

Antipasti • Starters

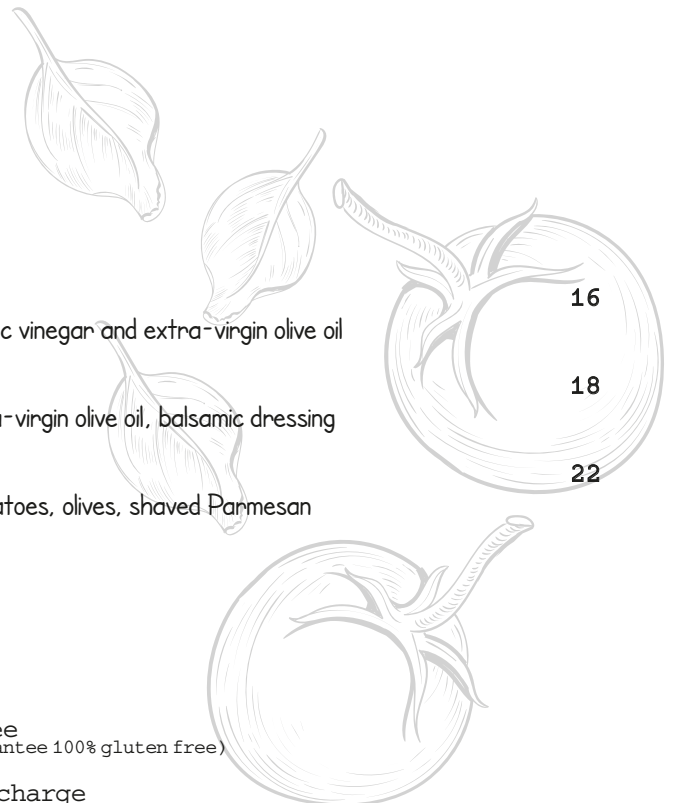
OLIVE SICILIANE ⓘ ⓘ	10
A small bowl of mixed olives	
GARLIC PIZZA CRUST ⓘ	16
Olive oil and garlic	
BRUSCHETTE ⓘ	18
Toasted bread with mixed cherry tomatoes, garlic and basil	
SCUGNIZZI Ⓥ	20
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, oregano, garlic, basil and shaved Parmesan cheese	
PROSCIUTTO E MOZZARELLA ⓘ	30
Buffalo mozzarella and Prosciutto di Parma	
CALAMARI FRITTI	26
Floured fried calamari served with homemade garlic aioli sauce	
BREAD ⓘ	10
4 Fresh slices of Italian bread served with extravirgin olive oil	
BURRATA Ⓥ	29
Delicious creamy-heart mozzarella with crumbled bread and semidried tomatoes on pumpkin puree	
POLPO E PATATE ⓘ	29
Octopus salad with potatoes, celery and parsley	
ANTIPASTO ALL ' ITALIANA (MIN. 2 PP) ⓘ	55
Prosciutto di Parma, mortadella, mild and spicy salame, bresaola, buffalo mozzarella, mixed italian cheeses served with jams and honey	
CAPRESE Ⓥ ⓘ	25
Sliced buffalo mozzarella, tomatoes, basil and oregano	

Insalate • Salads

GARDEN SALAD ⓘ ⓘ	16
Lettuce, tomatoes, onions, cucumber, carrots, olives, balsamic vinegar and extra-virgin olive oil	
RUCOLA & PERE ⓘ ⓘ	18
Rocket, fresh pears, walnuts, mixed cherry tomatoes, extra-virgin olive oil, balsamic dressing	
CHICKEN SALAD	22
Mixed salad, chicken breast, crumbled bread, semidried tomatoes, olives, shaved Parmesan cheese	

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

Sunday 10% Surcharge - Public Holiday 15% Surcharge



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:

