

# Antipasti • Starters

<b>OLIVE SICILIANE</b> (i) (l)	10\$
A small bowl of mixed olives	
<b>GARLIC PIZZA CRUST</b> (i)	16\$
Olive oil and garlic	
<b>BRUSCHETTE</b> (i)	18\$
Toasted bread with yellow and cherry tomatoes, garlic and basil pesto	
<b>SCUGNIZZI</b> (v)	20\$
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, oregano, garlic, basil, chilli and shaved Parmesan cheese	
<b>PROSCIUTTO E MOZZARELLA</b> (l)	30\$
Buffalo mozzarella and Prosciutto di Parma	
<b>CALAMARI FRITTI</b>	26\$
Floured fried calamari served with garlic and chilli sauces	
<b>BREAD</b> (i)	10\$
4 Fresh slices of Italian bread served with extravirgin olive oil	
<b>BURRATA</b> (l)	29\$
Delicious creamy-heart mozzarella with crumbled bread and mortadella on pumpkin puree	
<b>POLPO E PATATE</b> (l)	29\$
Octopus salad with potatoes, celery and parsley	
<b>ANTIPASTO ALL' ITALIANA (MIN. 2 PP)</b> (l)	55\$
Prosciutto di Parma, mortadella, mild and spicy salame, bresaola, fior di latte bites, mixed italian cheeses served with jams and honey	

# Insalate • Salads

<b>GARDEN SALAD</b> (i) (l)	16\$
Lettuce, tomatoes, onions, cucumber, carrots, olives, balsamic vinegar and extra-virgin olive oil	
<b>CAPRESE SALAD</b> (v) (l)	25\$
Sliced buffalo mozzarella, tomatoes and basil pesto on mixed salad	
<b>RUCOLA &amp; PERE</b> (i) (l)	18\$
Rocket, fresh pears, walnuts, yellow cherry tomatoes, extra-virgin olive oil, balsamic dressing	
<b>CHICKEN SALAD</b> (l)	22\$
Mixed salad, chicken breast, crumbled bread, semidried tomatoes, olives, shaved Parmesan cheese	

(i) = Vegan (v) = Vegetarian (l) = Gluten Free  
(we don't guarantee 100% gluten free)



# Le nostre Pizze • 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 "Sorrento stone" oven, built in Napoli and shipped all the way to Manly for us.

"Naples is the birthplace of pizza as we know it, or don't: The TRUE Neapolitan crust, blistered in stone 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 - CNTraveler*

## LAVORAZIONE A PIETRA - STONE GROUND FLOUR (+3\$)

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 our pizzas in a special Stone Ground flour option rather than the traditional "00" flour:

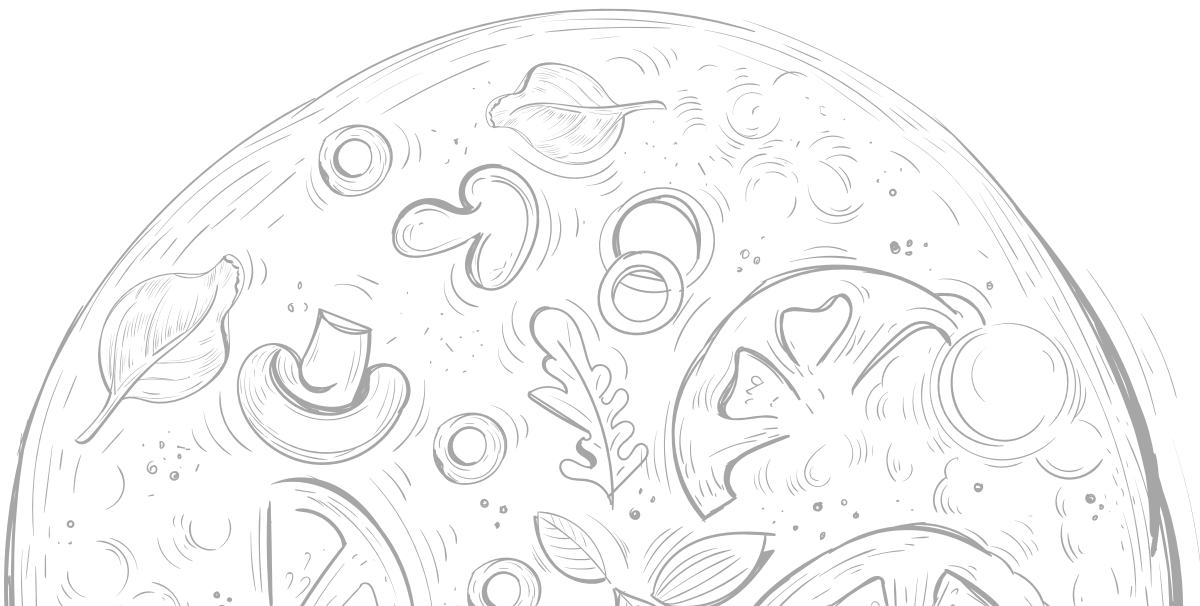
With this method, grains are gently milled, being ground slowly between two stones without reaching high temperatures. This kind of milling retains a much bigger amount of vitamins and nutrients that are present in two parts of the grain, the bran and the germ. For this reason, stone ground flours are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

