



## **Antipasti - Starters**

<b>Olive Siciliane</b> A small bowl of Sicilian green olives	8
<b>Garlic Pizza Crust / Herbs Pizza Crust</b> Olive oil and garlic / olive oil, oregano, basil, Parmesan cheese.	12
<b>Bruschette</b> Toasted wood-fire bread with fresh olive oil, cherry tomatoes, garlic, + chefs choice	14
<b>Scugnizzi</b> Deep-fried pizza dough fingers with cherry tomatoes, olive oil, origan, garlic, basil and chilli	15
<b>Mozzarella di Bufala Impanata</b> Crumbed fried Buffalo Mozzarella	18
<b>Calamari fritti</b> Floured calamari fried with a side of seasonal salad	18
<b>Caprese Salad</b> Buffalo Mozzarella and tomatoes salad, with olive oil, basil and seasoning	20
<b>Burrata e Prosciutto</b> Two Fresh Burrata (delicious creamy-heart mozzarella) with Prosciutto di Parma	26
<b>Affettato all'italiana</b> A mix of Italian cured meats and cheeses with grilled vegetables	28
<b>Mozzarella di Bufala Dop (500gr) con Prosciutto San Daniele</b> Fresh Buffalo mozzarella (500gr) served with San Daniele Prosciutto	39

## **Insalate - Salads**

<b>Garden Salad</b> Lettuce, tomatoes, onions, cucumber and green olives, balsamic vinegar, extra-virgin olive oil	14
<b>Ruola, Pachino e Parmigiano</b> Rocket, cherry tomatoes, Parmesan cheese, extra-virgin olive oil	15
<b>Ruola e Pere</b>	15

Rocket, fresh pears, walnuts, extra-virgin olive oil, balsamic dressing

## Le nostra Pizza - Our Pizza

We are very proud to serve you the perfect Pizza Napoletana, made by our experienced Neapolitan Pizzaioli using the traditional method that makes it so special and famous all over the world. It means fresh dough prepared two days in advance for the perfect levitation, only the best flours and ingredients for the base and the toppings, and always freshly made mozzarella. The pizzas cook to perfection in our unique wood-fired oven, built in Napoli and shipped all the way to Manly for us.

This will make your pizza feel and taste completely different to all other pizzas cooked outside of Napoli. We really hope you will love it as much as we do!

*“Naples is the birthplace of pizza as we know it, or don’t: The TRUE Neapolitan crust, blistered in wood-fired oven, is softer and floppier than what most of the world knows. It’s puffy, leopard-spotted, light-as-a-cloud rim hugs layers of sweet local tomatoes and divinely melty mozzarella.”*

Daniel Young – CN Traveler

## Lavorazione a pietra - Stone ground flour

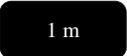
We use additive-free and all-natural flours that are slowly milled for optimal water absorption and superior yield for all of our pizzas. You can now order some of our pizzas in a special *Stone Ground flour* option rather than the traditional “OO” flour.

With this method, grains are gently milled, being ground slowly between two stones without reaching high temperatures. This kind of milling retains a much bigger amount of vitamins and nutrients that are present in two parts of the grain, the bran and the germ. For this reason, stone ground flours are rich in fibres, proteins and vitamins that are vital in maintaining a healthy digestive system together with B and E vitamins and fatty acids that are necessary for healthy brain function.

This process requires more time and effort from the producers so it comes at a much higher price for us, which results in a little difference in price for your pizza (additional 3\$).

## Gluten free

Pizzas can be ordered on gluten-free base. Please note that we cannot guarantee that dishes will be 100% gluten-free as all pizzas are prepared in the same environment.

