

SPUNTINI

POLENTINA 6ea

golden fried polenta piece topped with chef's daily selection

DUCK TONNATO 24

sliced confit duck legs served with tuna mayo sauce and fried capers

BURRATA MIELE E TARTUFO  26

Italian "Opera" burrata w truffle paste and honey

PROSCIUTTO CRUDO DI PARMA 16

prosciutto crudo di parma 24 months

BRESAOLA E PARMIGIANO 16

black angus beef bresaola, rocket leaves, shaved parmigiano, balsamic

AFFETTATI MISTI 26

cured meat selection served with flat focaccia

ANCHOVIES 14

four Cetara anchovies w bread

CALAMARI 18

fried calamari, served with gremolada


VEGAN OLIVE ALL'ASCOLANA  14

four fried lentil stuffed olives

INSALATE

RUCOLA SALAD  14

rocket lettuce, balsamic dressing, parmesan

CAPRESE  18

roma tomatoes, mozzarella, basil oil, balsamic vinegar, dried oregano

PANE DELLA CASA

pizza bread w fresh toppings or plain

FLAT BREAD (SCHIACCIATA)  10

half pizza bread, oregano, EVOO

SCHIACCIATA PARMA 24 MESI 28

pizza bread, prosciutto di parma 24 months, stracciatella cheese, cherry tomatoes, basil

SCHIACCIATA MORTADELLA 28

pizza bread, stracciatella, pistachio mortadella, pistachio crumble

PASTA FATTA A MANO

hand made pasta

TAGLIATELLE FUNGHI E TARTUFO 36

home made tagliatelle pasta, portobello mushrooms, truffle cream, parmesan, parsley

**gluten free option available*

AL RAGÙ 32

home made fusilli pasta, bolognese ragù, parmesan

**gluten free option available*

SECONDO

AGNELLO E PATATE 49

slow cooked lamb rump, red wine jus, roasted potatoes

1.5% surcharge on all card transactions,
15% surcharge applies on public holidays

In Italian, "base" refers to the sauce or cheese used as a base before the toppings.

PIZZE ROSSE

red tomato base

MARGHERITA  26
fior di latte, basil, basil oil

CAPRICCIOSA 30
fior di latte, prosciutto cotto, mushrooms, olives, artichokes, basil, EVOO

NAPLES 27
anchovies paste, capers, oregano, garlic oil
add stracciatella +\$8

DIAVOLA 32
fior di latte, gorgonzola, hot salami, red onion, hot smoked paprika

BOTANICA  29
fior di latte, goat cheese, roasted fennel, cherry tomatoes, parmesan, mint, pollen

ADD FRESH TRUFFLE ON YOUR PIZZA! \$20 PER 4 GRAMS

ALL PIZZAS CAN BE MADE
VEGETARIAN UPON REQUEST

GLUTEN FRIENDLY BASE
AVAILABLE + \$5

prepared in the same area & oven as
gluten bases
limited availability

PIZZE BIANCHE

white base (fior di latte cheese)

VALTELLINA 34
cherry tomatoes, rocket, black angus beef bresaola, parmesan

PIZZA CARBONARA 33
yolk cream, guanciale, pecorino romano and pepper

CINGHIALOTTA 33
gorgonzola, goat cheese, mild salame, frutta mostarda

PIZZE SPECIALI

unique base

MANTOVANA 32
pumpkin base
fior di latte, taleggio, sausages, rosemary, amaretti dust

ISOLA 39
zucchini base
fior di latte, tiger prawns, black squid ink pork salame, chilli flakes

TARTUFATA 42
truffle cream base
fior di latte, prosciutto crudo 24 months, slow cooked onion, truffle oil