



SPUNTINI

POLENTINA	6ea
<i>golden fried polenta piece topped with chef's daily selection</i>	
DUCK TONNATO	24
<i>sliced confit duck legs served with tuna mayo sauce and fried capers</i>	
BURRATA MIELE E TARTUFO 	26
<i>Italian "Opera" burrata w truffle paste and honey</i>	
PROSCIUTTO CRUDO DI PARMA	16
<i>prosciutto crudo di parma 24 months</i>	
BRESAOLA E PARMIGIANO	16
<i>black angus beef bresaola, rocket leaves, shaved parmigiano, balsamic</i>	
AFFETTATI MISTI	26
<i>cured meat selection served with flat focaccia</i>	
ANCHOVIES	14
<i>four Cetara anchovies w bread</i>	
CALAMARI	18
<i>fried calamari, served with gremolada</i>	
VEGAN OLIVE ALL'ASCOLANA 	14
<i>four fried lentil stuffed olives</i>	

INSALATE

RUCOLA SALAD 	14
<i>rocket lettuce, balsamic dressing, parmesan</i>	
CAPRESE 	18
<i>roma tomatoes, mozzarella, basil oil, white balsamic, dried oregano</i>	

PANE DELLA CASA

pizza bread w fresh toppings or plain

FLAT BREAD (SCHIACCIATA) 	10
<i>half pizza bread, oregano, EVOO</i>	
SCHIACCIATA PARMA 24 MESI	28
<i>pizza bread, prosciutto di parma 24 months, stracciatella cheese, cherry tomatoes, basil</i>	
SCHIACCIATA MORTADELLA	28
<i>pizza bread, stracciatella, pistachio mortadella, pistachio crumble</i>	

PASTA FATTA A MANO

hand made pasta

VONGOLE E BOTTARGA	36
<i>home made tagliolini pasta, clams, bottarga, EVOO, parsley, chilli paste</i>	
<i>*gluten free option available</i>	
AL RAGÙ	32
<i>home made fusilli pasta, pork bolognese ragù, parmesan</i>	
<i>*gluten free option available</i>	

SECONDO

AGNELLO E PATATE	49
<i>slow cooked lamb rump, red wine jus, roasted potatoes</i>	

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

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)

TRENTINA 34
smoked mozzarella, radicchio, speck

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 40
zucchini base
fior di latte, king prawns, black squid ink pork salame, cherry tomatoes, chilli flakes

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