIGLIA - \$24**

grilled baby octopus in a lemon, chilli, garlic and white wine sauce, served with a small mixed salad

## - MEATS -

### **VEAL CAMPAGNOLA - \$27.5**

pan fried veal fillet in a spicy tomato & white wine sauce with fresh baby spinach & melted bocconcini

### **VEAL SALTIMBOCCA - \$27.5**

tender veal skewered with prosciutto & sautéed in a white wine and sage sauce

### **VEAL LIMONE - \$26.5**

thin pieces of veal pan fried in a lemon & white wine sauce

### **VEAL INVOLTINI - \$29.5**

thin pieces of tender veal rolled, crumbed & filled with smoked ham, bocconcini & pesto, finished with a creamy mushroom sauce

### **FILETTO CON FUNGHI - \$29**

pan fried veal fillet with sauteed mushrooms & finished in a creamy white wine sauce

### **BISTECCA ALLA CORVINA - \$32**

char-grilled scotch fillet finished with a creamy seeded mustard sauce

### **SALSICCE DI MAIALE - \$28.5**

home-made spicy pork sausages, casserole style in a hearty tomato & white wine sauce

### **LAMB SHANKS - \$30**

slow cooked shanks in a herb infused tomato & white wine sauce

### **PETTI DI POLLO AL COGNAC - \$28.5**

chicken breast pan fried in a creamy cognac & mushroom sauce

### **POLLO ALLA PARMAGIANA - \$27.5**

lightly crumbed chicken breast, fried & baked with arrabiata sauce & topped with melted mozzarella & parmesan

### **PETTI DI POLLO AL PESTO - \$27.5**

chicken breast pan fried in a white wine & pesto sauce with fresh cherry tomatoes, prosciutto & mushroom

### **POLLO ALLA MARSALA - \$26.5**

chicken breast pan fried & served in a marsala reduction