## HOMEMADE GLUTEN FREE (+5\$)

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

## VEGAN CHEESE (+3\$)

Pizzas can be ordered replacing fior di latte or other cheeses with vegan cheese.



# Pizze Classiche

round half meter  
meter



	round	half meter	meter
<b>MARGHERITA</b> (V)	26\$	55\$	95\$
Tomato base, fior di latte cheese, basil and olive oil			
<b>CAPRICCIOSA</b>	30\$	55\$	95\$
Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives			
<b>DIAVOLA</b>	29\$	55\$	95\$
Tomato base, fior di latte cheese, spicy salame, olive oil and basil			
<b>PIZZA LASAGNA</b>	29\$	55\$	95\$
Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil and basil			
<b>ORTOLANA</b> (V)	30\$	55\$	95\$
Tomato base, eggplants, zucchini, capsicums, mushrooms, fior di latte cheese, olive oil, basil and oregano			
<b>CALZONE</b>	32\$	55\$	95\$
Folded pizza with fior di latte cheese, ricotta cheese, ham, salame, tomato base, black pepper, olive oil and basil			
<b>QUATTRO FORMAGGI</b> (V)	30\$	55\$	95\$
Swiss cheese, gorgonzola cheese, Parmesan cheese, fior di latte cheese, olive oil and basil			
<b>SALSICCE &amp; FRIARIELLI</b>	29\$	55\$	95\$
Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli), basil and olive oil			
<b>REGINA</b>	32\$	55\$	95\$
Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil and basil			
<b>PORCINI</b>	32\$	55\$	95\$
Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, olive oil and basil			
<b>MARECHIARO</b>	32\$	55\$	95\$
Prawns, tomato base, fior di latte cheese, cherry tomatoes, garlic, olive oil and rocket			
<b>PIZZA FRITTA</b>	29\$	55\$	95\$
Deep fried pizza: ricotta cheese, ham, salame, fior di latte cheese, tomato base and black pepper			

# Pizze "Thank you Australia"

<b>HAWAIIAN</b>	28\$
A touch of tomato base, fior di latte cheese, ham, pineapple	
<b>MEATLOVERS</b>	34\$
Tomato base, fior di latte cheese, ham, italian sausage, pork belly, salame, nduja, basil	
<b>CHICKEN PIZZA</b>	30\$
Fior di latte cheese, chicken, tomato sauce, garlic, basil	
<b>OZY ONE</b>	\$28
Fior di latte cheese, pork belly, eggs, Parmesan cheese, onions, parsley, black pepper	

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# Pizze Gourmet

## POVERA

Tomato base, garlic, anchovies, semidried cherry tomatoes, oregano

30\$

## FIOCCO

Smoked scamorza cheese, pork belly, mashed potatoes, Parmesan fondue

34\$

## GENOVESE

Slow cooked beef and pork, onions, fior di latte cheese, Parmesan cheese, basil and black pepper