			
Traditional, half meter and one meter size Stone ground flour option: + 3\$			
<b>Marinara - SGF option (+3\$)</b> Tomato base, oregano and garlic	20	44	85
<b>Margherita - SGF option (+3\$)</b> Tomato base, fior di latte cheese, basil and olive oil	22	44	85
<b>Giallo e Mozzarella - SGF option (+3\$)</b> Yellow cherry tomatoes, fior di latte cheese, “Ricotta salata” cheese, basil and olive oil	24	44	85
<b>Capricciosa</b> Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives	26	44	85
<b>Napoletana - SGF option (+3\$)</b> Tomato base, fior di latte cheese, oregano, anchovies, olives, capers, olive oil and basil	24	44	85
<b>Diavola - SGF option (+3\$)</b> Tomato base, fior di latte cheese, salame, chilli, olive oil and basil	26	44	85
<b>Boscaiola</b>	25	44	85

Italian sausage, fior di latte cheese, mushrooms, zucchini and olive oil			
<b>Siciliana - SGF option (+3\$)</b> Tomato base, fior di latte cheese, eggplant, olive oil and basil	23	44	85
<b>Chef</b> Cream, ham, fior di latte cheese, mushrooms and basil	26	44	85
<b>Filetto - SGF option (+3\$)</b> Cherry tomatoes, fior di latte cheese, olive oil and basil	22	44	85
<b>Pizza Lasagna</b> Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil, basil	26	44	85
<b>Quattro Stagioni</b> 4 flavours pizza! Tomato base, fior di latte, ham, salame, artichokes, mushrooms, basil	26	44	85
<b>Ortolana - SGF option (+3\$)</b> Tomato base, eggplants, zucchini, capsicums, mozzarella, olive oil, basil, oregano	26	44	85
<b>Calzone Classico</b> Folded pizza, fior di latte cheese, ricotta, ham, salame, tomato base, pepper, olive oil, basil	27	-	-
<b>Calzone Bianco</b> Folded pizza with fior di latte cheese, ricotta, ham, tomato base, basil	27	-	-
<b>Quattro Formaggi</b> Swiss cheese, Gorgonzola cheese, Parmesan cheese, cream, fior di latte cheese and basil	26	44	85
<b>Salsicce e Friarielli</b> Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli)	25	44	85
<b>Contadina</b> Pancetta (pork belly), wood-fire baked potatoes and fior di latte cheese	26	44	85
<b>Regina - SGF option (+3\$)</b> Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil, basil	27	44	85
<b>Mezzaluna</b> Part of the pizza is stuffed with ricotta cheese, mushrooms and black pepper, the rest is Margherita	24	-	-
<b>Porcini</b> Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, basil and olive oil	28	44	85
<b>Marechiaro</b> Prawns, tomato base, fior di latte cheese, cherry tomatoes, oregano, garlic, olive oil, rocket	27	44	85
<b>Pizza Fritta - Mozzarella e pomodoro</b> Deep fried pizza - fior di latte cheese and tomato base	22	-	-
<b>Pizza Fritta - Ricotta</b> Deep fried pizza - Ricotta cheese, ham, mozzarella, tomatoes and pepper	24	-	-
<b>Pizze Speciali!</b>			
<b>Totò</b> Ricotta stuffed edge, Italian sausage, cherry tomatoes, fior di latte cheese, basil and olive oil			27
<b>Tre Gusti</b> 3 flavours pizza: Prosciutto, Parmesan cheese, yellow cherry tomatoes, rocket, ricotta cheese, salame, tomato sauce, mozzarella and basil			29

