

PIZZA ROSSE / RE \$18 & LG \$23

(TOMATO BASE)

(**Gluten free available only as large + \$2**)

MARGHERITA

San Marzano sauce, mozzarella & basil / v **regular \$15 / large \$20**

BUFALA

San Marzano sauce, Italian buffalo mozzarella & basil / v

PROSCIUTTO

San Marzano sauce, mozzarella, prosciutto, baby spinach, mini roma tomato & shaved parmesan

CARCIOFI E PROSCIUTTO

San Marzano sauce, mozzarella, gorgonzola, prosciutto, rocquette & artichoke

QUATTRO FORMAGGI

San Marzano sauce, mozzarella, gorgonzola, parmesan & mascarpone/ v

GAMBERI

San Marzano sauce, mozzarella, marinated tiger prawns, baby spinach & mini roma tomato

PRIMAVERA

San Marzano sauce, mozzarella, gorgonzola, mini roma tomato, rocquette & parmesan v

PORCINI

San Marzano sauce, mozzarella, mascarpone, porcini mushroom & pancetta

LUISELLA

San Marzano sauce, italian buffalo mozzarella, porcini mushroom & basil / v

SOPRESSA

San Marzano sauce, mozzarella, hot salami, kalamata olives, mushroom & Spanish onion

SALSICCIA

San Marzano sauce, mozzarella, taleggio cheese, Italian pork sausage, Spanish onion & rosemary

NAPOLETANA

San Marzano sauce, Italian buffalo mozzarella, Sicilian green olives, anchovies & basil

MELANZANE

San Marzano sauce, mozzarella, roasted eggplant, roasted zucchini & dehydrated tomatoes / v

PIZZA TRADITIONAL / RE \$18 & LG \$23

CAPRICCIOSA

San Marzano sauce, mozzarella, ham, mushrooms & kalamata olives

MEXICANA

San Marzano sauce, mozzarella, hot salami, green capsicum, kalamata olives & chilli

HAWAIIAN

San Marzano sauce, mozzarella, ham & pineapple

CARNE

San Marzano sauce, mozzarella, ham, salami, Italian pork sausage & chicken

PIZZA BIANCHE / RE \$18 & LG \$23

(OLIVE OIL BASE)

BIANCA CON PATATE

E.V.O.O, mozzarella, taleggio cheese, roast potato, rosemary, Spanish onion, olives, dehydrated tomato & chilli / v

BIANCA CON POLLO

E.V.O.O, mozzarella, roast pumpkin, roast chicken, fetta & mini roma tomato

BIANCA CON SPECK

E.V.O.O, prosciutto speck, mozzarella, gorgonzola, rocquette & parmesan

V- vegetarian GF - gluten free L- lactose free
AGF - available gluten free

**For every extra ingredients on
regular \$2.50 / large \$3.50**

SALADS & PASTA

ROCQUETTE SALAD

Rocquette, pinenut & parmesan salad / 10

GARDEN SALAD

Tomato, cucumber, Spanish onion, Chia seeds, basil & fior di latte salad / 12

PASTA AL FORNO

oven baked penne, parmesan, fior di latte & bolognese sauce / 18

DOLCI DESSERTS

Tiramisu, layers of coffee soaked sponge fingers & mascarpone cream cheese v / 13

Vanilla pannacotta, amarena cherries & candied orange peel v gf / 12

Warm molten **chocolate pudding**, vanilla bean icecream v gf / 13

Cinnamon sugar **baby doughnuts** with Nutella v / 12

Sicilian cannoli, sweet ricotta, candied fruit & pistachio 3 pcs v / 13

Calzone Nutella, folded pastry filled with Nutella & a choice of either banana or strawberries v / 13

Vanilla & chocolate **gelato** / 7

ASSAGGINI STARTERS

MIXED OLIVES & pane carasau v gf l / 9

HOUSEMADE SICILIAN ARANCINI, safron, bolognese ragu & mozzarella 3pcs / 12

LOCAL TIGER PRAWNS, pan seared, garlic, parsley & chilli 6pcs l / 15

PANZEROTTO, filled & fried pastry with nduja (spicy Calabrian salami) & fior di latte / 13

BRESAOLA, thinly sliced cured wagyu fillet, grana padano, rocquette mayonnaise gf / 14

BAKED MOZZARELLA, woodfire roasted tomato, pane carasau & basil gf / 12

SCHIACCIATA (Garlic Bread), rustic pizza, onion, garlic oil, rosemary & sesame seeds v l / 10

Hot chips & tomato sauce / 7

SOFT DRINKS

Lurisia Sparkling Mineral Water 750ml / 7
Coke, Diet Coke, Lemonade & Orange Juice / 4
Chinotto, Aranciata Rossa, Limonata / 4.5
Lemon Lime & Bitters / 5

BEARS & CIDERS

Peroni Nastro Azzuro / 8
Peroni Leggera / 6
Menabrea / 8
Birra Moretti / 8
Corona / 8
Carlton Draught / 6

Monteiths Apple Cider / 8

SPRITZ + APERITIVI / 14

CLASSIC SPRITZ

Aperol, Prosecco, ice & orange peel

NEGRONI

Campari, Cocchi Vermouth di Torino, Gin, ice & orange peel

AMARETTO SOUR

Disaronno Amaretto, lemon juice, ice & lemon

ESPRESSO MARTINI

Coffee, Vodka & Kahlua

WINES

G / B

NV Umberto Luigi Domenico Prosecco D.O.C,
Veneto Italy
9 / 45

WHITE

2016 Teusner 'Empress' Riesling, Eden Valley SA
8.5 / 38

2012 R & R Pinot Grigio I.G.T, Veneto Italy
8.5 / 40

2014 Momo Sauvignon Blanc, Marlborough NZ
9.5 / 42

RED

2016 Wickhams Raod Pinot Noir, Yarra Valley Vic
8.5 / 38

2011 R & R Sangiovese I.G.T, Tuscany Italy
9 / 40

2013 Mount Langi 'Billi Billi' Shiraz, Grampians Vic
9.5 / 42

b.y.o wine service charge / \$5

celebrate life responsibly