

Food

antipasti

Garlic pizza (v)	17
Wood fired bread, olive oil (ve)	10
Wood fired bread with trio dips (v)	18
Salami (df/gf)	8
Spicy salami (df/gf)	8
Mortadella (df/gf)	8

starters

Ascolana olives (ve)	15
Potato and fish croquette (df/gf)	15
Calamari rings, squid ink aioli (df/gf)	16
Chef's choice arancini (gf)	15
Bruschetta (ve)	14
Lamb meatballs	15
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
Cesar chicken salad (gf)	15
Zucchini carpaccio – pine nuts, shaved Parmesan, balsamic glaze (gf/v)	12
Smoked salmon salad – olives, capers, onion, fennel, cherry tomato	15
Burrata, winter salad	16

pasta

All pasta is hand-made fresh on site

Pansoti, spinach, ricotta	27
tortellacci (v) <i>Choice of: salsa rosa or butter, sage</i>	
Balanzoni – spinach infused tortellacci stuffed with ricotta, mortadella, pork loin, prosciutto, Parmigiano, dressed with cream, pink peppercorn	29
Beef ragù tagliatelle	25
Pulled beef short ribs ragù papardelle	29
Spinach infused linguini, tiger prawns, calamari, clams, muscles, cherry tomato, lemon zest, mild chilli	35
Spaghetti alla chitarra, cherry tomato sauce (ve)	23
Potato gnocchi (gfo) <i>Choice of sauce; beef ragù or seasonal vegetables</i>	25
Crespella – savoury crêpe, straciatella cheese, sand crab meat, tomato relish	30
Seafood risotto	35

mains

Braciola di maiale – pork cutlet, cavolo nero	32
Cotoletta di vitello – veal schnitzel, tomato salad, bocconcini	32

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 and walnuts (v) 22

Patatosa – ham, roasted potatoes, red onion 23

Funghi – truffle pesto, mushrooms, Parmesan (v) 25

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

Norcina – cream, truffle, porcini mushroom, sausage, parsley, pepper 25

Boscaiola – provola, pancetta, porcini mushroom 25

Sole – garlic oil, cherry tomato, anchovies, oregano, basil 23

Salmone – salmon, cherry tomato, rocket, goat's cheese (without fior di latte mozzarella) 24

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

Margherita – buffalo mozzarella, fresh basil (v) 20

Prosciutto e rucola – prosciutto, rocket, shaved Parmesan 25

Calabrese – calabrese hot salami, red onion 22

Capricciosa – ham, field mushrooms, artichokes, olives 23

Prosciutto e funghi – ham, mushrooms 22

Diavola – mild pepperoni, olives, chilli 22

Salsiccia e patate – pork sausage, roasted potatoes 23

Vegetariana – mixed roast vegetables (v) 22

Siciliana – mild salami, capers, olives, anchovies 23

Tonno e cipolla – tuna, red onion, cherry tomato 22

dessert

Traditional Italian coffee tiramisu (v) 15

Panna cotta – fruit coulis or chocolate, almonds (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

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