

antipasti (starters)

bruschetta (v) - focaccia topped with fresh tomato, oregano, shaved parmesan, olive oil	\$12
garlic focaccia (v) - fresh garlic, parsley, olive oil // add mozzarella +\$2	\$8
arancini - rice balls stuffed with pork and beef mince, mozzarella, peas, coated in breadcrumbs // 3 per serve	\$12
eggplant polpette (v) - lightly crumbed eggplant and potato patties with garlic aioli // 4 per serve	\$12

pizze rosse (pizzas with tomato base)

americana - tomato base, buffalo mozzarella, hot salami, oregano	\$24
bufalina (v) - tomato base, buffalo mozzarella, parmesan, basil	\$24
capricciosa - tomato base, mozzarella, pancetta, mushrooms, olives, artichokes	\$22
classico prosciutto - tomato base, mozzarella, rocket, san daniele prosciutto, shaved parmesan	\$23
gambero rosso - tomato base, mozzarella, cooked prawns marinated in basil pesto, lemon infused oil	\$24
margherita (v) - tomato base, fior di latte mozzarella, parmesan, basil, olive oil	\$20
ortolana (v) - tomato base, mozzarella, roasted peppers, eggplants, zucchini, oregano, garlic oil	\$22
parmigiana (v) - tomato base, mozzarella, eggplants, shaved parmesan, basil	\$22
salamino - tomato base, mozzarella, hot salami, red onions, green marinated olives	\$24
salsiccia - tomato base, mozzarella, spicy pork sausage, roasted peppers, potatoes	\$23
soppressa - tomato base, mozzarella, mild salami, roasted peppers, olives	\$23
giardino (v) - tomato base, mozzarella, mushrooms, red onions, roasted peppers, olives, garlic	\$21
napoletana - tomato base, mozzarella, olives, anchovies, oregano	\$20
tonno - tomato base, mozzarella, tuna, red onions, capers	\$21

pizze bianche (pizzas without tomato base)

broccoli - italian broccoli, mozzarella, spicy pork sausage, garlic, pine nuts, shaved parmesan	\$22
diavola - mozzarella, parmesan spicy pork sausage, potatoes, roasted peppers, rocket, fresh chilli	\$23
funghi (v) - mozzarella, mushrooms, porcini mushrooms, gorgonzola cheese, black truffle oil, parsley	\$23
gambero bianco - mozzarella, zucchini, cooked prawns marinated in basil pesto, cherry tomatoes, parsley, lemon infused oil	\$24
patata (v) - mozzarella, parmesan, potatoes, red onions, rosemary // add pancetta + \$1	\$23
zucca (v)- pumpkin puree, mozzarella, potatoes, red onions, rocket, parmesan // add pancetta + \$1	\$21
prosciutto bianca - mozzarella, cherry tomatoes, basil oil, san daniele prosciutto, rocket, fresh buffalo mozzarella	\$24

insalate e contorni (salads and sides)

caprese (v) - fresh tomato, fior di latte mozzarella, fresh basil, olive oil, sea salt	\$9
contadina (v) - rocket, pumpkin, pine nuts, goat's cheese, balsamic vinegar, olive oil, sea salt	\$10
di casa (v) - lettuce, fresh tomato, cucumber, red onions, sea salt, vinaigrette	\$8
chips (v) - sides of garlic aioli and tomato ketchup	\$6.5

dolci (desserts)

bomboloni - italian doughnuts served with a side of belgian white chocolate // add nutella +\$3	\$16
homemade tiramisù	\$14
homemade panna cotta - with raspberry coulis	\$9

// strictly no half / half pizza
 // gluten free bases available +\$3

// vegan cheese available +\$3
 // vegan cheese on margherita +\$5

// take home hot or cold. Strictly NO changes unless pre ordered\\

// due to the nature of meal preparation and possible contamination, menu items may contain traces of nuts, eggs, soy, seeds and other allergens \\