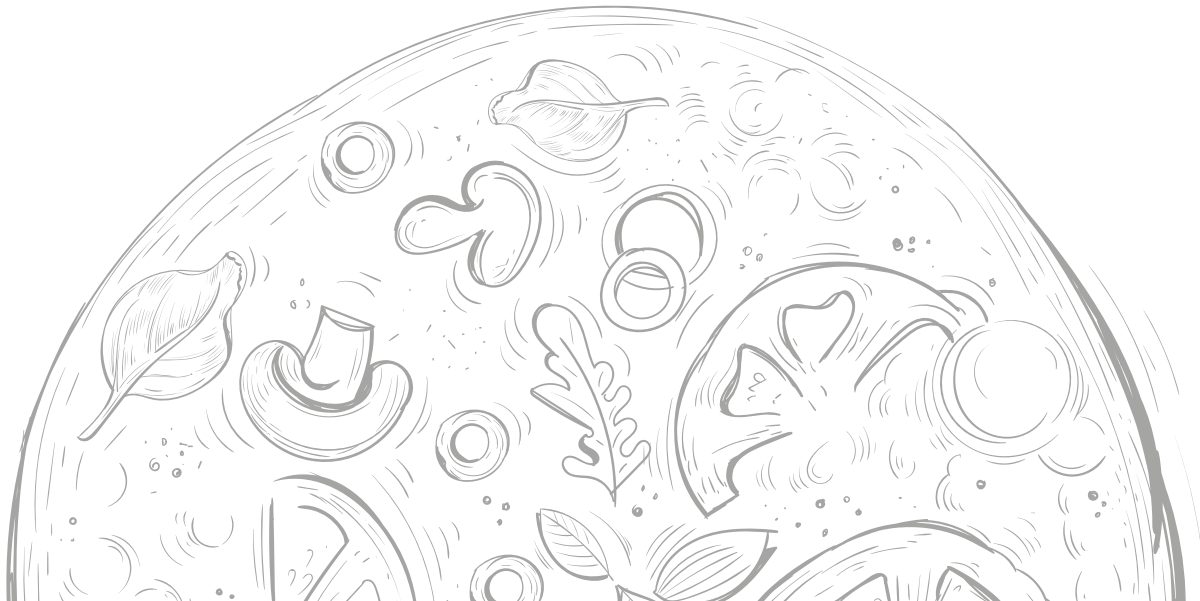
With this method, grains are gently milled, being ground slowly between two stones without reaching high temperatures. This kind of milling retains a much bigger amount of vitamins and nutrients that are present in two parts of the grain, the bran and the germ. For this reason, stone ground flours are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



MARGHERITA (V)

Tomato base, fior di latte cheese, basil and olive oil

26 52 104

CAPRICCIOSA

Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives

30 60 120

DIAVOLA

Tomato base, fior di latte cheese, spicy salame, olive oil and basil

29 58 116

PIZZA LASAGNA

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

29 58 116

ORTOLANA (V)

Tomato base, eggplants, zucchini, capsicums, mushrooms, fior di latte cheese, olive oil, basil and oregano

30 60 120

CALZONE

Folded pizza with fior di latte cheese, ricotta cheese, ham, salame, tomato base, black pepper, olive oil and basil

32 64 128

QUATTRO FORMAGGI (V)

Swiss cheese, gorgonzola cheese, Parmesan cheese, fior di latte cheese, olive oil and basil

30 60 120

SALSICCE & FRIARIELLI

Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli), basil and olive oil

29 58 116

REGINA

Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil and basil

32 64 128

PORCINI

Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, olive oil and basil

32 64 128

MARECHIARO

Prawns, tomato base, fior di latte cheese, cherry tomatoes, garlic, olive oil and rocket

32 64 128

PIZZA FRITTA

Deep fried pizza: ricotta cheese, ham, salame, fior di latte cheese, tomato base and black pepper

33

Pizze "Thank you Australia"

HAWAIIAN

A touch of tomato base, fior di latte cheese, ham, pineapple

28 56 112

MEATLOVERS

Tomato base, fior di latte cheese, ham, italian sausage, pork belly, salame, nduja, basil