35\$

## FRESCA

Bresaola, buffalo stracciatella, semidried tomatoes, rocket

34\$

## PICCANTE

Mortadella, buffalo mozzarella, basil pesto, nduja

36\$

## RUSTICA

Italian sausage, burrata, pumpkin and Parmesan fondue, almond crumble, basil

36\$

# Kid's Menu

## CHIPS

## COTOLETTA E PATATINE

Chicken schnitzel with chips

8\$

## SPAGHETTI ALLA BOLOGNESE

14\$

## PIZZA MICKEY MOUSE

Margherita with ham and 2 olives

16\$

## ITALIAN GELATO

A scoop of Italian gelato

Please ask for available flavours

14\$

5\$

# Home-made fresh Pasta

\* CONTAINS egg

<b>SPAGHETTI ALLA BOLOGNESE</b>	30\$
<b>PACCHERI ALLA GENOVESE</b> Pasta with slow cooked beef and pork, onions, Parmesan cheese, basil	34\$
<b>LASAGNA</b> Sheets of pasta filled layer by layer with besciamella, fior di latte cheese, bolognese sauce, Parmesan cheese, basil	32\$
<b>LINGUINE deVita</b> Squid-ink linguine with mussels, vongole, bottarga	38\$
<b>SPAGHETTI ALLA NERANO</b> (V) Famous recipe from Sorrentine Peninsula: zucchini, provolone, Parmesan cheese and basil	28\$

## Other Mains

<b>RISOTTO ALLA PESCATORA</b> (I) "Fisherman-style" risotto with octopus, mussels, vongole, prawns, calamari	40\$
<b>POLLO ALLA CACCIATORA</b> (I) Chicken legs with cherry tomatoes and mushrooms	28\$
<b>SCALOPPINA</b> Veal in white wine or lemon sauce with buttered broccoli	39\$
<b>BACCALA'</b> Floured cod with cherry tomatoes, olives and potatoes	36\$
<b>COSTATELLA</b> (I) Pork chops with friarielli (Neapolitan broccoli)	32\$
<b>TAGLIATA DI MANZO</b> (I) Sliced Eye Fillet with rocket, cherry tomatoes, shaved Parmesan cheese and balsamic glaze	39\$

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# Red Wines

**Rosso della Casa - House red glass** 10\$

**Montepulciano d'Abruzzo DOCG - Borgo Cipressi** 11\$ / 42\$

*Santo Stefano - Abruzzo (Italy)*

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

**Caudium Aglianico Beneventano - Masseria Frattasi** 12\$ / 50\$

*Montesarchio (Bn) - Campania (Italy)*

The cultivation of the vine dates back to the Cretan period, about 3500 years ago.

Dark red. Scents of wild blackberries, blueberries, red plums. Dense, pulpy, persistent.

**Merlot Terre Siciliane IGT Solea - Cantine Cellaro** 12\$ / 50\$

*Sambuca di Sicilia (AG) - Sicilia (Italy)*

Deep ruby red wine, it has a fruity aroma with hints of blackberry and red currant. It has a long-lasting and wrapping tasting, well structured, with hints of spices matched perfectly with fruit.

**Cabernet Sauvignon - Bundalong** 13\$ / 54\$

*Coonawarra - SA (Australia)*

This wine is garnet in colour and displays hints of cas-sis, cigar box and chocolate. The palate is full and tex-tural with lingering tannins.

**Chianti Classico Docg - Campoluce - ORGANICO** 12\$ / 50\$

*Chianti - Toscana (Italy)*

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

**The Insolent Cavalier Shiraz - Adam's Leap** 12\$ / 52\$

*Hunter Valley - NSW (Australia)*

The Insolent Cavalier is a creative take on a classic Hunter Valley Shiraz. It is a medium body wine with bold cherry and black berry characters, enhanced by hints of black pepper. Enjoy the Insolent Cavalier with your friends, or anyone who exudes a mix of sophistication with a healthy disdain for authority.

**Pinot Noir - Kuru Kuru** 13\$ / 64\$

*Central Otago (New Zealand)*

Displaying both elegant red fruits from Alexandra and more structured darker berryfruits and dark cherry from the 2 warmer sites. There is also milk chocolate, spice and beautifully ripe tannins with a long finish.

**"Micina" Nerello Mascalese IGP - Cantine Cellaro** 13\$ / 64\$

*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 arome 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.

