



Menu

Food

antipasti

Garlic pizza (v)	17
Wood fired bread (ve)	8
Creamy ricotta dip (gf)	5
Sun dried tomato, walnut, ricotta dip (gf)	5
Basil pesto dip (gf/v)	5
Salami (df/gf)	8
Spicy salami (df/gf)	8
Mortadella (df/gf)	8

starters

Fish croquette (df/gf)	12
Chef's choice arancini (gf)	15
Calamari rings, squid ink aioli (df/gf)	16
Bruschetta (ve)	14
Lamb meatballs	15
Sticky pork ribs	18
Italian cold meats – prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, olives, crescenza soft cheese, home-made focaccia	30
Cheese board – pecorino sardo, provolone, gorgonzola, taleggio, crescenza soft cheese, dried muscatel grapes, olives, home-made focaccia	32

sides

Fries (df/gf/v)	8
Fennel, orange, walnut, sultana salad (gf/ve)	10
Buckwheat, beetroot, goat's cheese salad (gf/v)	10
Zucchini carpaccio – pine nuts, shaved Parmesan, balsamic glaze (gf/v)	12
Smoked salmon, olives, capers, onion, fennel, cherry tomato salad	15

pasta

All pasta is hand-made fresh on site

Pumpkin tortellacci	27
<i>Choice of: pork sausage ragú or butter, sage (v)</i>	
Beef ragú tagliatelle	25
Creamy prosciutto ragú tagliatelle	27
Spinach infused linguini, tiger prawns, calamari, mussels, clams, cherry tomato, lemon zest, mild chilli	33
Spaghetti alla chitarra, puttanesca chilli sauce (ve)	23
Ricotta pork sausage ravioli, truffle pesto	27
Potato gnocchi (gfo)	25
<i>Choice of sauce: beef ragú, seasonal vegetables (ve)</i>	

wood fired oven pizza

Our style of hand-stretched pizza is inspired by traditional pizza of Rome and Northern Italy

Pizza Bianca prepared with extra virgin olive oil and fior di latte mozzarella

Quattro Formaggi – gorgonzola, provolone, Parmesan, pears (v) 22

Patatosa – ham, roasted potatoes, red onion 23

Funghi – truffle pesto, mushrooms, Parmesan (v) 23

Genovese – basil pesto, olives, pork sausage, shaved Parmesan, balsamic drizzle 23

Deliziosa – ricotta, pancetta, rocket 23

Boscaiola – provola, pancetta, porcini mushroom 25

Pizza Rossa prepared with San Marzano tomatoes and fior di latte mozzarella

Margherita – buffalo mozzarella, fresh basil (v) 20

Prosciutto & Rucola – prosciutto, rocket, shaved Parmesan 23

Calabrese – calabrese salami, chilli, red onion 22

Capricciosa – ham, field mushrooms, artichokes, olives 23

Prosciutto & Funghi – field mushrooms, ham 23

Diavola – mild pepperoni, olives, chilli 22

Salsiccia & Patate – pork sausage, potatoes 23

Vegetariana – mixed roast vegetables (v) 23

Siciliana – mild salami, capers, olives, anchovies 23

Mare e monti – tiger prawns, porcini mushrooms, zucchini 25

*Gluten free pizza base**

Vegan cheese available add 3

dessert

Traditional Italian coffee tiramisu (v) 12

Coffee cream, toasted hazelnuts, amarena cherry (gf/v) 10

Chocolate chip ricotta cream cannoli (v) 12

Affogato – vanilla ice cream, espresso, Tia Maria liqueur (v) 14

Salame di cioccolato - chocolate biscuit roulette, vanilla ice cream (gf/v) 13

Pizza dolce – vanilla custard, almond flakes, chocolate ice cream (v) 16

Gelato by the scoop –
choose from bitter 2 Scoops 7.5
chocolate, vanilla bean 3 scoops 9.5
or cherry (v)

Caffè – organic Vittoria Coffee 4

*Please be aware that our gluten free pizza bases are made in an environment that also uses wheat and flour. If you have any special dietary requirements, please ask for options available. One bill per table.

(df) Dairy Free, (gf) Gluten Free,
(gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian