

1877

RESTAURANT

Menu

# 1877

## 'The Italian Connection'

Most Australian Italian's migrated to Australia post World War II and 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.



# 1877

## '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'

make it an easy selection tonight! 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 4 people)

## menu

### **the 'machiavelli' premium antipasto selection complimented by home made bread selection and garlic foccacia bread**

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

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### **sfera's signature pasta selection**

recommended wine: '06 cape mentelle georgiana sauvignon blanc chenin blanc margaret river, wa

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

recommended wines: '04 hollick cabernet merlot, coonawarra, sa

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### **australian and italian cheese selection with a medley of dried fruits and nuts chefs selection of the finest desserts form the 1877 menu**

recommended wines: miranda botrytis semillon (griffith, nsw)

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### **food only 50.00 per person**

food & beverage package 75.00 per person

(beverages package includes 1 glass of each recommended wine, plus soft drinks and sparking 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**

home made char grilled garlic focaccia bread served with the chefs prime olive selection (for two)

**6.00**

## **antipasto di casa** (for two)

1877 premium antipasto selection plate \*

**15.00**

## **selezioni di bruschette** (for two)

grilled ciabata bread with; (2) eggplant and capsicum ratatouille  
(2) grilled roma tomatoes, fior di latte and fresh basil with extra virgin olive oil

**12.00**

## **ricotta al forno**

slow baked low fat ricotta, seasoned with semi dried tomatoes and  
cracked pepper and served with black olive tapenade \*

**12.00**

## **ostriche**

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

**12.50**

## **calamari sale e pepe**

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

**17.50**

## **pollo incrostata**

chicken leg fillet filled with roasted peppers, asparagus and bocconcini  
wrapped in puff pastry served with a capsicum coulis

**14.00**

## **quaglie agresso**

chargrilled quail with salsa agresso and served with a warm baby spinach,  
chick pea and capsicum salad \*

**15.00**

## **pasta**

### **gnocchi ragu**

homemade gnocchi served with a traditional Italian beef ragu

**e. 15.00 m. 22.00**

### **taglierini con aragosta e cozze**

thin egg noodle taglierini with crayfish and mussels in a fresh tomato and chilli salsa

**m. 26.00**

### **spiralli con pollo**

spiralli pasta tossed with chargrilled chicken and broccoli in a pesto cream sauce

**e. 15.00 m. 22.00**

### **gamberi amatriciana**

spinach linguine served with fresh gulf prawns, pancetta,  
spring onion and tomato, finished with white wine and a hint of chilli

**e. 17.00 m. 24.00**

### **cavatelli putanesca**

home made cavatelli pasta tossed in an olive, caps, pancetta, tomato and chilli salsa

**e.15.00 m. 22.00**

## **specialita vegetariano**

### **frittata di verdura**

a medley of sweet potato and summer vegetables, egg and parmesan cheese,  
served with a rocket, pine nut and semidried tomato salad \*

**e.15.00 m. 22.00**

### **cannelloni**

homemade spinach and ricotta cannelloni served with a basil tomato sauce

**e.15.00 m. 22.00**

### **risotto primavera**

risotto of spinach, asparagus, pumpkin and mushroom finished with pesto and parmesan \*

**e.1600 m. 23.00**

## **secondi**

### **anatra all' arancia**

slow baked duck fillet, garnished with pappaderle pasta  
tossed in a sweet grand marnier orange glaze

**26.00**

### **scallopini della casa**

veal scallopini served with a cream, peppercorn and  
muscat glaze on baby spinach and potato chaps

**27.00**

### **agnello 'sfera'**

char grilled lamb cutlets served with a spinach, cannellini bean and potato mash,  
topped with a fresh salsa cruda \*

**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 \*

**25.00**

### **frutti di mare**

local south australian salmon, swordfish, mussels, calamari and prawns sautéed in  
garlic, chilli, olive oil and fresh tomato served with pilaf rice \*

**29.00**

### **filetto di manzo**

char grilled eye fillet of beef on a truffle infused mash served with a  
cabernet muscat jus garnished with almond slivers \*

**29.50**

### **pesce del giorno**

market fresh fish of the day \*(refer waiter)

**28.00**

## **contorni**

*7.50 per serve (serves 2)*

### **selezioni di verdure**

chefs sautéed garden vegetable selection \*

### **pattatine fritte**

crispy rosemary potato wedges \*

### **insalata di rucola e pere**

dressed rocket leaves and crisp pear salad served with parmesan shavings and walnuts \*

### **insalata estiva**

mixed greens, orange, strawberry and slivered almond dressed with red wine vinegar and olive oil vinaigrette \*

### **insalata mediterraneo**

traditional salad of tomato, capsicum, cucumber, kalamata olives, spanish onion and fetta served with virgin olive oil and oregano \*

# **dolci**

## **dolci misti**

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

**12.50**

## **budino di cioccolato è fichi**

almond and fig chocolate pudding  
served with creamy vanilla icecream \*

**12.00**

## **zuppa inglese al estivo**

italian egg and lemon custard, amaretti biscuit crumble and layers of strawberries

**12.00**

## **crepelle di cioccolato**

crepes filled with a creamy vanilla ice cream and mixed berries topped with chocolate sauce

**12.00**

## **gelati selezioni**

ask your waiter for today's flavors

**9.00**

## **fragole balsamico**

fresh strawberries marinated in aged balsamic and topped with 99% fat free fruchè \*

**12.00**

## **affogato**

vanilla ice-cream served with an espresso coffee and nocello \*

**9.00**

# dessert beverages

## dessert wines

brown brothers orange muscat and flora (milawa, vic 375ml)	glass 6.5, bottle 19
miranda botrytis semillon (griffith, nsw 375ml)	glass 8, bottle 29
de bortoli noble one (yarra valley, vic 375ml)	bottle 41

## fortified wine

penfolds club tawny port	5.5
penfolds grandfather vintage port	12
seppelt para vintage tawny	7.5
lauriston show port	9
lauriston show muscat	9
de bortoli show muscat	8
brown brothers very old tokay	10

## cognac and armagnac

hennessy vs	10.5
hennessy vsop	15
hennessy xo	21
hennessy paradis	29

# coffee

**\$4**

## **espresso**

### **long espresso**

double espresso in a mug topped with hot water

### **espresso ristretto**

regular espresso but short

### **espresso doppio**

double serving or two shots

### **espresso con panna**

espresso topped by dollop of whipped cream

### **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

### **cappuccino chiaro**

less coffee, more milk

### **café latte**

espresso, steamed milk, thick foam, in a glass

### **flat white**

espresso, steamed milk, thick foam

### **café mochaccino**

equal parts espresso, hot chocolate, steamed milk, thick foam

## **special \$5**

### **vienna chocolate or coffee**

espresso or chocolate, steamed milk, whipped cream

### **café romano**

espresso, vanilla, nutmeg, whipped cream

### **café mocha**

equal parts espresso, chocolate syrup, 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