<b>Stella (Star)</b>		29
5 flavours pizza! Fior di latte and salame, ricotta cheese and ham, capsicum and mozzarella, eggplants and cherry tomatoes, Italian sausage and mushrooms. The 5 sides are folded as mini-calzoni		
<b>Cornetto</b>		34
Folded pizza: Porcini mushrooms, Scamorza cheese, Gorgonzola cheese with San Daniele Prosciutto and rocket on the side.		
<b>Fiore</b>		39
4 flavours pizza! Artichokes and fior di latte cheese, eggplants and fior di latte cheese, ham and ricotta cheese, salame and mushrooms and fior di latte cheese. Buffalo mozzarella and Italian prosciutto in the middle		
<b>Stella di Mare (Sea Star)</b>		45
Prawns, calamari, clams, mussels, cherry tomatoes, parsley. The 5 sides are folded as mini-calzoni		
 <b>Pasta and Mains</b>		
<b>Gnocchi alla Sorrentina</b>		24
Traditional Gnocchi with fresh tomatoes and mozzarella		
<b>Spaghetti alla Bolognese</b>		27
Zio Vincenzo's traditional recipe		
<b>Fettuccine alla Boscaiola</b>		28
Home-made fettuccine with cream, Italian sausage and mixed wild mushrooms		
<b>Lasagna Napoletana</b>		28
Sheets of pasta layered with Napolitaine sauce, ricotta cheese and meatballs		
<b>Linguine Mare</b>		29
Octopus, Calamari, Prawns, Vongole, Napoletana sauce		
<b>Scaloppina</b>		34
Veal in white wine or lemon or mushrooms sauce with seasonal vegetables		
<b>Pesce del giorno</b>		29
Fish of the day		
<b>Filetto</b>		35
Eye Fillet with demi-glace or black pepper sauce served with vegetables		
 <b>White Wines</b>		
<b>Bianco della Casa - House white wine</b>	9	-
<b>Toscana Bianco IGT - Sensi</b>	9	29
Chianti – Toscana (Italy) A Trebbiano and Chardonnay blend that is light, fruity yet still quite dry and suits well with most dishes.		
<b>Grillo Terre Siciliane IGT - Cellaro</b>	10	39
Sambuca di Sicilia - Sicilia (Italy) This indigenous grape of Sicily has a delicate aroma, fruity (apple and exotic fruits), with floral notes. It's fresh, full-bodied, tasty, harmonious, persistent with a slightly bitter aftertaste, that remembers almonds.		
<b>The Ludwig Chardonnay - Adam's Leap</b>	11	45
Hunter Valley - NSW (Australia) The Ludwig Chardonnay is the first release from Adam's Leap Wines. Barrel fermented in 20% new French oak, and followed by malolactic fermentation, the result is a classic Chardonnay with subtle characters of brioche, white peach and honeydew which enrich the elegant, crisp and restrained palate.		
<b>Sauvignon Blanc - Joss Bay</b>	12	45

### Marlborough (New Zealand)

Time in oak during the fermentation and further time aging in barrels transform this wine, replacing the zingy goosberry with asparagus, passionfruit, green herbs and grass. More texture and palate weight make this wine great for a meaty white fish dish.

**Pinot Grigio - Di Lusso** 12 52

#### Mudgee - NSW (Australia)

Pinot Grigio is one of Italy's most widely planted varieties and best known white wine styles. The grey colour reference in the name is a reflection of the skin colour at harvest which turns from bright green to a dull mauve-grey.. A wine with refreshing citrus and pineapple flavours and crisp, food-friendly acidity.

**Plotzner Pinot Bianco - St. Pauls Kellerei** 12 54

#### Appiano (Bz) - Alto Adige (Italy)

This variety has been cultivated in South Tyrol for over a century, its aromatic complexity develops flavours of apple, peach, apricot or pear. it is one of South Tyrol's best-loved wines. The considerable temperature difference between day and night is providing this Weissburgunder (Pinot Bianco) with its unique character.

**Fiano di Avellino Docg - Feudi di san Gregorio** 12 56

#### Avellino - Campania (Italy)

From the Sorbo Serpico region in Campania, this is a great example of the Fiano di Avellino varietal.

Spicy perfumes of fresh flowers such as Camomile along with picked fruits in the nose while it's soft and balanced in the palate by its freshness and minerality

## Red Wines

**Rosso della Casa - House red wine** 9 -

**Montepulciano d'Abruzzo DOCG - Borgo Cipressi** 9 29

#### Santo Stefano - Abruzzo (Italy)

Rich ruby red with purplish highlights, intensely fruity nose with black cherry and wild berries nuances.

**Merlot - Sangiovese - Castello Banfi** - 36

#### Poggio alle Mura, Montalcino (Siena) – Toscana (Italy)

An innovative blend with typical Tuscan character. Aged in French oaks for two months, it's fresh and full bodied.

