

1877

'The Italian Connection'

Most Australian Italian's migrated to Australia post World War II to help shape modern day Australia as we know it today. One such Italian migrant was Italian Tank Squadron leader Michele 'Michael' Sfera who was captured by English forces in Africa and transferred to Australia as a Prisoner of War. Michele fell in love with the country and moved his family over from Avellino in the Campania region of Italy. Also a passionate cook, after working as a labourer for many years he established one of the first 'alfresco' restaurant's in West Beach, Adelaide in the 1970's (now known as Salsa). Unfortunately alfresco dining didn't gain popularity until the mid 1980's so he sold the restaurant and set up a pizza bar. Another migrant was a farmer and labourer Antonio 'Tony' Bria who also moved his family over to the 'lucky country' from Calabria in Southern Italy post World War II. The Italian dining experience you will experience tonight has been influenced by these two men, their stories and families.



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'The History'

In 1877 the Kelly Family sold the land to the minister controlling education for a sum of five shillings. A building was then built on the land for £ 965/10/6d. This building became Modbury's first school and one of the first in Adelaide. The school consisted of a main school room and the headmaster's residence.

Miss Elizabeth J Richards was appointed the first headmistress to the Modbury School. Since then the building locally known as the 'old Modbury Primary school' has been home to a TAFE college and now is the home of Sfera's 1877 Restaurant. Education in the form of hospitality training courses still occurs from time to time here during the day.

Please enjoy your dining experience with us warm regards,

Michael Sfera
General Manager

il banchetto

'the banquet'

**the banquet menu is our version of an Italian culinary feast,
1877 restaurant's experience of sitting at the Sfera family's home table**

The banquet option is only available for full table bookings; all members of the table must order the banquet. (Min 2 people)

menu

the 'Machiavelli' premium antipasto taster plate, with home made bread selection

recommended wines: rymill the bees knees sparkling red nv Coonawarra, SA
or seppelt salinger pinot chardonnay '02

Sfera's signature pasta selection

recommended wine: '06 cape mentelle georgiana sauvignon blanc chenin blanc Margaret River, WA

chef's prime selection of char grilled meats and seafood served with
condiments, potato chaps and salad selection

recommended wine: '08 pepperjack stylus, Barossa, SA

australian and italian cheese selection with a medley of dried fruits and nuts

chefs selection of the finest desserts form the 1877 menu

recommended wine: Rymill June Traminer, Coonawarra SA

food only **55.00** per person

food & beverage package **79.00** per person

(beverages package includes 1 glass of each recommended wine, plus soft drinks and sparkling mineral water)

(Offer not valid with use of an entertainment card)

"one can not think well, love well, sleep well, if one has not dined well." Virginia Wolf

primi

focaccia all'olio (for two)

home made char grilled garlic focaccia bread served with the chefs prime olive selection

6.00

antipasto di casa (for two)

Sfera's signature antipasto plate, with baked ricotta, black olive tapenade, roast capsicum pepperonata, mild chilli tomato and basil salsa, and your choice of spanish white anchovies** or smoked salmon or chargrilled marinated eggplant served with chargrilled ciabbatta bread

16.00

pasticcio di anatra

slow cooked duck and swiss mushroom encased in pastry topped with onion jam

14.00

ostriche

(6) oysters, served either kilpatrick / natural / salt and pepper / chefs trilogy *

13.50

calamari sale e pepe

local S.A. salt and pepper baby squid, lightly dusted and served with a lime aioli *

18.00

guazetto di cozze

fresh S.A. mussels sautéed in spring onion, tomato, chilli and olive oil, covered with a crusty pizza bread

14.00

polenta e salicce

polenta topped with sautéed home made pork sausage in a cherry tomato, basil and chilli salsa* †

14.00

**Denotes gluten free*

†also a vegetarian option (minus the sausage)

***a must try, nothing like the ones on pizzas*

pasta and risotto

marinara in cartuccia

calamari, prawns, mussels and cockles tossed in tomato, spring onions, chilli and white wine served with linguini pasta and wrapped in a parcel

m. 26.00

polpette di pollo e tacchino

traditional chicken and turkey meatballs in a rich napoletano sauce served with spaghetti

e.16.00 m. 23.00

fettucine salmone e champagne

fresh atlantic salmon tossed in a dill, rocket, tomato and champagne cream sauce with fettucia riccia pasta

e. 17.00 m. 25.00

gnocchi ragu

homemade gnocchi served with a traditional Italian beef ragu

e. 16.00 m. 23.00

rotolino di spinaci e ricotta

homemade spinach and ricotta rotolino served on a basil tomato sauce

e.16.00 m.23.00

risotto di zucca

roast pumpkin risotto with asparagus, baby spinach and cream topped with grana pandana cheese*

e.16.00 m.23.00

** Denotes gluten free*

secondi

scallopini della casa

veal scallopini served on a bed of baby spinach and polenta chips, with a creamy peppercorn and muscat glaze

