

PIZZERIA

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| <p>MARINARA V VG 18 tomato, garlic, oregano (NO SEAFOOD ON THIS PIZZA)</p> <p>MARGHERITA V VG 20 tomato, mozzarella, basil</p> <p>CALABRESE V 21 tomato, mozzarella, garlic, chilli</p> <p>ROMANA 22 tomato, mozzarella, olives, anchovies, oregano</p> <p>ESTATE V VG 24 tomato, mozzarella, rocket, fresh cherry tomatoes</p> <p>SALAMINO 24 tomato, mozzarella, salamino (mild pepperoni)</p> <p>HAM and MUSHROOM 24 tomato, mozzarella, ham, mushrooms</p> <p>CARNIVORA 24 tomato, mozzarella, ham, salamino (mild pepperoni)</p> <p>BUFALA V 25 tomato, buffalo mozzarella, basil</p> <p>CALZONE 25 tomato, mozzarella, ham, mushrooms, artichokes</p> <p>VENETA 25 tomato, mozzarella, Asiago cheese, capsicum, pancetta (bacon)</p> <p>GOLOSA 25 tomato, mozzarella, salamino (mild pepperoni), olives, cherry tomatoes, Parmesan</p> <p>PATATOSA 25 tomato, mozzarella, Italian sausage, chips</p> <p>VERDURE V VG 26 tomato, mozzarella, eggplant, zucchini, red onion, artichokes, capsicum</p> <p>4 FORMAGGI V 26 tomato, mozzarella, Asiago cheese, Gorgonzola cheese, Italian Parmesan</p> | <p>CAPRICCIOSA 26 tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms</p> <p>4 STAGIONI 26 tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms * the 4 Stagioni comes with the ingredients separated in 4 quarters</p> <p>SFIZIOSA 26 tomato, buffalo mozzarella, salamino (mild pepperoni), mushroom, olives</p> <p>FRUTTI DI MARE 26 tomato, mixed seafood, garlic, parsley (NO MOZZARELLA ON THIS PIZZA)</p> <p>SALSICCIA E PORCINI 27 tomato, mozzarella, Italian sausage, porcini mushrooms, Asiago cheese</p> <p>BRESAOLA 27 tomato, mozzarella, bresaola (beef), rocket, Italian Parmesan</p> <p>SAPORITA 27 tomato, mozzarella, Porcini mushroom, salamino (mild pepperoni), Italian Parmesan</p> <p>BUFALA E CRUDO 27 tomato, buffalo mozzarella, basil, Italian prosciutto crudo</p> <p>EUROPA 28 tomato, mozzarella, pear, pancetta (bacon), Parmesan, balsamic glaze</p> <p>GAMBERI 28 tomato, mozzarella, truffle cream, pancetta (bacon), prawns</p> <p>PIEMONTE 28 tomato, mozzarella, truffle cream, Italian sausage, Gorgonzola cheese, cherry tomatoes</p> <p>TRUFFLE 29 tomato, mozzarella, truffle cream, Italian prosciutto crudo</p> |
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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) 42

Range of freshly sliced Italian meat, goat cheese in bresaola rolls and fior di latte on a bed of rocket, served with breadsticks

PRIMI

GNOCCHI (HOME-MADE)

Pesto 27

basil pesto V

Ragù 27

beef and pork mince and tomato

TAGLIATELLE

Boscaiola 25

cream, pancetta, mushroom

Barbera 27

Italian sausage, ham, Barbera wine, mustard, curry, touch of cream

PENNE GF available*

Napoletana 23

tomato base, basil, cherry tomatoes V VG

Amatriciana 25

tomato base, onions, pancetta

LINGUINE

Vongole 28

fresh clams in extra virgin olive oil base

Scoglio 29

mussels, clams, prawns, squid, baby octopus

RISOTTO

Porcini 27

Porcini mushroom & Grana Padano V

MAINS

VEGETARIAN PLATTER V VG 27

mix of six grilled vegetables and mozzarella fior di latte, dressed with E.V.O.O. and fresh parsley

OSSOBUCO SEASONAL 31

premium quality grass-fed Angus beef cooked for 24 hours with roast potatoes

PIATTO ALPINO SEASONAL 31

grilled Italian sausages with polenta chips, grilled mushroom, fresh Asiago and Pink sauce

FRITTO MISTO DI MARE 32

fresh fried seafood (calamari, prawns, whitebait). Italian style on a bed of lettuce served with lemon

SIDES

BREADSTICKS V VG 5

freshly made with our pizza dough

PANE ROSMARY AND E.V.O.O. V VG 8.5

fresh bread made with pizza dough, dressed with extra virgin olive oil and rosemary

GARLIC BREAD V VG 8.5

fresh flat bread made with pizza dough with garlic and extra virgin olive oil

SALADS

ROCKET AND PEAR V 15

rocket, pear, parmesan, walnuts

GARDEN SALAD V VG 15

lettuce, tomatoes, carrots, olives, rocket

TUNA SALAD 15

lettuce, tomato, tuna, cucumber and Parmesan

FIOR DI LATTE SALAD V 15

lettuce, tomato, mozzarella fior di latte, olives, cucumber

CAPRESE V 16

fresh tomato, buffalo mozzarella and basil in extra virgin olive oil

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 in limited quantity

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

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

TEA

English breakfast, earl grey, peppermint, chamomile

4

HOT CHOCOLATE

Italian style hot chocolate (thick, very thick)

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

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

MOCKTAILS

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

APERITIVI

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

COCKTAILS

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

BEER & CIDER

LOCAL

| | |
|---|---|
| COOPERS pale ale 330 ml, Adelaide | 9 |
| COOPERS sparkling ale 330 ml, Adelaide | 9 |

IMPORTED

| | |
|---|----|
| PERONI lager 330 ml, Italy | 9 |
| PERONI NASTRO AZZURRO pale lager 330 ml, Italy | 9 |
| DOLOMITI pilsner 330 ml, Italy | 9 |
| CORONA EXTRA cerveza 355 ml, Mexico | 9 |
| MENABREA pale lager 330 ml, Italy | 10 |
| PERONI GRAN RISERVA PURO MALTO 500 ml, Italy | 16 |
| PERONI GRAN RISERVA DOPPIO MALTO 500ml, Italy | 16 |
| PERONI GRAN RISERVA ROSSA 500 ml, Italy | 16 |

CIDER

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| ADELAIDE HILLS Apple or Pear 330 ml, Adelaide | 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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