

MENU

TUE: 12pm - 9pm **WED:** 12pm - 9pm **THU:** 12pm - 9pm **FRI:** 12pm- 10pm **SAT:** 12pm - 10pm **SUN:** 12pm - 6pm

SNACKS

SICILIAN OLIVES (GF.V) \$9

CHIPS (GF.V) \$10

PANE PIZZA (V)
GARLIC OIL ~ SEA SALT ~ OREGANO \$13

STARTERS

GNOCCHI (V)
DEEP FRIED CRUMBED RICOTTA GNOCCHI ~
CHERRY TOMATO SALSA ~ STRACCIATELLA CHEESE~ \$17

GORGONZOLA POLENTA (GF)
DEEP FRIED POLENTA STICKS~ ROMESCO SAUCE \$14

MOZZARELLA IN CARROZZA
(can be made vegetarian on request)
DEEP FRIED CRUMBED BUFFALO MOZZARELLA TOAST
TOPPED WITH MORTADELLA \$15

POTATOES CROQUETTES
SCAMORZA CHEESE ~ CURED MEATS
HONEY MUSTARD \$16

ARANCINI (V)
MUSHROOM AND TRUFFLE ARANCINI \$14

ANTIPASTO
(Gf crackers available on request)
CURED MEAT ~ TAMBORINE MOZZARELLA~ OLIVES ~ BREAD \$37

FORMAGGI
(Gf crackers available on request)
SELECTION OF CHEESE ~ FIG PASTE ~ TRUFFLE HONEY
GRISSINI ~ CRACKERS \$32

SALADS

ROCKET SALAD (GF.V)
ARUGOLA ~ SHAVED PARMESAN~ CHERRY TOMATOES
BALSAMIC GLAZE \$18
ADD WAGYU BRESAOLA + \$5

CAPRESE (GF.V)
TAMBORINE BUFFALO MOZZARELLA ~TOMATOES ~
BALSAMIC GLAZE ~ BASIL \$19
ADD SAN DANIELE PROSCIUTTO + \$5

PRAWNS (GF)
PRAWNS ~CHILLY ~ MIXED LEAVES ~ RED ONION ~ CUCUMBER \$24

MAINS

PORCHETTA
ROASTED ITALIAN PORK BELLY ~RED WINE JUS ~ ROASTED POTATO
MIXED LEAVES SALAD \$25

POLPETTE
NONNA'S RECIPE MEATBALLS ~ NAPOLI ~ PARMESAN~ BREAD \$23

NDUJA RAVIOLI
SPICY PORK FRESH EGG PASTA ~ GORGONZOLA CREAM ~ \$24

TAGLIATELLE ALLA BOLOGNESE
FRESH EGG PASTA ~ BOLOGNESE RAGU' ~ \$25

GNOCCHI ALLA SORRENTINA
CHERRY TOMATO SALSA ~ MOZZARELLA ~ \$24

LUNCH COMBO \$28

MAIN + DRINK
FROM TUE to FRI 12PM - 3PM

PROSECCO ~ HOUSE WHITE ~ HOUSE RED ~ TAP BEER

PANUOZZO

(Traditonal pizza sandwich)

SORRENTO (V)
TAMBORINE BUFFALO MOZZARELLA ~TOMATO
EXTRA VIRGIN OILIVE OIL ~ FRESH BASIL \$23

MEDITERRANEO
PROSCIUTTO SAN DANIELE ~ ROMA TOMATO
TAMBORINE BUFFALO MOZZARELLA ~ ARUGOLA \$28

GRAGNANO
PANCETTA ~ ROASTED POTATOES ~ SCAMORZA CHEESE
TAMBORINE MOZZARELLA \$24

BOLOGNA
MORTADELLA ~ STRACCIATELLA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO PESTO \$25

VALTELLINA
WAGYU BRESAOLA ~ ROCKET ~ SHAVED PARMESAN
TAMBORINE MOZZARELLA \$27

VESUVIO
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI
LEAVES ~ CHILLI ~ FIOR DI LATTE MOZZARELLA \$28

PIZZA

(Gf base available on request \$3)

MARGHERITA (V)
TAMBORINE BUFFALO MOZZARELLA
TOMATO SAUCE ~ EXTRA VIRGIN OLIVE OIL ~ BASIL \$23

DIAVOLA
SALAME CALABRESE ~TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI \$25

PARMIGIANA (V)
EGGPLANT ~ CHERRY TOMATO SAUCE
STRACCIATELLA CHEESE ~ GRATED PARMESAN \$26

PRIMAVERA
PROSCIUTTO SAN DANIELE ~ TAMBORINE MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ GRATED PARMESAN \$27

COTTO E FUNGHI
FIOR DI LATTE MOZZARELLA ~ HAM ~ MUSHROOM \$26

ROMANA
PORCHETTA ~ SCAMORZA CHEESE ~
FIOR DI LATTE MOZZARELLA ~ ROMESCO ~ \$28

TARTUFO
TRUFFLE CREAM ~ PANCETTA ~ ROASTED POTATOES
TAMBORINE MOZZARELLA \$26

FRIARIELLI
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI
LEAVES ~ CHILLI ~ TAMBORINE MOZZARELLA \$28

GAMBERI
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
ROCKET ~ TAMBORINE MOZZARELLA \$28

We can arrange some vegan options on request