



pizze

MARGHERITA (V) | \$25

rosso gargano tomato, fior di latte, basil, EVOO
optional + double smoked ham + \$4

BUFALA (V) | \$30

rosso gargano tomato, fior di latte, basil, fresh
mozzarella di bufala, EVOO

PROSCIUTTO | \$35

rosso gargano tomato, fior di latte, basil, fresh
mozzarella di bufala, EVOO

CACCIATORE | \$30

rosso gargano tomato, fior di latte, peperonata, hot
cacciatore

FUNGHI | \$30

fior di latte, mixed italian funghi, pecorino, truffle oil,
rosemary & thyme
Optional + Pancetta \$4

GLUTEN FREE PIZZA BASES + \$6
(HOME MADE)

VEGAN MOZARELLA + \$4

(V) = VEGETARIAN

(VEG) = VEGAN

(GF) = GLUTEN FREE

EVOO = EXTRA VIRGIN OLIVE OIL

anitpasti

ANTIPASTO GRAZING BOX | \$35

perfect for sharing
includes mixed Italian salumi,
mozzarella di bufala, assorted Italian
cheeses, olives, basil, EVOO, sea salt,
wood fired focaccia

dolci

TIRAMISU (V) | \$15

home made traditional tiramisu

CANNOLI (V) | \$15

two sicilian cannoli with ricotta, pistachio &
hazelnut & grues de cacao

SWEET PIZZA (V) | \$15

wood fired focaccia, nutella OR pistachio cream,
topped with crushed nuts

*Our traditional hand stretched sourdough bases are hand crafted by our experienced Pizzaiolo,
using only the finest imported Italian ingredients and freshest local produce.*