
ANTIPASTI

MIX MARINATED OLIVES

\$15

TOOLUNA CREEK SA OLIVES.

ORTIZ ANCHOVIES (5)

\$15

EXTRA VIRGIN OLIVE OIL, LEMON ZEST, TOASTED
BAGUETTE & WHIPPED BUTTER

HANDMADE VANELLA BURRATA 150G

\$18

FERMENTED CHILLI OIL OR EXTRA VIRGIN OLIVE OIL,
WOODFIRE BREADSTICKS

PIZZA DOUGH BREAD

\$12

OUR SIGNATURE WOODFIRE DOUGH, OLIVE OIL AND
ROSEMARY SALT

GARLIC & CHEESE PIZZA

\$15

CONFIT GARLIC, FIOR DI LATTE CHEESE, PARSLEY

DIPS & WOODFIRE BREAD

\$25

DAILY SELECTION OF DIPS (ASK YOUR SERVER) &
WOODFIRE BREAD

PROSCIUTTO (5 SLICES)

\$22

PROSCIUTTO PARMA GRAND RISERVA – AGED FOR A
MINIMUM OF 24 MONTHS

HEIRLOOM TOMATOES, CUCUMBER & STRACCITELLA

\$15

FINISHED WITH BASIL OIL

CHICKEN LIVER PARFAIT

\$16

CORNICHONS & CROSTINI

POLPETTE (4 PCS)

\$20

HOUSEMADE MEATBALLS, TOMATO SAUCE, BASIL, GARLIC &
PARMESAN

ADD: PIZZA DOUGH BREAD (4 PIECES) \$6

MAINS

VEAL COTOLETTA MILANESE (BONE IN) 400GR

\$45

NSW NORTHERN RIVERS VEAL CUTLET MARINATED, CRUMBED & PAN FRIED IN SAGE, LEMON, CAPERS, ACCOMPANIED WITH ROAST POTATOES & ROCKET PARMESAN SALAD

ZUPPA DI COZZE

\$36

MUSSELS SIMMERING IN A NAPOLETANA SAUCE, WINE, BASIL, GARLIC, SERVED WITH HOUSE MADE FOCACCIA.

SALADS

COS & PECORINO

\$15

WITH A MUSTARD DRESSING

ROCKET, PEAR & PARMESAN

\$15

WITH A BALSAMIC DRESSING

CAPRESE

\$17

TOMATOES. BUFFALO MOZERELLA, BASIL, SALT, CRACKED PEPPER DRESSING & EXTRA VIRGIN OLIVE OIL

KIDS MENU

ALL MEALS SERVED WITH A JUICE & 2 SCOOPS OF GELATO (12 & UNDER ONLY)

BUILD YOUR OWN PIZZA

\$16

RED/WHITE BASE, CHEESE, MUSHROOMS, HAM, OLIVES, PEPPERONI, PINEAPPLE, BASIL

MINI SCHNITZLE

\$19

ROAST POTATOES AND TOMATO SAUCE

DESSERT

CANNOLI

\$5 EA OR 3 FOR \$12

ASK SERVER FOR FLAVOURS

TIRAMISU

\$14

NUTELLA PIZZA & STRAWBERRIES

\$16

ADD: 1 SCOOP OF VANILLA ICE CREAM \$4

PANACOTTA

\$15

PANACOTTA, SEASONAL FRUITS, SORBET

AFFOGATO

\$10

ADD: LIQUEUR \$8

PIZZA

RED BASE - SAN MARZANO TOMATO

MARGHERITA

\$22

SAN MARZANO TOMATOES, FIOR DI LATTE CHEESE, BASIL
ADD: FRESH BUFFALO MOZZARELLA \$6, ANCHOVIES \$4

NAPOLETANA

\$22

SAN MARZANO TOMATOES, CETARA ANCHOVIES, KALAMATA OLIVES, SICILIAN
CAPERS, OREGANO, BASIL AND OLIVE OIL
ADD: PROSCIUTTO \$8, MUSHROOMS \$3, STRACCIATELLA \$6

DOUBLE SMOKED HAM

\$25

SAN MARZANO TOMATOES, PINO'S DOUBLE SMOKED HAM, MUSHROOMS, FIOR DI
LATTE CHEESE, PARMESAN, ROCKET & TRUFFLE OIL
ADD: RED ONION \$2, PEPPERONI \$5, ARTICHOKE \$3, BURRATA \$10

