



## SPUNTINI

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| 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

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| 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

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| 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>  |    |
| SALSICCIA, PEPE E RADICCHIO   | 32 |
| <i>home made spiral pasta, pork sausages, pepper sauce, radicchio</i>           |    |
| <i>*gluten free option available</i>  |    |

## SECONDO

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

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

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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*

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ALL PIZZAS CAN BE MADE  
VEGETARIAN UPON REQUEST

GLUTEN FRIENDLY BASE  
AVAILABLE + \$5

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

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## 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*