



# Food

## antipasti

Salami (df/gf)	8
Spicy salami (df/gf)	8
Mortadella (df/gf)	8
Wood fired bread, olive oil (vg)	10
Wood fired bread, trio of dips (v)	18
Garlic pizza (v)	20

## starters

Fries (df/gf/v)	8
Ascolana olives (ve)	15
Mild fish croquette (df/gf)	15
Chef's choice arancini (gf)	15
Bruschetta	15
Lamb meatballs	15
Calamari, squid ink aioli (df/gf)	16
Italian cold meats	34
<i>prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, olives, crescenza soft cheese, home made focaccia</i>	
Cheese board	34
<i>pecorino sardo, provolone, gorgonzola, taleggio, crescenza soft cheese, dried muscatel grapes, olives, home made focaccia</i>	

## wood fired oven pizzas

*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)	23
Patatosa – ham, roasted potatoes, red onion	24
Funghi – truffle pesto, mushrooms, Parmesan (v)	26
Genovese – basil pesto, olives, pork sausage, shaved Parmesan, balsamic drizzle	26
Norcina – cream, truffle, porcini mushroom, sausage, parsley, pepper	26
Gamberi e zucchini – saffron cream, prawns, zucchini, cherry tomatoes	26

### Pizza Rossa

*prepared with San Marzano tomatoes and fior di latte mozzarella*

Margherita – buffalo mozzarella, fresh basil (v)	21
Prosciutto e rucola – prosciutto, rocket, shaved Parmesan	26
Calabrese – calabrese hot salami, red onion	23
Capricciosa – ham, field mushrooms, artichokes, olives	24
Prosciutto e funghi – ham, mushrooms	23
Diavola – mild pepperoni, olives, chilli	23
Salsiccia e patate – pork sausage, roasted potatoes	24
Vegetariana – mixed roast vegetables (v)	23
Siciliana – mild salami, capers, olives, anchovies	24

## pasta

*All pasta is hand-made fresh on site*

Amatriciana	32
fresh rigatoni, pancetta, red onion tomato sauce, crispy pancetta, pecorino	
Creamy salmon mafaldine	32
salsa rosa sauce	
Potato gnocchi (gfo/vo)	27
choice of sauce; beef ragú or vegetarian puttanesca sauce	
Beef ragú tagliatelle	25
Spaghetti alla chitarra, puttanesca sauce (ve)	26
Spinach and ricotta ravioli	27
tomato sauce, Parmesan	
Porcini mushroom risotto	28
carabinieri rice, butter, Parmesan	

## mains

Pork belly with roasted pear	32
rocket, walnuts, Grana Padano Parmesan	
Fish of the day	POA
Lamb backstrap	37
steamed kale, roasted seasonal vegetables	

## salads

Zucchini carpaccio (gf/v)	13
pine nuts, shaved Parmesan, balsamic glaze	
Roasted pear salad (v)	17
rocket, walnuts, Grana Padano Parmesan	
Mediterranean cous cous (v)	16
roasted vegetables, mint, lemon zest, cherry tomatoes	
Caprese salad (v)	18
buffalo mozzarella, tomato, basil	
Steamed kale, caramalised onion, hazelnut, yoghurt (gf/v)	15

## dessert

Soft heart chocolate cup cake, tiramisu cream (v)	15
Panna cotta (v)	12
fruit coulis or chocolate, almonds	
Chocolate chip ricotta cream cannoli (v)	12
Affogato (v)	14
vanilla ice cream, espresso, Tia Maria liqueur	
Salame di cioccolato (gf/v)	13
vanilla ice cream	
Gelato by the scoop (v)	2 Scoops 7.5 3 scoops 9.5
choose from	
bitter chocolate, vanilla bean or mango	
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