

## PIZZERIA

|   |   |   |   |
|---|---|---|---|
| <p><b>MARINARA V VG</b><br/>tomato, garlic, oregano<br/><b><u>(NO SEAFOOD ON THIS PIZZA)</u></b></p> <p><b>MARGHERITA V VG</b><br/>tomato, mozzarella, basil</p> <p><b>CALABRESE V</b><br/>tomato, mozzarella, garlic, chilli</p> <p><b>ROMANA</b><br/>tomato, mozzarella, olives, anchovies, oregano</p> <p><b>ESTATE V VG</b><br/>tomato, mozzarella, rocket, fresh cherry tomatoes</p> <p><b>SALAMINO</b><br/>tomato, mozzarella, salamino (mild pepperoni)</p> <p><b>HAM and MUSHROOM</b><br/>tomato, mozzarella, ham, mushrooms</p> <p><b>CARNIVORA</b><br/>tomato, mozzarella, ham, salamino (mild pepperoni)</p> <p><b>BUFALA V</b><br/>tomato, buffalo mozzarella, basil</p> <p><b>CALZONE</b><br/>tomato, mozzarella, ham, mushrooms, artichokes</p> <p><b>VENETA</b><br/>tomato, mozzarella, Asiago cheese, capsicum, pancetta (bacon)</p> <p><b>GOLOSA</b><br/>tomato, mozzarella, salamino (mild pepperoni), olives, cherry tomatoes, Parmesan</p> <p><b>VERDURE V VG</b><br/>tomato, mozzarella, eggplant, zucchini, red onion, artichokes, capsicum</p> <p><b>4 FORMAGGI V</b><br/>tomato, mozzarella, Asiago cheese, Gorgonzola cheese, Italian Parmesan</p> | <p>18</p> <p>20</p> <p>21</p> <p>22</p> <p>24</p> <p>24</p> <p>24</p> <p>24</p> <p>24</p> <p>25</p> <p>25</p> <p>25</p> <p>25</p> <p>25</p> <p>26</p> <p>26</p> | <p><b>CAPRICCIOSA</b><br/>tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms</p> <p><b>4 STAGIONI</b><br/>tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms<br/>* the 4 Stagioni comes with the ingredients separated in 4 quarters</p> <p><b>SFIZIOSA</b><br/>tomato, buffalo mozzarella, salamino (mild pepperoni), mushroom, olives</p> <p><b>SALSICCIA E PORCINI</b><br/>tomato, mozzarella Italian sausage, porcini mushrooms, Asiago cheese</p> <p><b>BRESAOLA</b><br/>tomato, mozzarella, bresaola (beef), rocket, Italian Parmesan</p> <p><b>SAPORITA</b><br/>tomato, mozzarella, Porcini mushroom, salamino (mild pepperoni), Italian Parmesan</p> <p><b>BUFALA E CRUDO</b><br/>tomato, buffalo mozzarella, basil, Italian prosciutto crudo</p> <p><b>EUROPA</b><br/>tomato, mozzarella, pear, pancetta (bacon), Parmesan, balsamic glaze</p> <p><b>GAMBERI</b><br/>tomato, mozzarella, truffle cream, pancetta (bacon), prawns</p> <p><b>PIEMONTE</b><br/>tomato, mozzarella, truffle cream, Italian sausage, Gorgonzola cheese, cherry tomatoes</p> <p><b>TRUFFLE</b><br/>tomato, mozzarella, truffle cream, Italian prosciutto crudo</p> | <p>26</p> <p>26</p> <p>27</p> <p>26</p> <p>27</p> <p>27</p> <p>27</p> <p>28</p> <p>28</p> <p>28</p> <p>29</p> |
|---|---|---|---|

**Notes: No half and half pizzas!**

V = Vegetarian

VG = Vegan option available

**Additions:**

\$ 3.00 for vegan cheese

\$ 2.50 for all other additions

**NOTE: 10% surcharge on total bill on public holiday**

## FROM THE KITCHEN

### ENTREES

|  |    |
|--|----|
| ANTIPASTO PER 2 (serves 2)   | 24 |
| ANTIPASTO PER 4 (serves 4)   | 40 |
| <i>Range of freshly sliced Italian meat, goat cheese in bresaola rolls and fior di latte on a bed of rocket, served with breadsticks</i> |    |

