

## Antipasti

Garlic Pizza Crust / Herbs Pizza Crust	10
Olive oil and garlic / olive oil, oregano, basil, Parmesan cheese	
Bruschette	12
Toasted wood-fire bread with fresh olive oil, cherry tomatoes, garlic, + chef's choice	
Scugnizzi	14
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, origan, garlic, basil and chilli	
Prosciutto e Melone	16
San Daniele Prosciutto with rockmelon	
Calamari fritti	16
Floured calamari fried with a side of seasonal salad	
Caprese Salad	18
Buffalo Mozzarella and tomatoes salad, with olive oil, basil and seasoning	
Burrata e Prosciutto	19
Fresh Burrata (delicious creamy-heart mozzarella) with Prosciutto di Parma	

Affettato all'italiana	26
A mix of Italian cured meats and cheeses with grilled vegetables	

## Pasta & Mains

Penne all' Arrabbiata	10
Arrabbiata sauce, garlic, tomatoes, chilli peppers, olive oil	
Gnocchi alla Sorrentina	15
Traditional Gnocchi, fresh tomatoes, mozzarella	
Spaghetti ai Gamberi	16
Prawns, cherry tomatoes, garlic, olive oil	
Spaghetti alla Bolognese	18
Zio Vincenzo's traditional recipe..	
Fettuccine Boscaiola	19
Fresh fettuccine, cream, Italian sausage, wild mushrooms	
Cotoletta di Pollo	18
Chicken Schnitzel with chips and salad	
Lasagna Napoletana	18
Sheets of pasta layered with Napoletana sauce, ricotta cheese and meatballs	
Linguine Mare	19
Octopus, Calamari, Prawns, Vongole, Napoli sauce	
Scaloppina	23
Veal in white wine or lemon or mushrooms sauce with seasonal vegetables	
Fish of the day	24
Please ask the waiters to know what we have for you today	
Pepper Fillet	26
Served with chips and salad	

## Insalate – Salads

Garden Salad	10
Lettuce, tomatoes, onions, cucumber and green olives, balsamic vinegar, extra-virgin olive oil	

Rucola, Pachino e Parmigiano	10
Rocket, cherry tomatoes, Parmesan cheese, extra-virgin olive oil	

Rucola e Pere	12
Rocket, fresh pears, walnuts, extra-virgin olive oil, balsamic dressing	

## Pizze

Our Pizza Napoletana D.O.C. is made with fresh dough and fresh mozzarella using the traditional method and perfectly charred in the wood-fired oven. The result is different from any other pizza you have ever tried. You can now order some of our pizzas in a **Stone Ground Flour** version. Grains are gently milled without reaching high temperatures; The result is a dough that contains more vitamins, fibres and proteins. This will help maintaining a better digestive system and a 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\$).

Marinara - SGF option (+3\$)	15
Tomato base, oregano and garlic	

Margherita - SGF option (+3\$)	15
Tomato base, fior di latte cheese, basil and olive oil	

Giallo e Mozzarella - SGF option (+3\$)	17
Yellow cherry tomatoes, fior di latte cheese, "Ricotta salata" cheese, basil and olive oil	

Filetto - SGF option (+3\$)	15
Cherry tomatoes, fior di latte, olive oil and basil	

Capricciosa	19
Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil, black Sicilian olives	

Napoletana - SGF option (+3\$)	17
Tomato base, fior di latte, oregano, anchovies, black Sicilia olives, capers, olive oil and basil	

Diavola - SGF option (+3\$)	18
Tomato base, mozzarella, salame, chilli, olive oil, basil	

Boscaiola	18
Italian sausage, fior di latte cheese, mushrooms, zucchini and olive oil	

Siciliana	16
Tomato base, fior di latte, eggplant, olive oil, basil	

Chef	18
Cream, ham, fior di latte, mushrooms and basil	

Lasagna	19
Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil, basil	

Quattro Stagioni	19
4 flavours pizza! Tomato base, fior di latte, ham, salame, artichokes, mushrooms, basil	

Ortolana - SGF option (+3\$)	18
Tomato base, eggplant, zucchini, capsicum, fior di latte cheese, olive oil, basil	

Calzone Classico	19
Folded pizza, fior di latte cheese, ricotta, ham, salame, tomato base, pepper, olive oil, basil	