**Shiraz, Cabernet Sauvignon - Thistle Hill - ORGANIC, VEGAN** 10 38

#### Mudgee – NSW (Australia)

A lively deep purple wine with a complex nose of spicy bright ripe cherry, stewed plums, sweet chocolate oak and a hint of violet and mint. Medium bodied with light grippy tannins and long finish.

**Chianti Classico Docg - Campoluce - ORGANICO** 10 43

#### Chianti – Toscana (Italy)

Fresh white flowers, pepper and mocha aromas. Basil balsam and black cherry flavours, linger on the palate. Smooth tannins finish.

**Cabernet Sauvignon - Mitolo** 11 45

#### McLaren Vale - SA (Australia)

Honouring their Italian heritage, a portion of their fruit is made "Appassimento" style, where the grapes are dried prior to fermentation. A perfect foil to rustic meat and pasta dishes.

**Negramaro - Vigneti del Salento** 11 48

#### Manduria – Puglia (Italy)

Ruby red with purple hues. This wine is intense with notes of black berries. Medium body, velvet with good balance.

**Shiraz - Tim Adams** 12 49

#### Clare Valley SA – Australia

This blend of local vineyards has produced a wine with strong regional and varietal definition. The wine has a lively deep purple hue with aromas and flavours of violet, blackberry and mulberry. Further complexity is built through 24 months of American oak maturation.

**Sangiovese - Di Lusso** 12 52

#### Mudgee - NSW (Australia)

Sangiovese has been produced in Mudgee for over 30 years. It is light ruby red in colour, quite aromatic, with lifted cherry alongside the typical savoury aromas of thyme, rosemary and aniseed. Sangiovese is well known as a wine for simple meats, whether by way of a lamb cutlet or red sauce pasta like Bolognese.

**Pinot Noir - Joss Bay** 12 53

### Central Otago (New Zealand)

Situated on the alluvial banks of the Clutha River, the wine makers incorporate organic and sustainable farming practices to aid soil health and to express the purest of fruit. Deeply coloured with purple hues, the nose releases fresh red cherry fruits with spicy overtones. On the palate, the wine is elegant and refined with intense red fruit – well ripened with fine tannins and good acidity to match with a range of foods. A long fruit filled finish.

**Nerello Mascalese - Nero D'Avola Doc - Cellaro** 12 56

Sambuca di Sicilia - Sicilia (Italy)

Nerello Mascalese is the uniquely aromatic grape that makes up the main part of Etna red wines. Deep ruby red, the aroma is full of red fruits and hints of spice, with a pleasant balsamic note. It matches perfectly with cured meats and aged cheese and rich dishes made with red meats like a Lasagna.

**Brunello di Montalcino Docg 2009 - Castello Banfi** - 89

Poggio alle Mura, Montalcino (Siena) - Toscana (Italy)

This Brunello di Montalcino is obtained from clones of Sangiovese selected after 20 years of research on this unique grape, aged in French Oak barrels and in Slavonian barrels. The most aristocratic combination of Montalcino tradition.

### Rose Wines

**Sangiovese Rose - Pizzini** 10 39

King Valley, VIC - Australia

Sangiovese is the perfect varietal for a rosè, plenty of cherry fruits, raspberries and strawberries, some musky floral notes and lift off the top. The palate is all about crisp, dry refreshment.

**Cerasuolo d'Abruzzo DOC - Masciarelli** 11 43

San Martino sulla Marruccina (Ch) - Abruzzo (Italy)

Consisting of Montepulciano, Trebbiano and Cerasuolo d'Abruzzo DOC, this line is produced with quality grapes from the vineyards of Loreto Arputino (Pescara), a particularly suitable area with excellent exposure and temperature difference.

### Prosecco & Moscato

**Prosecco Conte Loredan Gasparini Docg - Colli Asolani** 11 38

Venegazzù (Tv) - Veneto (Italy)

This vine's variety is the most traditional reality in the territory of Asolo. The grapes that grow on mineral soil give the product a definitely structural character which makes it unique and unmistakable as to its other types.

