

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 \$15
Add Local whipped Ricotta \$7

Margherita San Marzano Tomato, Fior di Latte, Basil \$23

Diavola San Marzano Tomato, Fiordilatte, Hot Salami, Basil \$28

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 \$26

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

Zucca Fior Di Latte, Pumpkin, Pork Sausage, Chilly Marinated Grilled Eggplant \$29

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

Puccia Mortadella, Pistacchio, la Stella Burrata, Zucchine alla Scapece \$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 Pan Focaccia, Tomino, Honey \$23

Cantabrian Anchovies, Local Stracciatella \$23

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

Fairlight Veal Battuta Tonnato \$29

Smoked Burrata, Tomato Conserva, Frantoio EVOO \$27

Tuna Tartare, Puttanesca, Stracciatella \$29

Frittura Napoletana \$29

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

Terracotta Baked Eggplant Parmigiana \$26

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

Luciana Style Braised Baby Octopus Pie \$28

PASTA

Orazio Spicy Vodka Rigatoni \$35

Black Pepper Pappardelle, Lamb Shoulder Ragu \$38

Squid Ink Spaghetti, Prawns, Vongole, Porcini Mushrooms \$41

*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 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, Served with Potato Purée and Broccoli Rabe MP

Veal Cotoletta Valdostana, Sautéed Mushrooms, Fontina Cheese \$46

300gr Southern Rangers Scotch Fillet Steak served with Tuscan Style Cannellini Beans \$60

800gr Charcoal Grilled Riverina Rib Eye Steak served with Roasted Potatoes and Large Leaf rocket \$148

INSALATA E VERDURE

Burrata Panzanella style salad Heirloom Tomatoes, Roasted Capsicum, Sicilian Olives, Spanish Onions Croutons \$28

Leafy salad red vinegar dressing \$14

Broccolini Garlic Chilli \$15

Chips \$12