34 68 132

CHICKEN PIZZA

Fior di latte cheese, chicken, tomato sauce, garlic, basil

30 60 120

OZY CHEF

Fior di latte cheese, ham, mushrooms, cream, basil

28 56 112

(i) = Vegan (V) = Vegetarian

Sunday 10% Surcharge - Public Holiday 15% Surcharge

Pizze Gourmet

POVERA

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

FIOCCO

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

GENOVESE

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

FRESCA

Bresaola, buffalo stracciatella, semidried tomatoes, rocket

PICCANTE

Mortadella, buffalo mozzarella, pistachio pesto, nduja

RUSTICA

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

Kid's Menu

CHIPS ⓘ

COTOLETTA E PATATINE

Chicken schnitzel with chips

SPAGHETTI ALLA BOLOGNESE

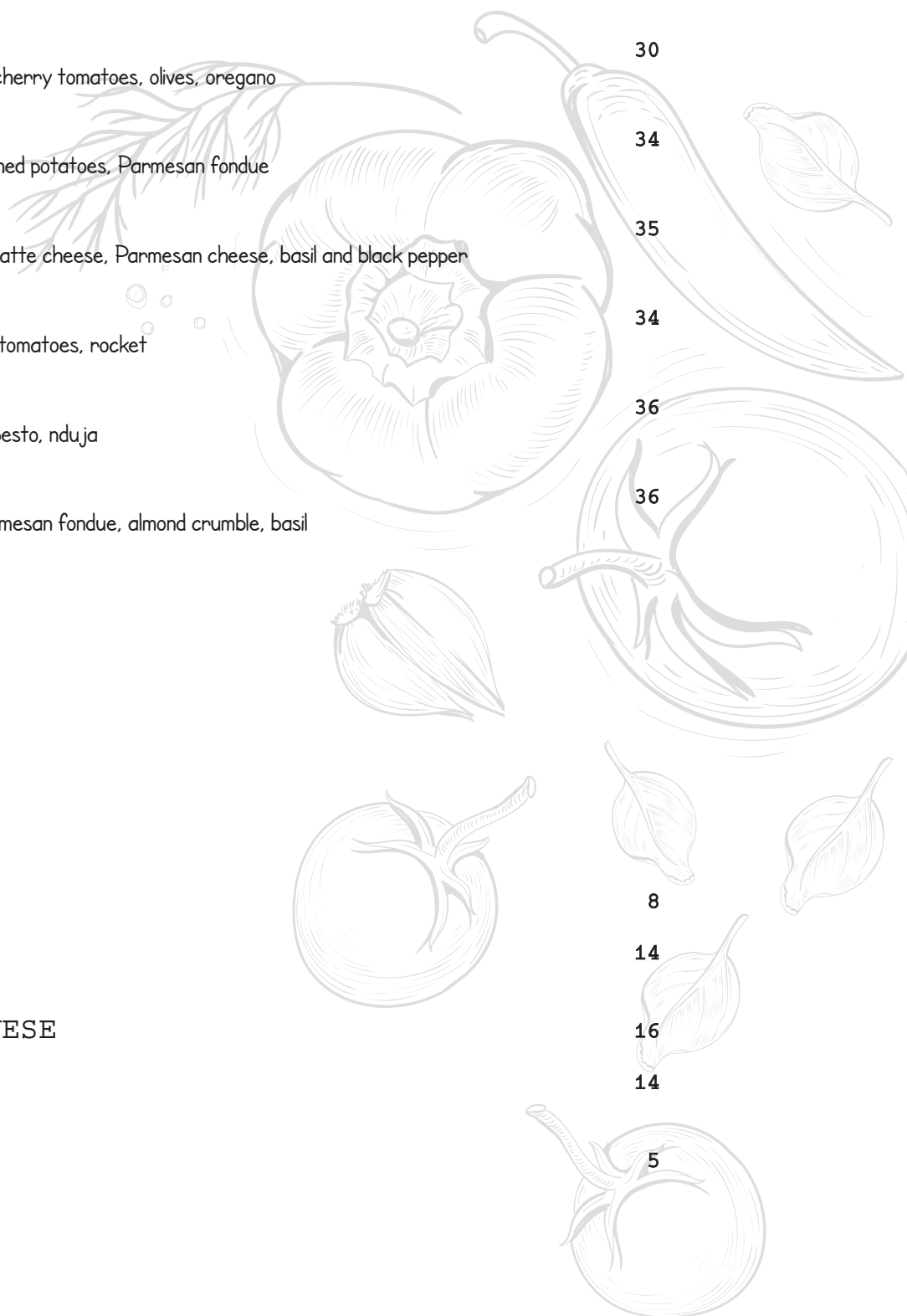
PIZZA MICKEY MOUSE

Margherita with ham and 2 olives

ITALIAN GELATO

A scoop of Italian gelato

Please ask for available flavours



Home-made fresh Pasta and Mains

* PASTAS CONTAIN egg

SPAGHETTI ALLA BOLOGNESE	30
MEZZANELLI ALLA GENOVESE	34