**Moscato D'Asti Docg - Malgrà** - 36

Mombaruzzo (Asti) - Piemonte (Italy)

This sweet wine is the dessert wine par excellence. Straw-yellow of varying intensity, it has an intensely fruit nose which is aromatic and very persistent. The sweet flavour is beautifully balanced with the low alcohol (5% vol) and the never high acidity.

### Beers

**Peroni Nastro Azzurro Draught (5.1%)** 9

Peroni Nastro Azzurro is brewed to the authentic Italian recipe originating in Italy in the 19th century.

**Peroni Nastro Azzurro Light (3.5%)**

8.5

**Menabrea Pale Lager (4.8%)**

8.5

Complex malty, hoppy taste, fruity and floral aroma. This beer is very well balanced giving a constant and refined flavour

**Moretti Lager (4.6%)**

8.5

Moretti's production process has remained almost unchanged since 1859!

**Celia (4.5%) - ORGANIC, GLUTNE FREE**

8.5

Only 136kcal, brewed from just three locally sourced ingredients, in the heart of the world's most famous hop region: Organic Barley Malt, Organized Saaz Hops and Water from the Žatec foothills in Czech Republic

**4 Pines Beers**

This brewery, founded here in Manly, produces handcrafted naturally brewed multiple award winning beers. No artificial ingredients, flavours, additives or preservative, just love for the beer and genuine ingredients.

**4 Pines - Kolsch (4.6%)**

8.5

Aromas of lemon and lime, a light malty palate finishing crisp and clean with hints of spice and citrus

**4 Pines - Pale Ale (5.1%)**

8.5

Deep ruby amber appearance, aromas of pine and grapefruit. Full bodied malty flavours with a tight and bitter finish

**Nomad - Freshie Salt and Pepper (5.2%)**

8.5

Inspired by our local beach - Brewed with sea water harvested from our local Freshwater beach.

**Italian Craft Beers.**

**Mastri Birrai Umbri – Gold (5.0% - 375ml)**

14

**Gualdo Cattaneo (Pg) – Umbria (Italy)**

Crafted according to Selection 19 recipe from the choice of the best Italian spelt and the finest Italian malts. Golden and cloudy in appearance, rich aroma hints of lemon blossom and summer fruit. The delicate flavour of the spelt is accompanied by herbaceous notes from the hops which our master brewers have expertly selected for you.

**Mastri Birrai Umbri – Red (5.6% - 375ml)**

14

**Gualdo Cattaneo (Pg) – Umbria (Italy)**

Crafted according to Selection 28 recipe using the time-honored fermentation technique and superior raw materials. Rosted specially malts result in a characteristic deep copper hue. It's captivating aroma is dominated by the complexity of noble hops that evolve into elegant notes of caramel and orange peel. Smooth body and balanced flavour.

**Cider**

**Bonamy's Tasmanian Cider C°. (5.6% - 330ml)**

8.5

100% whole pressed Tasmanian apples

**Soft Drinks**

Sparkling mineral water - Lauretana	750ml	7
Still water - Lauretana	750ml	7
Coke / Coke Zero	330ml	4
Fanta	330ml	4
Sprite	330ml	4
Lift lemon squash	330ml	4
Chinotto	330ml	4
Ginger Ale	330ml	4
Lemon, Lime and Bitters	330ml	4
Fruit Juices: Apple, Orange, Pineapple	330ml	4

## **Cocktails & Spirits**

Aperol Spritz		12
Mimosa (Prosecco and orange)	9	
Apricot Bellini (Prosecco and apricot)	9	
DeVita (Prosecco and cranberry)		9
Gin & Tonic/Lemon		12
Vodka & Tonic/Lemon		12
Bourbon/Scotch & Coke		12
Amaretto di Saronno		8
Martini		8
Amaro - Averna, Lucano, Amaro del Capo		8
Grappa Bianca - Candolini		8
Grappa Barricata (aged in barrique) – Jarno		12
Limoncello	7	
Sambuca Extra - Molinari	7	