PEPPERONI

\$23

SAN MARZANO TOMATOES, PINO'S FREE RANGE PORK PEPPERONI, KALAMATA
OLIVES, FIOR DI LATTE CHEESE
ADD: RED ONION \$2, CAPSCIUM \$5, SPICY NDUJA \$5, BURRATA \$10

DIAVOLA

\$27

SAN MARZANO TOMATOES, SPICY PORK SALAMI, FERMENTED CHILLI, BASIL,
KALAMATA OLIVES, FIOR DI LATTE CHEESE,
ADD: SPICY NDUJA \$5, BURRATA \$10, SPICY HONEY \$2

PROSCIUTTO

\$30

SAN MARZANO TOMATOES, FIOR DI LATTE CHEESE, PROSCIUTTO DI PARMA 16
MONTHS, ROCKET, PARMESAN & OLIVE OIL
ADD: BURRATA \$10

MELANZANE

\$25

SAN MARZANO TOMATOES, FIOR DI LATTE CHEESE, MARINATED CHAR-GRILLED
EGGPLANT, RICOTTA, LEMON ZEST, PARSLEY & OLIVE OIL
ADD: PROSCIUTTO \$8, MUSHROOMS \$3, OLIVES \$3

CAPRICCOSA

\$28

SAN MARZANO TOMATOES, PINO'S DOUBLE SMOKED HAM, MUSHROOMS, KALAMATA
OLIVES, ARTICHOKE, FIOR DI LATTE CHEESE & PARSLEY
ADD: RED ONIONS \$2, BURRATA \$10

MAILA - MEAT LOVERS

\$32

SAN MARZANO TOMATOES, PORK AND FENNEL SAUSAGE MINCE, PINO'S DOUBLE
SMOKED HAM, PEPPERONI, PROSCIUTTO & FIOR DI LATTE CHEESE
ADD: HOT SALAMI \$5, SPICY NDUJA \$5, CARAMELISED ONIONS \$3, SPICY HONEY \$2

PIZZA

WHITE BASE

LASAGNA

\$27

BECHAMEL SAUCE, 24-HR SLOW COOKED BEEF RAGU, FIOR DI LATTE, PARMESAN, BASIL, SALT & CRACKED PEPPER

ADD: FERMENTED CHILLI \$2, MUSHROOMS \$3

TRIO OF MUSHROOM

\$28

CREAMY MUSHROOM SAUCE, ENOKI, KING BROWN MUSHROOMS, FIOR DI LATTE CHEESE, PARMESAN, PARSLEY, SALT, CRACKED PEPPER & TRUFFLE OIL

ADD: PROSCIUTTO \$8, HAM \$5, ROCKET \$2

EASY CAPRESE & BURRATA PIZZA

\$30

NUT FREE BASIL PESTO, HEIRLOOM CHERRY TOMATOES, FRESH BASIL, BURRATA, SALT, CRACKED PEPPER & EXTRA VIRIN OLIVE OIL

ADD: SPANISH ONION \$2

GARLIC PRAWNS

\$30

CONFIT GARLIC BASE, AUSTRALIAN CAUGHT KING PRAWNS, FIOR DI LATTE CHEESE, CONFIT CHERRY TOMATOES, PARSLEY & BASIL

ADD: SPICY NDUJA \$5, ARTICHOKE \$3, ROCKET \$2, PANCETTA \$5

POTATO

\$22

SLOW ROASTED POTATOES COOKED IN WHITE WINE, ROSEMARY, ONION, FIOR DI LATTE CHEESE, PARSLEY & BASIL

ADD: SPICY NDUJA \$5, ITALIAN PORK & FENNEL SAUSAGE \$5, BURRATA \$10

QUATRO FORMAGGI

\$25

SELECTION OF 4 DIFFERENT CHEESES, LOCALLY SOURCED HONEY & PARSLEY

ADD: PANCETTA \$5

PANCETTA EGGPLANT AND RICOTTA

\$28

CRISPY PANCETTA, CHAR-GRILLED EGGPLANT, LEMON ZEST RICOTTA, FIOR DI LATTE CHEESE, PARSLEY & CRACKED PEPPER

ADD: MUSHROOMS \$3

PORK AND FENNEL SAUSAGE

\$27

ITALIAN PORK & FENNEL SAUSAGE, CARAMELISED ONIONS, CAPSICUM & OLIVE OIL.

ADD: MUSHROOMS \$3, ROCKET \$2, BURRATA \$10