### PRIMI

|   |              |
|---|--------------|
| <b>GNOCCHI (home-made)</b><br><b>Pesto</b><br><i>basil pesto V</i><br><b>Ragù</b><br><i>beef and pork mince and tomato</i>  | <br>27<br>27 |
| <b>TAGLIATELLE</b><br><b>Boscaiola</b><br><i>cream, pancetta, mushroom</i><br><b>Barbera</b><br><i>Italian sausage, ham, Barbera wine, mustard, curry, touch of cream</i> | <br>25<br>27 |
| <b>PENNE GF available*</b><br><b>Napoletana</b><br><i>tomato base, basil, cherry tomatoes V VG</i><br><b>Amatriciana</b><br><i>tomato base, onions, pancetta</i>          | <br>23<br>25 |
| <b>LINGUINE</b><br><b>Vongole</b><br><i>fresh clams in extra virgin olive oil base</i><br><b>Scoglio</b><br><i>mussels, clams, prawns, squid, baby octopus</i>            | <br>28<br>29 |
| <b>RISOTTO</b><br><b>Porcini</b><br><i>mix mushroom &amp; Grana Padano V</i>  | <br>27       |

### MAINS

|  |    |
|--|----|
| <b>VEGETARIAN PLATTER V VG</b><br><i>mix of six grilled vegetables and mozzarella fior di latte, dressed with E.V.O.O. and fresh parsley</i> | 27 |
| <b>OSSOBUCO SEASONAL</b><br><i>premium quality grass-fed Angus beef cooked for 24 hours with roast potatoes</i>                              | 31 |
| <b>PIATTO ALPINO SEASONAL</b><br><i>grilled Italian sausages with polenta chips, grilled mushroom, fresh Asiago and Pink sauce</i>           | 31 |
| <b>FRITTO MISTO DI MARE</b><br><i>fresh fried seafood (calamari, prawns, whitebait). Italian style on a bed of lettuce served with lemon</i> | 32 |

### SIDES

|   |     |
|---|-----|
| <b>BREADSTICKS V VG</b><br><i>freshly made with our pizza dough</i>   | 5   |
| <b>PANE ROSMARY AND E.V.O.O. V VG</b><br><i>fresh bread made with pizza dough, dressed with extra virgin olive oil and rosemary</i> | 8.5 |
| <b>GARLIC BREAD V VG</b><br><i>fresh flat bread made with pizza dough with garlic and extra virgin olive oil</i>                    | 8.5 |

### SALADS

|  |    |
|--|----|
| <b>ROCKET AND PEAR V</b><br><i>rocket, pear, parmesan, walnuts</i>                                 | 15 |
| <b>GARDEN SALAD V VG</b><br><i>lettuce, tomatoes, carrots, olives, rocket</i>                      | 15 |
| <b>TUNA SALAD</b><br><i>lettuce, tomato, tuna, cucumber and Parmesan</i>                           | 15 |
| <b>FIOR DI LATTE SALAD V</b><br><i>lettuce, tomato, mozzarella fior di latte, olives, cucumber</i> | 15 |
| <b>CAPRESE V</b><br><i>fresh tomato, buffalo mozzarella and basil in extra virgin olive oil</i>    | 16 |

**Note:** Bread sticks addition for salads V VG

\*GF = Gluten free available \$ 2.50      V = Vegetarian    VG = Vegan option available

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## AFTER DINNER

### DESSERTS

#### GELATO

|                  |    |
|------------------|----|
| 1 SCOOP          | 6  |
| 2 SCOOPS         | 8  |
| 3 SCOOPS         | 9  |
| ½ LITRE TAKEAWAY | 14 |
| 1 LITRE TAKEAWAY | 24 |

#### AFFOGATO

|  |    |
|--|----|
| 1 scoop of vanilla ice-cream with espresso | 10 |
|--|----|

