

Pizza

MARGHERITA \$24 V VEG

Tomato, Mozzarella, Basil & E.V.O

BUFALINA \$30 V VEG

Smoked Buffalo Mozzarella, Zucchini, Sundried Tomatoes & Chili Oil

LA DOLCE VITA \$29 V

Mozzarella, Heirloom Tomatoes, Basil, Oregano & Burrata cheese

SOFIA \$26 V VEG - ADD S.DANIELE PROSCIUTTO +\$5

Fior di Latte, Cherry Tomato, Basil & E.V.O

PRIMAVERA \$29 VEG

Tomato, Vegan Mozzarella, Vegan Ham & Artichokes

DOLOMITI \$29 V

Tomato, Mozzarella, Porchini Mushrooms & Taleggio

CAPRICCIOSA \$29

Tomato, Mozzarella, Ham, Mushroom & Olives

BOSCAIOLA \$30

Mozzarella, Truffle Paste, Italian Sausage, Porcini Mushroom & Parsley

DIAVOLA \$29

Tomato, Mozzarella, Spicy Salami, Olives & Capsicum

PIZZA ITALIANA \$32

Stracciatella, S. Daniele Prosciutto, Rocket & Balsamic Glaze

NAPOLETANA \$27

Tomato, Anchovies, Capers & Oregano

LA MAIALONA \$31

Tomato, Mozzarella, Hot Salami, Sausage, Ham & Parmesan Cheese

PIZZA GAMBERI \$30

Mozzarella, Zucchini Cream, Cherry Tomato & Marinated Prawns

MAGNA MAGNA \$29

Tomato, Mozzarella, Caramelised Onion, Mild Salami & Pesto

SAPORITA \$29

Mozzarella, Friarielli, Spicy Salami & Smoked Scamorza

UMBRA \$30

Truffle Paste, Italian Sausage, Caramelised Onion & Goat Cheese

TRENTINA \$29

Tomato, Smoked Buffalo Mozzarella, Speck & Porcini Mushrooms

PORCHETTA & PATATE \$30

Mozzarella, Roasted Pork Belly, Roasted Potatoes & Rosemary

OPTION: GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN

Extras: Add ingredient +\$2 each, Extra Cheese & Cured meat +\$4
Extra Prosciutto or Speck +\$5, Extra Stracciatella or Burrata +\$5

GF Pizza: +\$6

Lactose Free Cheese Available: +\$4

Sides

INSALATA MISTA \$18 V GF

Rocket, Olives, Toasted Pinenuts, Cherry Tomatoe, Parmesan

INSALATA CAPRESE \$21 V GF

Fresh Burrata cheese, Tomatoes, Oregano, Basil, E.V.O

PATATINE FRITTE - POTATOES FRIES \$12 V

Served with your choice of aioli or tomato sauce

VERDURE SALTATE DEL GIORNO \$18 V GF

Sauteed vegetables of the day

TEMPURA VEGGIES \$18 V

Crispy tempura of carrots, pumpkin, and zucchini, lightly buttered and fried to a golden crisp

Kids Menu

PENNE BOLOGNESE or NAPOLI SAUCE \$17

MICKY MOUSE PIZZA (Kids Size Margherita) \$17

KID CALAMARI & VEGGIES \$17

Dessert & *don't forget to check our sweet treats in the cake cabinet!*

TORINO AL CIOCCOLATO CON CUORE CALDO \$18

A decadent warm chocolate cake with a flowing molten center, with Vanilla icecream

NUTELLA PIZZA \$22 VEG

Nutella, Fresh Strawberries, Icing Sugar

CASTAGNOLE RIPIENE (x3) \$19 VEG

Sweet Dough Balls Filled with Pistachio, Nutella & Fresh Ricotta

CREME BRULEE \$16 GF

Vanilla Creme Brulee with a rich custard base topped with caramelized sugar

PANNA COTTA FRUTTI DI BOSCO & PISTACCHIO \$16 GF

Vanilla Bean Panna Cotta served with Mix Berry Coulis & Pistachio

TIRAMISU DELLA DELLA CASA \$16

Italian Traditional Tiramisu with Mascarpone, Savoiardi & Coffee

TIRAMISU AL PISTACCHIO \$17

Tiramisu with Pistachio Paste, Mascarpone, Savoiardi & Coffee

GELATO, AFFOGATO & CORRETTO \$18 GF

Vanilla Icecream served with Espresso & Frangelico

KIDS GELATO \$8

Scoop of Vanilla Icecream, served with sprinkles



We split bills just by amounts - no by items
15% surcharge apply for any public holidays
Cakeage: \$3.5/person
Thank you for your understanding!