Pasta with slow cooked beef and pork, onions, Parmesan cheese, basil	
LASAGNA	32
Sheets of pasta filled layer by layer with besciamella, fior di latte cheese, bolognese sauce, Parmesan cheese, basil	
SPAGHETTI ALLA NERANO (V)	28
Famous recipe from Sorrentine Peninsula: zucchini, provolone, Parmesan cheese and basil	
GNOCCHI ALLA SORRENTINA (V)	29
Home-made gnocchi with napoletana sauce, smoked provola cheese, Parmesan cheese, basil	
RISOTTO (or SPAGHETTI) ALLA PESCATORA	40
"Fisherman-style" risotto with octopus, mussels, razor clams, prawns, calamari	
LINGUINE devita	38
Squid-ink linguine with mussels, razor clams, bottarga	
SCALOPPINA	39
Veal in white wine or lemon sauce with roasted potatoes	
CHEF 'S BARRAMUNDI	39
Grilled barramundi with scarole and pane carasau	
COSTATELLA (I)	32
Pork chops with friarielli (Neapolitan broccoli)	
TAGLIATA DI MANZO (I)	39
Sliced Sirloin with rocket, cherry tomatoes, shaved Parmesan cheese and balsamic glaze	

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

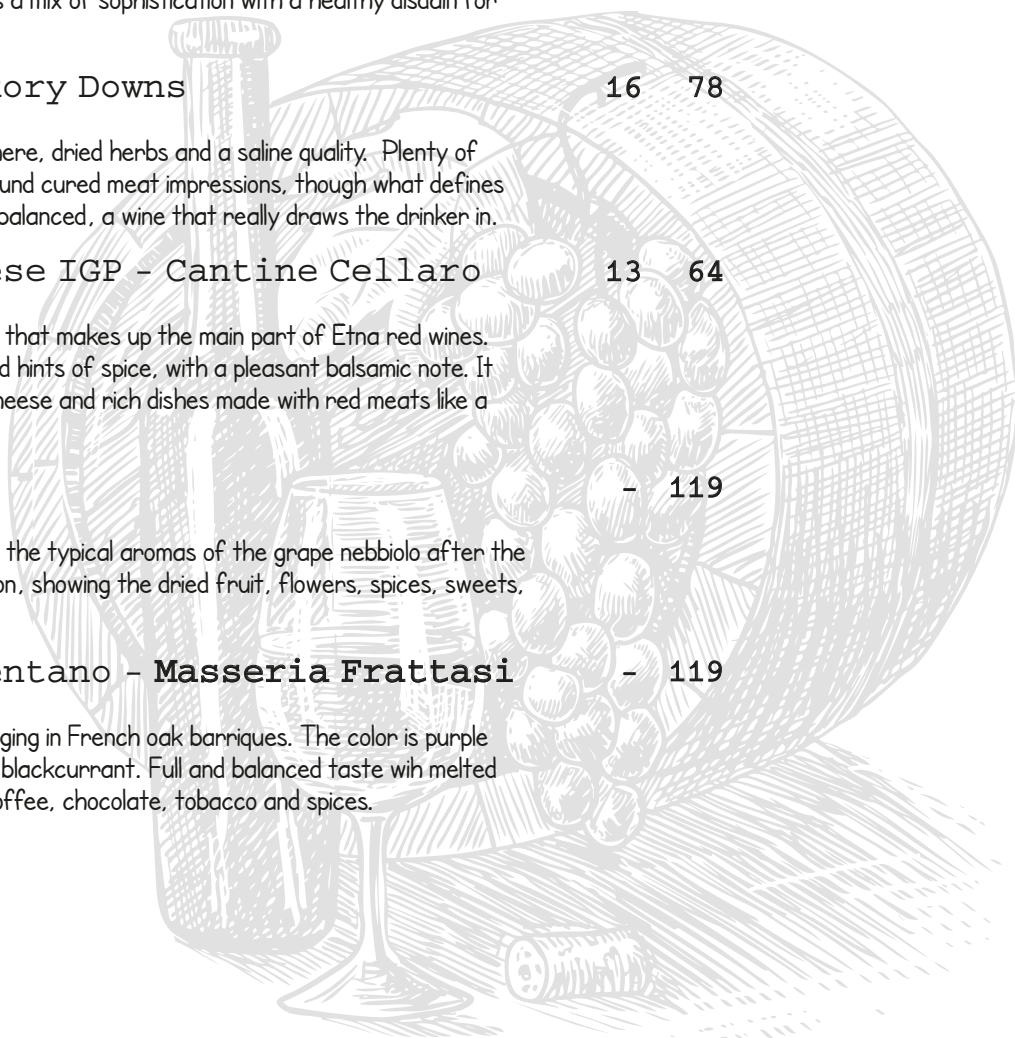
Sunday 10% Surcharge - Public Holiday 15% Surcharge

