



pizza

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 (V) | \$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

EVOO = EXTRA VIRGIN OLIVE OIL

anitpasti

ANTIPASTO GRAZING BOX | \$35

perfect for sharing

includes parma prosciutto, mild sopressa, hot calabrese, porchetta, mozzarella di bufala, assorted Italian cheeses, olives, basil, EVOO, sea salt, wood fired focaccia

ARANCINI | \$16

pumpkin or traditional bolognese, served on rocket and bruschetta mix (2 per serve)

POLENTA FRITTE | \$19

served with pecorino and truffle aioli

CAPRESE SALAD | \$16

fresh mozzarella di buffalo, tomato, basil, EVOO

PEAR & WALNUT SALAD | \$18

rocket, pear, pecorino, walnuts, pesto and honey drizzle

dolci

TIRAMISU (V) | \$15

home made traditional tiramisù

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.