28.00

agnello 'sfera'

char grilled lamb cutlets with a spinach, cannellini bean and potato mash, along side roast capsicum peperonata *

29.00

pollo con ricotta e spinaci

oven roasted chicken breast filled with ricotta, spinach and speck, wrapped in a thin layer of prosciutto, served on rosemary potato chaps, with a wholegrain mustard sauce *

26.00

braciole con mele

pork rib eye, served on a parsnip mash, topped with a caramelised apple compote and walnuts *

28.00

frutti di mare

local SA salmon, swordfish, mussels, calamari and prawns sautéed in garlic, chilli, olive oil and tomato with pilaf rice *

31.00

filetto di manzo

char grilled eye fillet of beef (250g) on a truffle infused mash, served with a cabernet muscat jus, garnished with almond slivers *

34.00

bistecca alla griglia

400g black angus scotch fillet steak served on rosemary potato wedges*

38.00

pesce del giorno

market fresh fish of the day * (ask your waiter)

28.00

** Denotes gluten free*

contorni

7.50 per serve (serves 2)

selezioni di verdure

chefs vegetable special of the day*

pattatine fritte

crispy rosemary potato wedges *

insalata caprese

sliced fior di latte and vine ripened tomatoes with extra virgin olive oil and fresh basil*

insalata panzanella

traditional salad of tomato, capsicum, cucumber, kalamata olives, spanish onion
and biscotti bread served with virgin olive oil and oregano

insalata di casa

salad of butter lettuce, roast pumpkin, semidried tomato, fetta
and almond slivers with a lime vinaigrette *

** Denotes gluten free*

dolci

assagini di dolci

dessert taster; pannacotta shot, chocolate and fig pudding, macadamia profiterole and a slice of Italian style bread and butter pudding.

13.00

budino di cioccolata e fichi

almond and fig chocolate pudding served with vanilla icecream *

12.00

profiteroles gelato

profiteroles filled with (2) vanilla macadamia and (2) english toffee ice cream , topped with a tia maria fudge sauce

12.00

dolci misti

chocolate lattice tower with dark and white chocolate mousse, a waffle basket with rich baileys and scorched almond ice cream and a chocolate cup filled with lime curd

13.50

pan dolce

Italian style "bread and butter pudding" using our traditional panettone served warm with vanilla ice cream

12.00

torta di nonna

creamy traditional strega, ricotta and chocolate cake, topped with buttery crumble and served with chocolate custard

12.00

pannacotta con composta di agrumi

vanilla cream dessert served with a citrus fruit compote *

12.00

formaggio di casa

selection of cheese served with lavosh and pita crisps (serves 2)*

14.00

** Denotes gluten free*

dessert beverages

dessert wines

brown brothers orange muscat and flora (milawa, vic 375ml)	g 8.50	b 21.00
miranda botrytis semillon (griffith, nsw 375ml)	g 12.50	b 30.00
de bortoli noble one (yarra valley, vic 375ml)	g 19.00	b 43.00

Fortified wine

Penfolds club tawny port	5.50
Penfolds grandfather vintage port	14.00
Mr Pickwicks Tawny port	10.00
De Bortoli Show Muscat	8.00
Campbells Rutherglen Muscat	9.00
Campbells Rutherglen Tokay	10.00

cognac and armagnac

hennessy vs	12.00
hennessy vsop	17.00
remy martin XO	21.00
duc d'aquitaine	12.00

coffee

affogato

vanilla ice-cream served with an espresso coffee and nocello

9.00

regular 3.00

espresso

long espresso

regular espresso in a mug topped with hot water

espresso doppio

double serving or two shots

espresso macchiato

espresso, stained with steamed milk and topped with a dollop of froth

piccolo latte

espresso, steamed milk, small glass

cappuccino

espresso steamed milk topped by head of foam

café latte

espresso, steamed milk, thick foam, in a glass

flat white

espresso, steamed milk, thick foam

café mochaccino

espresso, hot chocolate, steamed milk, thick foam

special 5.00

vienna chocolate or coffee

espresso, chocolate, steamed milk, whipped cream

café romano

espresso, vanilla, nutmeg, steamed milk, whipped cream

iced mocha, coffee or chocolate

espresso, chocolate, milk, whipped cream

chai latte

cinnamon, cardamon, ginger, cloves, steamed milk

tea 3.50

English breakfast, earl grey, green tea, herbal infusions – lemon, peppermint, camomile and green tea