

MENU

TUE: 12pm - 9pm **WED:** 12pm - 9pm **THU:** 12pm - 9pm **FRI:** 12pm- 10pm **SAT:** 12pm - 10pm **SUN:** 12pm - 8pm

SNACKS

SICILIAN OLIVES (GF.V) \$10

CHIPS (GF.V) \$11

PANE PIZZA (V)
GARLIC OIL ~ SEA SALT ~ OREGANO \$14

STARTERS

GNOCCHI (V)
DEEP FRIED CRUMBED RICOTTA GNOCCHI ~
CHERRY TOMATO SALSA ~ STRACCIATELLA CHEESE~ \$18

GORGONZOLA POLENTA (GF)
DEEP FRIED POLENTA STICKS~ ROMESCO SAUCE \$15

MOZZARELLA IN CARROZZA
(can be made vegetarian on request)
DEEP FRIED CRUMBED BUFFALO MOZZARELLA TOAST
TOPPED WITH MORTADELLA \$16

POTATOES CROQUETTES
SCAMORZA CHEESE ~ CURED MEATS ~ HONEY MUSTARD \$18

ARANCINI (V)
MUSHROOM AND TRUFFLE ARANCINI \$15

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 (GF)
ROASTED ITALIAN PORK BELLY ~RED WINE JUS ~ ROASTED POTATO
MIXED LEAVES SALAD \$26

POLPETTE
NONNA'S RECIPE MEATBALLS ~ NAPOLI ~ PARMESAN~ BREAD \$25
ADD TAGLIATELLE PASTA + \$5

NDUJA RAVIOLI
SPICY PORK FRESH EGG PASTA ~ GORGONZOLA CREAM \$26

TAGLIATELLE ALLA BOLOGNESE
FRESH EGG PASTA ~ BOLOGNESE RAGU' \$26

GNOCCHI ALLA SORRENTINA
(GF & VEGAN option available on request)
CHERRY TOMATO SALSA ~ MOZZARELLA ~ \$25

LUNCH COMBO \$29.90

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

PROSECCO ~ HOUSE WHITE ~ HOUSE RED ~ TAP BEER

PANUOZZO

(Tradiotonal pizza sandwich)

SORRENTO (V)
TAMBORINE BUFFALO MOZZARELLA ~TOMATO
EXTRA VIRGIN OILIVE OIL ~ FRESH BASIL \$25

MEDITERRANEO
PROSCIUTTO SAN DANIELE ~ ROMA TOMATO
TAMBORINE BUFFALO MOZZARELLA ~ ARUGOLA \$29

GRAGNANO
PANCETTA ~ ROASTED POTATOES ~ SCAMORZA CHEESE
TAMBORINE MOZZARELLA \$26

BOLOGNA
MORTADELLA ~ STRACCIATELLA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO \$26

VALTELLINA
WAGYU BRESAOLA ~ ROCKET ~ SHAVED PARMESAN
TAMBORINE MOZZARELLA \$28

VESUVIO
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI
LEAVES ~ CHILLI ~ FIOR DI LATTE MOZZARELLA \$29

PIZZA

*(Gf base available on request \$5
Vegan cheese \$5 extra)*

MARGHERITA (V)
TAMBORINE BUFFALO MOZZARELLA
TOMATO SAUCE ~ EXTRA VIRGIN OLIVE OIL ~ BASIL \$25

DIAVOLA
SALAME CALABRESE ~TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI \$26

PARMIGIANA (V)
EGGPLANT ~ CHERRY TOMATO SAUCE
STRACCIATELLA CHEESE ~ GRATED PARMESAN \$27

PRIMAVERA
PROSCIUTTO SAN DANIELE ~ TAMBORINE MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ GRATED PARMESAN \$28

COTTO E FUNGHI
FIOR DI LATTE MOZZARELLA ~ HAM ~ MUSHROOM \$27

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 \$29

GAMBERI
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
ROCKET ~ TAMBORINE MOZZARELLA \$29

10% surcharge applies on food and drinks on Sundays