

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
Bresaola, rocket, shaved Parmesan	15
Burrata on fresh diced vegetables	16
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 ragù or butter, sage (v)</i>	
Beef ragù tagliatelle	25
Spinach infused linguini, tiger prawns, calamari, mussels, clams, cherry tomato, lemon zest, mild chilli	33
Spaghetti alla chitarra, puttanesca chilli sauce (ve)	23
Balanzoni stuffed with ricotta pork and Parmesan	29
Potato gnocchi (gfo)	25
<i>Choice of sauce: beef ragù, seasonal vegetables (ve)</i>	
Pulled beef short rib ragù pappardelle	29
Seafood risotto	35
Sand crab lasagne	35

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
Salsiccia e Friarielli – pork sausage, provolone, rapini leaves	24
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
Tricolore Stracciatella – cheese, fresh basil, balsamic glaze	23
Gluten free pizza base*	
Vegan cheese available add 3	

dessert

Traditional Italian coffee tiramisu (v)	12
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
Panna cotta – fruit coulis or chocolate	12
Gelato by the scoop	2 Scoops 7.5
choose from bitter	3 scoops 9.5
chocolate, vanilla bean 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