Red Wines



Rosso della Casa - House red glass	10	-
Montepulciano d'Abruzzo DOCG - Borgo Cipressi <i>Santo Stefano - Abruzzo (Italy)</i> Rich ruby red with purplish highlights, intensely fruity nose with black cherry and wild berries nuances.	11	42
Caudium Aglianico Beneventano - Masseria Frattasi <i>Montesarchio (Bn) - Campania (Italy)</i> 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.	12	50
Merlot Terre Siciliane IGT Solea - Cantine Cellaro <i>Sambuca di Sicilia (AG) - Sicilia (Italy)</i> 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.	12	50
Cabernet Sauvignon - Bundalong <i>Coonawarra - SA (Australia)</i> 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.	13	54
Chianti Classico Docg - Campoluce - ORGANICO <i>Chianti - Toscana (Italy)</i> Fresh white flowers, pepper and mocha aromas. Basil balsam and black cherry flavours, linger on the palate. Smooth tannins finish.	13	54
The Insolent Cavalier Shiraz - Adam's Leap <i>Hunter Valley - NSW (Australia)</i> 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.	12	52
Pinot Noir - Trapeze Hickory Downs <i>Yarra Valley (Australia)</i> A more cherry-led and lower-toned expression here, dried herbs and a saline quality. Plenty of berry fruit on the palate, plush and savoury, around cured meat impressions, though what defines this cuvée is its ferrous mineral tail. Beautifully balanced, a wine that really draws the drinker in.	16	78
"Micina" Nerello Mascalese IGP - Cantine Cellaro <i>Sambuca di Sicilia - Sicilia (Italy)</i> 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.	13	64
Barolo DOCG - Batasiolo <i>DOCG Production area - Piemonte (Italy)</i> 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.	-	119
Kapnios Aglianico Beneventano - Masseria Frattasi <i>Montesarchio (Bn) - Campania (Italy)</i> 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.	-	119

BYO wine only \$7 per person



White Wines



Bianco della Casa - House white glass	10	-
Donnalaura Falanghina - Masseria Frattasi (late harvest) <i>Montesarchio (Bn) - Campania (Italy)</i> 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'.	14	60
Riesling - Scalzi Estate <i>Barossa & Eden Valley - SA (Australia)</i> 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.	12	50
Toscana Bianco IGT - Sensi <i>Pistoia - Toscana (Italy)</i> A Trebbiano and Chardonnay blend that is light, fruity yet still quite dry and suits well with most dishes.	11	42
The Ludwig Chardonnay - Adam's Leap <i>Hunter Valley - NSW (Australia)</i> 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.	12	48
Pinot grigio delle Venezie DOC - Cesari <i>Cavaion Veronese- Verona (Italy)</i> 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.	14	54
Sauvignon Blanc Upper Awatere - Clark Estate <i>Marlborough (New Zealand)</i> 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.	14	58

Rose Wines

Cerasuolo d'Abruzzo DOC - Masciarelli <i>San Martino sulla Marruccina (Ch) - Abruzzo (Italy)</i> 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.	12	50
--	----	----

BYO wine only \$7 per person

Sunday 10% Surcharge - Public Holiday 15% Surcharge

Sparkling Wines



Prosecco Extra Dry - Val D' Oca Valdobbiadene (Tv) - Veneto (Italy)

12 50

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 - La Boidina Fontanile (At) - Piemonte (Italy)

- 58

Grapes come exclusively from vineyards located in the municipality of Fontanile, 100% Moscato. Manual harvest, in crates. Filtration of the flower must and refermentation in temperature-controlled autoclave. Aged in steel tanks, the colour is straw yellow with greenish highlights. Intense perfume of orange blossom, peach and thyme.