**Barolo DOCG - Batasiolo** 119\$

*DOCG Production area - Piemonte (Italy)*

The color is deep garnet red. The bouquet has all the typical aromas of the grape nebbiolo after the aging period provided by the process of production, showing the dried fruit, flowers, spices, sweets, and the typical delicate herbaceous aromas.

**Kapnios Aglianico Beneventano - Masseria Frattasi** 119\$

*Montesarchio (Bn) - Campania (Italy)*

Withering of the grapes in open-air fruit tree. Aging in French oak barriques. The color is purple red. The smell is reminiscent of blackberries and blackcurrant. Full and balanced taste with melted tannins and a long finish of sweetened toasted coffee, chocolate, tobacco and spices.

BYO wine only \$7 per person

# White Wines

Bianco della Casa - House white glass 10\$

**Donnalaura Falanghina - Masseria Frattasi** 14\$ / 60\$  
**(late harvest)**

*Montesarchio (Bn) - Campania (Italy)*

Yellow with honey-like highlights. Long scents of pear flowers, according to the quote by Luca Maroni, who has awarded him the best Italian white wine in the guidebook of 'Annuario dei migliori vini italiani'.

**Riesling - Scalzi Estate** 12\$ / 50\$

*Barossa & Eden Valley - SA (Australia)*

Orange blossom and rose petals are at the fore with hints of lime zest and pear flesh. A moreish palate with flavours of pithy grapefruit, early season pineapple and granny smith apples.

**Toscana Bianco IGT - Sensi** 11\$ / 42\$

*Pistoia - Toscana (Italy)*

A Trebbiano and Chardonnay blend that is light, fruity yet still quite dry and suits well with most dishes.

**The Ludwig Chardonnay - Adam's Leap** 12\$ / 48\$

*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.

**Pinot grigio delle Venezie DOC - Cesari** 14\$ / 54\$

*Cavaion Veronese - Verona (Italy)*

Bright straw yellow colour. Fresh and delicate bouquet of fruit and white flowers. The nose opens with floral notes of acacia and hawthorn. A distinctive aroma of pear follows a hint of citrus fruit and apricot. Dry, fresh, smooth and well-balanced with a good length.

**Sauvignon Blanc Upper Awatere - Clark Estate** 14\$ / 58\$

*Marlborough (New Zealand)*

Every year our Sauvignon Blanc is picked over several nights and each parcel is harvested for specific flavours to compliment the final blend. delightfully aromatic with lifted notes of cool climate stone fruits, blackcurrant bud and gooseberries filling the glass.

# Rose Wines

**Cerasuolo d'Abruzzo DOC - Masciarelli** 12\$ / 50\$

*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.

BYO wine only \$7 per person

# Sparkling Wines

## Prosecco Extra Dry - Val D' Oca

12\$ / 50\$

*Valdobbiadene (Tv) - Veneto (Italy)*

The must is carefully fermented at controlled temperatures to obtain an elegant straw coloured sparkling wine with aromas of white wild flowers and notes of green apple.

## Moscato D'Asti Docg - Batasiolo

50\$

*La Morra (Cn) - Piemonte (Italy)*

Aromatic wine of the most renowned, beautiful yellow-green colour, with characteristic gold reflections and a persistent frame of little bubbles. The typical aromas are those of white flowers of acacia, passion fruit, honey with the undergrowth mineral notes of salvia, thyme and mint typical of our soils. To the taste it is sapid, agreeable with a right acid note to contrast the sugar residual.

# Beers

## PERONI NASTRO AZZURRO DRAUGHT (5.1%) CL 30 / CL 50

10\$ / 16\$

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

## PERONI NASTRO AZZURRO Zero (0.0%)

9.5\$

## PORETTI BOCH ROSSA (7.0%)

10\$

Red beer with 6 hop varieties, malted malt with a rounded flavour marked by an aroma of toasted cereals and notes of caramel and licorice. Ideal with red meats tasty cheese game and chocolate.

## FLEA BIANCA LANCIA (5.0%)

15\$

100% Italian craft beer, pure malt ale, brewed with both barley and wheat malts.

