

CIAO A TUTTI

Our pizzas are cooked in a traditional Neapolitan wood fired brick pizza oven and are made with the method "Biga"; a pre-ferment starter that, in combination with a highly hydrated dough, produces a crust full of flavour and is beautifully puffy.

Viva La Pizza

PIZZA

Schiacciata Sea Salt, Fresh Herbs, Extra Virgin Olive Oil \$13
Add Local whipped Ricotta \$7

Estate Rocket, Heirloom Tomato, Burrata \$29

Margherita San Marzano Tomato, Fior di Latte, Basil \$22

Diavola San Marzano Tomato, Fiordilatte, Hot Salami, Basil \$27

Capricciosa San Marzano Tomato, Fior di Latte, Mushroom, Artichoke, Ham, Black Olives, Basil \$27

Napoletana San Marzano Tomato, Garlic, Oregano, Cetara Anchovies, Capers, Black Olives, Basil \$25

Siciliana San Marzano Tomato, smoked Fior di Latte, Eggplant, Fresh Ricotta, Basil \$26

Bufalina San Marzano Tomato, Buffalo Mozzarella, Basil \$28

Prosciutto Fior di Latte, Truss Tomatoes, Basil, Parma Prosciutto, Rocket, shaved Parmigiano Reggiano \$30

Cacio e Pepe Parmigiano Cream, Fiordilatte, Pecorino, Pepper, Lemon Zest \$27

Gambero Tomato Passata, Prawns, Basil, Garlic, Chili, Rocket, Capers and Lemon zest \$30

Friarielli Pork Sausages Ragu, smoked Fior di Latte, Chili, Friarielli puree \$30

* Vegan Mozzarella available

LA TAVOLATA \$75 pp

Minimum 4 People

Schiacciata, Salumi Misti, Formaggi, Calamari Fritti
Pizza Selection, Spicy Vodka Rigatoni, Porchetta and Salad
Chocolate Bomboloni

BAMBINI *for kids only*

Spaghetti Bolognese \$17

Penne Pomodoro \$14

Penne Burro Parmigiano \$12

Mickey Mouse Margherita \$14

Mickey Mouse Prosciutto \$16

Scoop of ice cream \$6

Chocolate, Vanilla Bean

Strawberry sorbet

ANTIPASTI

Selection of Marinated Italian Olives \$10

Pane Cafone, Extra Virgin Olive Oil, Figs Vincotto \$10

Wood Fire Focaccia Pugliese \$16

Cantabrian Anchovies, Local Stracciatella \$23

Figs, Stracciatella, Almonds and Mount Meryla Honey \$19

Prosciutto di Parma, Bufalo Mozzarella for 2 \$34 for 4 \$65

Fairlight Veal Battuta Tonnato \$29

La Stella Smoked Burrata, Peperonata, Carasau Bread \$28

Crudo Selection, Finger Lime, Eshallots, Lemon oil, Capers \$32

Mediterranean Seafood Salad \$32

Tuna Tartare, Puttanesca, Stracciatella \$29

Salt and Pepper Calamari Fritti, Chilli, Aioli \$29

Terracotta Baked Eggplant Parmigiana \$26

Lamb Arrosticini Abruzzesi 5pc \$23 10pc \$44

PASTA

Orazio Spicy Vodka Rigatoni \$35

Linguine Piccole, Australian Blue Swimmer Crab \$41

Tagliatelle Wagyu Beef, Genovese Ragu \$36

Potato Gnocchi, Pork Sausage Ragu, Porcini, Provolone \$32

*Gluten Free Pasta Available

FOCACCIA CON PORCHETTA

Porchetta from the rotisserie, Chilli Marinated Grilled Eggplant, Cos Lettuce, Mayonnaise, served in Schiacciata Bread \$45

PORCHETTA ALLA ROMANA

Slow roasted deboned and rolled Taluka park free range Berkshire Pork, cooked and served the traditional Italian way. for 1-2 \$38 - \$70

SECONDI

Fish of the day Grilled or Pan Roasted \$44

Veal Cotoletta, Truss Tomato Carpaccio, Parmigiano,

Large Leaf Rocket \$45

400gr Charcoal Grilled T-Bone Steak \$60

800gr Charcoal Grilled Riverina Rib Eye \$148

INSALATA E VERDURE

Burrata Panzanella style salad Heirloom Tomatoes, Roasted

Capsicum, Sicilian Olives, Spanish Onions Croutons \$28

Leafy salad red vinegar dressing \$14

Broccoli Garlic Chilli \$15

Chips \$12