Beers



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

10 16

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

PERONI NASTRO AZZURRO Zero (0.0%)

9.5

TRE CARATTERI "DISTANZA SENZAFINE"

16

Belgian Dubbel Ale (6.5%)

Italian craft from Sicily. beer refermented in the bottle, unfiltered and unpasteurized, characterized by the addition of Etna hazelnuts. Complex aroma with hints of sweets, candied orange and a delicate spiciness.

TRE CARATTERI "RUOTA LIBERA"

15

Blanche (4.8%)

Italian craft beer from Sicily. Refermented in the bottle, unfiltered and unpasteurized, prepared with ancient Sicilian wheat "Perciasacchi" and Sicilian orange peel. It has citrus, floral notes of rose and geranium, fruity notes of peach and spicy notes of coriander

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

Somersby Apple Cider (4.5%)

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
GIN & TONIC/LEMON	17
RUM (HAVANA CLUB) & COLA	17
VODKA & TONIC/LEMON	18

After dinner

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

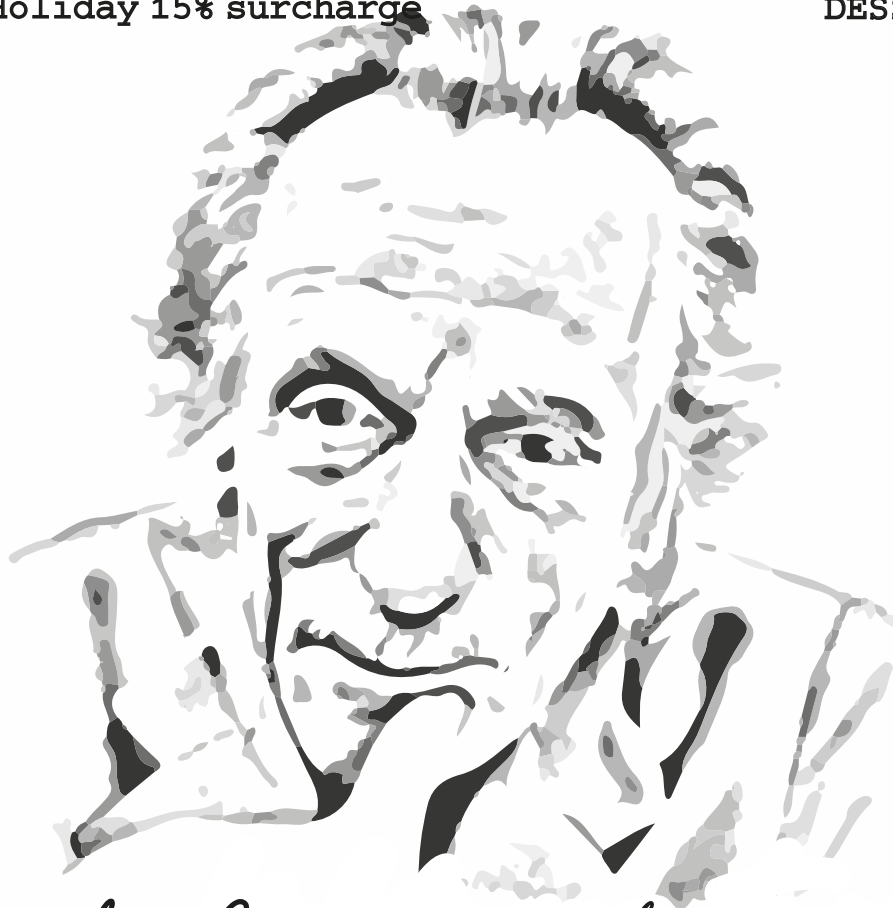
Soft Drinks

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	

Sunday 10% Surcharge - Public Holiday 15% Surcharge

Sunday 10% surcharge
Public Holiday 15% surcharge

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