## 4 PINES - KOLSCH (4.6%)

9.5\$

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%)

9.5\$

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

# Cider

## REKORDELIG (4.0%) Premium Strawberry & Lime Cider

9.5\$

BYO wine only \$7 per person



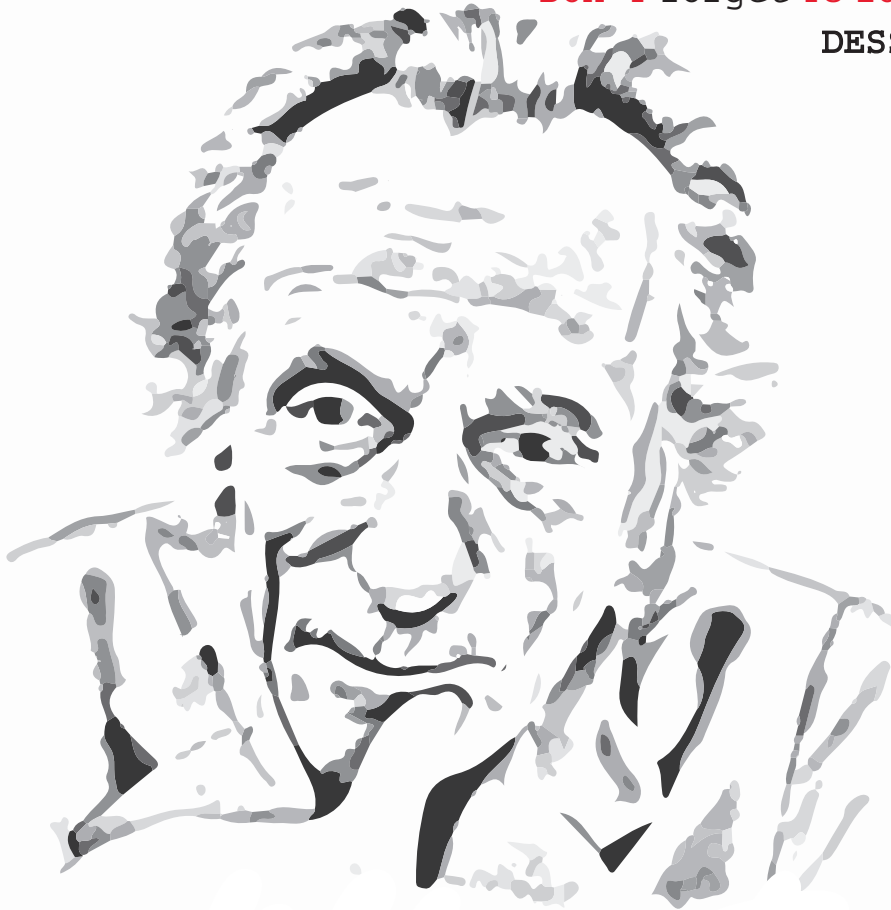
# Cocktails & Spirits

ESPRESSO MARTINI	18\$
MIMOSA (prosecco and orange)	13\$
APEROL SPRITZ	17\$
LIMONCELLO SPRITZ	17\$
NEGRONI	18\$
BOURBON/SCOTCH & COKE	17\$
AMARETTO DI SARONNO	11\$
AMARO :	11\$
Averna   Lucano   Amaro del Capo	
FRANGELICO	11\$
GRAPPA BIANCA	11\$
GRAPPA BARRICATA (aged in barrique)	13\$
LIMONCELLO	11\$
SAMBUCA EXTRA - MOLINARI	11\$
GIN & TONIC/LEMON	17\$
RUM (HAVANA CLUB) & COLA	17\$
VODKA & TONIC/LEMON	18\$

# Soft Drinks

SPARKLING MINERAL WATER	9\$
STILL MINERAL WATER	7\$
COKE / COKE ZERO	6\$
FANTA	6\$
SPRITE	6\$
CHINOTTO	6\$
GINGER ALE	6\$
GINGER BEER	6\$
LEMON, LIME AND BITTERS	6\$
FRUIT JUICES:	6\$
APPLE, ORANGE, PINEAPPLE	

Don'T forget TO look at our  
DESSERT menu



*Vedete quanto poco*  
**ci vuole**  
*per rendere felice*  
**UN UOMO**

Eduardo De Filippo

*Ask our waiters for specials of the week*

**deVita**  
TASTES OF NAPOLI

*Kitchen closes at 9.45pm*