


SPUNTINI

DUCK CROQUETTE 6ea
*fried croquette stuffed with duck ragu
and smoked mozzarella*

FIORE DI ZUCCHINI  14
*two fried zucchini flowers stuffed with
potato, goat cheese, green olives, herbs
and chilli*

BURRATA PERA  24
*Italian "Opera" burrata w pear compote,
roasted walnuts, basil oil, dried legurian
olives*

PROSCIUTTO E MELONE 18
*prosciutto crudo di parma galloni,
rockmelon, honeydew & basil*

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 Cantabrian anchovies w bread

CALAMARI 16
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,
white balsamic, dried oregano*

PANE DELLA CASA

pizza bread w fresh toppings or plain

FLAT BREAD (SCHIACCIATA)  10
half pizza bread, oregano, EVOO

GALLONI 28
*pizza bread, prosciutto di parma galloni,
stracciatella cheese, cherry tomatoes,
basil*

MORTADELLA 28
*pizza bread, stracciatella, pistachio
mortadella, pistachio crumble*

PASTA FATTA A MANO

hand made pasta

LINGUINE VONGOLE E BOTTARGA 36
*home made tagliolini pasta, clams,
bottarga, EVOO, parsley, chilli paste*
**gluten free option available*

FUSILLI AL RAGÙ 32
*home made fusilli pasta, pork bolognese
ragù, parmesan*
**gluten free option available*

SECONDO


TAGLIATA DI MANZO 49
*sirloin steak 250g (NSW) with your
choice of rocket w parmesan and
balsamic, or peppercorn sauce*

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

Etna pizza bases are hand made with pure Italian love, a 6-year old sourdough starter and wholemeal flour, 48 hour fermentation

Meat or cheese can be removed to suit your dietary requirement, please ask. please advise your waiter of allergies or if you are pregnant.

PIZZE CLASSICHE

CAPRICCIOSA	30	MARGHERITA 	25
tomato base <i>fior di latte, prosciutto cotto, mushrooms, olives, artichokes, basil, EVOO</i>		tomato base <i>fior di latte, basil, basil oil</i>	
DIAVOLA	30	NAPLES	27
tomato base <i>fior di latte, gorgonzola, hot salami, red onion, hot smoked paprika</i>		tomato base <i>anchovies, caper berries, oregano, garlic oil</i> add stracciatella +\$8	

PIZZE MODERNE

PAPI PIZZA	29	VERDE 	29
eggplant base <i>fior di latte, smoked mozzarella, sausages, rosemary</i>		broccolini base <i>fior di latte, stracciatella, broccolini, chilli flakes</i> add anchovies+\$6	
MANTOVANA	32	BOTANICA 	32
pumpkin base <i>fior di latte, taleggio, sausage, rosemary, parmesan, amaretti dust</i>		yellow tomato base <i>fior di latte, goat cheese, roasted fennel, cherry tomatoes, parmesan, mint, pollen</i>	

PIZZE SPECIALI

PIZZA CARBONARA	33	CINGHIALOTTA	33
fior di latte base <i>yolk cream, guanciale, pecorino romano and pepper</i>		fior di latte base <i>gorgonzola, goat cheese, salame, frutta mostarda</i>	
ISOLA	38	TARTUFATA	42
zucchini base <i>fior di latte, king prawns, guanciale, cherry tomatoes, chilli flakes</i>		truffle cream base <i>fior di latte, prosciutto crudo galloni, slow cooked onion, truffle oil</i>	