#### PANNACOTTA

|                   |    |
|-------------------|----|
| freshly home-made | 11 |
|-------------------|----|

#### TIRAMISU' AVAILABLE WEEK-END ONLY

|                   |    |
|-------------------|----|
| freshly home-made | 12 |
|-------------------|----|

#### CANNOLI

|   |    |
|---|----|
| freshly home-made, filled with ricotta cheese, chocolate chips and pistachios | 15 |
|---|----|

#### NUTELLA CALZONE

|  |    |
|--|----|
| folded pizza with Nutella, almond flakes and icing sugar | 21 |
|--|----|

### COFFEE & TEA

#### COFFEE

|            |     |
|------------|-----|
| Espresso   | 3.5 |
| Macchiato  | 4   |
| Cappuccino | 5   |
| Latte      | 5   |
| Flat White | 5   |

#### TEA

|   |     |
|---|-----|
| english breakfast, earl grey, peppermint, chamomile | 4.5 |
|---|-----|

#### HOT CHOCOLATE

|   |   |
|---|---|
| Italian style hot chocolate (thick, <u>very thick</u> ) | 7 |
|---|---|

### DIGESTIVI

#### SPIRITS/LIQUEURS

#### ITALIAN LIQUEURS: 9

Amaro del Capo, Amaro Lucano, Amaro Montenegro, Amaro Braulio, Amaro Averna, Grappa, Limoncino, Arancino, Fernet, Amaretto di Saronno, Campari, Aperol, Prugna, Strega, Frangelico, Sambuca, Martini rosso, Martini extra dry, Bacardi Rum

#### OTHER LIQUEURS: 9

Jack Daniels, Baileys, Kahlua, Vodka, Havana Rum, Malibu, Ballantines, Gin

NOTE: CAKEAGE \$ 1.00 per person

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## DRINKS

### NON-ALCOHOLIC

|   |     |
|---|-----|
| <b>SOFT DRINKS CAN 375 ml</b><br><i>coke, coke zero, sprite, fanta</i>  | 4.5 |
| <b>SAN PELLEGRINO CANS 330 ml</b><br><i>chinotto, limonata, aranciata, aranciata rossa, pompelmo, melograno, clementina</i> | 5   |
| <b>GINGER BEER 200 ml</b><br><i>fever tree</i>  | 5   |
| <b>LEMON LIME BITTERS</b><br><i>freshly squeezed lime and lemon, lemonade, Angostura bitters</i>                            | 5   |
| <b>CEDRATA TASSONI 180 ml</b><br><i>citron</i>  | 5   |
| <b>JUICES organic 350 ml</b><br><i>orange, apple, pineapple</i>   | 7   |
| <b>WATER 750 ml</b>   |     |
| <b>San Pellegrino sparkling</b>   | 9   |
| <b>Acqua Panna still</b>  | 9   |
| <b>Adelaide sparkling demineralized</b>   | 5   |
| <b>Adelaide still demineralized</b>   | 5   |

### MOCKTAILS

|   |    |
|---|----|
| <b>VIRGIN MOJITO</b><br><i>fresh lime, mint leaves, lemonade, soda and strawberries</i> | 11 |
| <b>VIRGIN PIÑA COLADA</b><br><i>Pineapple juice, coconut cream, coconut flakes</i>      | 11 |

### APERITIVI

|  |    |
|--|----|
| <b>CAMPARI AND SODA</b>  | 10 |
| <b>SPRITZELLO</b><br><i>limoncello, fresh squeezed lemon, prosecco</i> | 15 |
| <b>APEROL SPRITZ</b><br><i>Aperol, fresh orange, prosecco</i>          | 15 |
| <b>360 GRADI</b><br><i>Campari, fresh orange, pompelmo, prosecco</i>   | 15 |
| <b>NEGRONI</b><br><i>Campari, gin, red vermouth</i>                    | 16 |