Calzone Bianco	19
Fior di latte cheese, ricotta, ham, tomato base, basil	

Quattro Formaggi	18
Swiss cheese, Gorgonzola cheese, Parmesan cheese, cream, fior di latte cheese and basil	

Salsicce e Friarielli	18
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Italian sausage, fior di latte cheese, Neapolitan broccoli

**Contadina** 19  
Pancetta (pork belly), wood-fire potatoes, mozzarella

**Regina - SGF option (+3\$)** 19  
Cherry tomatoes, fior di latte cheese, San Daniele Prosciutto, rocket, Parmesan cheese, olive oil, basil

**Mezzaluna** 17  
Half pizza is stuffed with ricotta cheese, mushrooms and black pepper, the rest is Margherita

**Marechiaro** 19  
Prawns, tomato base, cherry tomatoes, oregano, garlic, olive oil (mozzarella and/or rocket)

**Porcini** 19  
Porcini mushrooms, Italian sausage, fior di latte cheese, Truffle sauce, basil and olive oil

**Red Wines**

House red wine glass 9 -

Montepulciano d'Abruzzo – Borgo Cipressi 9 29  
Martina Franca – Puglia (Italy)

Merlot - Sangiovese - Castello Banfi - 36  
Poggio alle Mura, Montalcino – Toscana (Italy)

Shiraz, Cab Sav - Thistle Hill - Vegan, Organic 10 38  
Mudgee – NSW (Australia)

Chianti Classico Organico - Campoluce 10 43  
Chianti – Toscana (Italy)

Cabernet Sauvignon – Mitolo 11 45  
McLaren Vale - SA (Australia)

Negramaro - Vigneti del Salento' 11 48  
Manduria – Puglia (Italy)

Shiraz - Tim Adams 12 49  
Clare Valley SA – Australia

Sangiovese - Di Lusso 12 52  
Mudgee – NSW (Australia)

Pinot Noir - Joss Bay 12 53  
Central Otago (New Zealand)

Nerello Mascalese – Nero D'Avola 12 56  
Sambuca di Sicilia - Sicilia (Italy)

Brunello di Montalcino Docg 2009 - 89  
Poggio alle Mura, Montalcino - Toscana (Italy)

**White Wines**

House white wine glass 9 -

Toscana Bianco IGT – Sensi 9 29  
Chianti – Toscana (Italy)

Grillo Terre Siciliane IGT - Cellaro 10 39  
Sambuca di Sicilia - Sicilia (Italy)

The Ludwig Chardonnay - Adam's Leap 11 45  
Hunter Valley - NSW (Australia)

Sauvignon Blanc - Joss Bay 12 45  
Marlborough (New Zealand)

Pinot Grigio - Di Lusso 12 52  
Mudgee - NSW (Australia)

Plotzner Pinot Bianco - St. Pauls Kellerei 12 54  
Appiano (Bz) – Alto Adige (Italy)

Fiano di Avellino Docg 12 56  
Avellino - Campania (Italy)

**Rose Wines**

Sangiovese Rose - Pizzini 10 39  
King Valley VIC - Australia

Cerasuolo d'Abruzzo DOC - Masciarelli 11 43  
San Martino sulla Marruccina (Ch) – Abruzzo (Italy)

**Prosecco & Moscato**

Prosecco Docg - Loredan Gasparini 9 38  
Venegazzù (Tv) - Veneto (Italy)

Moscato D'Asti Docg - Malgrà - 36  
Mombaruzzo (Asti) - Piemonte (Italy)

**Beers**

Peroni Nastro Azzurro Draught (5.1%) 8.5

Peroni Nastro Azzurro Light (3.5%) 8

Menabrea Pale Lager (4.8%) 8.5

Moretti Lager (4.6%) 8.5

4 Pines Kolsch (4.6%) 8.5

4 Pines Pale Ale (5.1%) 8.5

Celia – Organic, Gluten free (4.5%) 8.5

Nomad – Freshie Salt and Pepper (5.2%) 8.5

Italian Craft Beers

Mastri Birrai Umbri – Gold (5.0%) 375ml 14

Mastri Birrai Umbri – Red (5.6%) 375ml 14

Pressman's Apple cider 300ml 7

**Soft Drinks**

Sparkling mineral water 750ml 6

Still water 750ml 6

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	7
Amaro - Averna, Lucano, Amaro del Capo	7
Grappa Bianca - Candolini	7
Grappa Barricata (aged in barrique) - Jarno	9
Limoncello, Sambuca	7