

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 By Matteo Ernandes.

PIZZA

Schiacciata Local whipped Ricotta \$19

Marinara San Marzano Tomato, fresh Garlic, Oregano (add Burrata+ 12). \$16

Margherita San Marzano Tomato, Fior di Latte, Basil. \$20

Diavola San Marzano Tomato, Fiordilatte, Hot Salami, Basil. \$25

Capricciosa San Marzano Tomato, Fior di Latte, Mushroom, Artichoke, Ham, Black Olives, Basil. \$25

Napoletana San Marzano Tomato, Garlic, Oregano, Cetara Anchovies, Capers, Black Olives, Basil. \$23

Siciliana San Marzano Tomato, smoked Fior di Latte, Eggplant, fresh Ricotta, Basil. \$24

Bufalina San Marzano Tomato, Buffalo Mozzarella, Basil. \$26

Funghi Smoked Fior di Latte, mixed Mushroom, Stracchino Cheese, Basil. \$25

Prosciutto Fior di Latte, Cherry Tomatoes, Basil, Parma Prosciutto, Rocket, shaved Parmigiano Reggiano. \$27

Romagnola Fior di Latte, Bolognese Beef Ragù, Green Peas, Parmigiano Reggiano. \$25

Gambero Yellow Tomato Passata, Cherry Tomatoes, Prawns, Basil, Garlic, Chili, Rocket, Capers and Lemon scent. \$27

Don Salvatore Tomato Passata, Red Onions, Cetara Anchovies, Sicilian Pecorino, Oregano. \$25

Vegana Spicy Cauliflower, grilled Pumpkin Carpaccio, Oyster Mushroom, Purple Cauliflower, Vegan Mozzarella. \$26

Friarielli Pork Sausages Ragù, smoked Fior di Latte, Chili, Friarielli puree. \$28

Nerano Fior di Latte, Zucchini, Provolone, Burratina, Basil \$26

Mastu Nicola Pumpkin, Eggplant, Sausage Ragù, Provolone Cheese, Pecorino. \$28

BAMBINI

Spaghetti Bolognese \$16

Penne Pomodoro \$13

Penne Burro Parmigiano \$12

Pizza Margherita \$13

Pizza Prosciutto \$15

Scoop of ice cream \$5

Chocolate, Vanilla Bean

Strawberry sorbet

STUZZICHINI

Selection of marinated Italian Olives \$8

Prosciutto Crocchette Reggiano Aioli \$15

Beef Tarte - Tartare Trout pearls \$18

Bruschetta Pugliese \$20

Chick Peas Mussels Escabeche Carasau \$20

ANTIPASTI

Pane Cafone frantoio Evoo or smoked Butter \$8

Figliata Caprese Heirloom Tomato Basil \$26

Prosciutto di Parma Bufalo Mozzarella for 2- 4 \$34/\$60

Salumi Australia cheeses Pickles \$30

Vitello Tonnato our way \$28

Calamari and Prawns fritti Chilli Aioli \$28

Mortadella frita Cacio E Pepe \$24

Grilled Lamb Arrostitini Abruzzesi 5pc \$20 10pc \$38

PASTA

Tagliatelle Wagyu Beef Ragù \$36

Linguine Blue Swimmer Crab Heirloom Cherry Tomatoes 1-2-4 \$35/\$65/\$110

Risotto Pumpkin Spinach Burrata \$30

Orazio Spicy Vodka Rigatoni \$32

PORCHETTA ALLA ROMANA

Slow roasted deboned and rolled Taluka park free range Berkshire Pork, cooked and served the traditional Italian way. for 1-2-4 \$32- \$60 - \$110

FOCACCIA CON PORCHETTA

Porchetta from the rotisserie, marinated grilled Eggplant, Cos Lettuce, Mayo, Chilli, served in Pizza bread \$38

SECONDI ALLA GRIGLIA

Spicy Baby Chicken al Mattone \$36

Riverina beef Sirloin Cafe'de Napoli butter \$45

2 GR Bistecchina Mushrooms Rocket Grana \$45

Fish of the day \$42

INSALATA E VERDURE

Burrata Panzanella style salad Heirloom Cherry Tomatoes Roasted

Capsicum Sicilian Olives Spanish Onions Croutons \$26

Broccolini Garlic Chilli \$14

Patatine Fritte \$12

Baby Gem Fennel Orange Radish \$15

Leafy salad red vinegar dressing \$13

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergy free.

Tables of 8 and over incur a 10% discretionary service charge.
All credit cards incur a 1.5% surcharge.
Sunday & Public Holiday surcharge 10%