### COCKTAILS

|   |    |
|---|----|
| <b>SCOTCH AND COKE</b>  | 10 |
| <b>GIN TONIC</b>  | 10 |
| <b>GIN LEMON</b>  | 10 |
| <b>PIÑA COLADA</b><br><i>coconut cream, pineapple juice, Malibu, Havana rum</i>   | 16 |
| <b>ESPRESSO MARTINI</b><br><i>espresso, Kahlua, vodka, coffee beans</i>           | 16 |
| <b>CLASSI MOJITO</b><br><i>fresh lime, raw sugar, mint leaves, rum, soda</i>      | 16 |
| <b>SNOWFLAKE</b><br><i>fresh lime, lemon sorbet, gin, limoncello, tonic water</i> | 16 |
| <b>COJITO</b><br><i>lime, raw sugar, mint leaves, Malibu, soda</i>                | 16 |

### BEER & CIDER

#### LOCAL

|   |   |
|---|---|
| <b>COOPERS pale ale 330 ml, Adelaide</b>      | 9 |
| <b>COOPERS sparkling ale 330 ml, Adelaide</b> | 9 |

#### IMPORTED

|   |    |
|---|----|
| <b>PERONI lager 330 ml, Italy</b>                     | 9  |
| <b>PERONI NASTRO AZZURRO pale lager 330 ml, Italy</b> | 9  |
| <b>DOLOMITI pilsner 330 ml, Italy</b>                 | 9  |
| <b>CORONA EXTRA cerveza 355 ml, Mexico</b>            | 9  |
| <b>MENABREA pale lager 330 ml, Italy</b>              | 10 |
| <b>CASTELLO ROSSA red lager 330 ml, Italy</b>         | 11 |
| <b>PERONI GRAN RISERVA puro malto 500 ml, Italy</b>   | 16 |
| <b>PERONI GRAN RISERVA doppio malto 500 ml, Italy</b> | 16 |
| <b>DOLOMITI SPECIALE pale lager 750 ml, Italy</b>     | 25 |

#### CIDER

|  |   |
|--|---|
| <b>ADELAIDE HILLS Apple or Pear 330 ml, Adelaide</b> | 9 |
|--|---|

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## WINE LIST

### WHITE

**HASELGROVE**  
*sauvignon blanc*  
Adelaide Hills, South Australia

G 9      B 41

**HASELGROVE**  
*pinot grigio*  
Adelaide Hills, South Australia

G 9      B 41

**FRIULI ZUCCOLO**  
*pinot grigio*  
Friuli Venezia Giulia, Italy

G 9      B 41

**BABICH BLACK LABEL**  
*sauvignon blanc*  
Marlborough, New Zealand

G 10     B 45

**PASSIONE E SENTIMENTO,  
ROMEO & GIULIETTA**  
*100% Garganega grape*  
Verona, Italy

G 11     B 49

**FEUDI BIZANTINI**  
*pecorino*  
Terre di Chieti, Abruzzo, Italy

G 12     B 54

### ROSE' & SPARKLING

**THE HEDONIST**  
*sangiovese rosè*  
McLaren Vale, South Australia

G 9      B 41

**BOTTEGA PETALO**  
*moscato*  
Valdobbiadene, Italy

G 9      B 41

**BOTTEGA**  
*prosecco*  
Valdobbiadene, Italy

G 10     B 45

### RED

**HOUSE SHIRAZ**  
*shiraz cabernet merlot*  
Adelaide Hills, South Australia

G 8      B 36

**LAMBRUSCO**  
*lambrusco, sparkling red wine served chilled*  
Emilia Romagna, Italy

G 9      B 41

**FANTINI FARNESE**  
*sangiovese*  
Ortona, Italy

G 9.5    B 43

**CASALE VECCHIO**  
*montepulciano*  
Abruzzo, Italy

G 10     B 45

**PASSIONE E SENTIMENTO,  
ROMEO & GIULIETTA**  
*merlot, croatina, corvina*  
Verona, Veneto

G 10     B 45

**WOODSTOCK**  
*shiraz*  
McLaren Vale, SA

G 11     B 49

**BERA**  
*barbera d'Alba*  
Piedmont, Italy

B 53

**PASQUA**  
*amarone della Valpolicella*  
Verona, Italy

B 120

G = GLASS    B = BOTTLE

NOTE: BYO CORKAGE \$ 15 PER BOTTLE

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