Antipasti • Starters

NEAPOLITAN MEATBALLS (3pcs) 17
Traditional meatballs with beef and pork, napoletana sauce, Parmesan fondue, basil, carasau bread

NEAPOLITAN CROCCHE' (3pcs) 16
Mashed potatoes rolls, crumbed and fried, stuffed with smoked provola cheese, prosciutto di Parma, Parmesan cheese

GARLIC PIZZA CRUST (i) 17
Olive oil and garlic

GARLIC PRAWNS in tomato sauce (l) 19.5

BRUSCHETTE (4pcs) (i) 19
Toasted bread with mixed cherry tomatoes, garlic and basil

SCUGNIZZI (V) 21
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, oregano, garlic, basil and shaved Parmesan cheese

PROSCIUTTO E MOZZARELLA (l) 31.5
Buffalo mozzarella and Prosciutto di Parma

CALAMARI FRITTI 27.5
Floured fried calamari served with homemade garlic aioli sauce

BREAD (i) 10.5
4 Fresh slices of Italian bread served with extravirgin olive oil

BURRATA (V) 30.5
Delicious creamy-heart mozzarella with bread crumbs and semidried tomatoes on pumpkin puree

CAPRESE (V)(l) 26.5
Sliced buffalo mozzarella, tomatoes, basil and oregano

ANTIPASTO ALL'ITALIANA (l) 31.5

Insalate • Salads

GARDEN SALAD (i)(l) 17
Lettuce, tomatoes, onions, cucumber, carrots, olives, balsamic vinegar and extra-virgin olive oil

RUCOLA & PERE (i)(l) 19
Rocket, fresh pears, walnuts, mixed cherry tomatoes, extra-virgin olive oil, balsamic dressing

CHICKEN SALAD (l) 23.5
Mixed salad, chicken breast, semidried tomatoes, olives, shaved Parmesan cheese

WAGYU BREASOLA SALAD (l) 31.5
Wagyu bresaola, rocket, shaved Parmesan cheese, lemon, extra-virgin olive oil

(i) = Vegan (V) = Vegetarian (l) = Gluten Free
(we dont'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

OUR PIZZA DOUGH

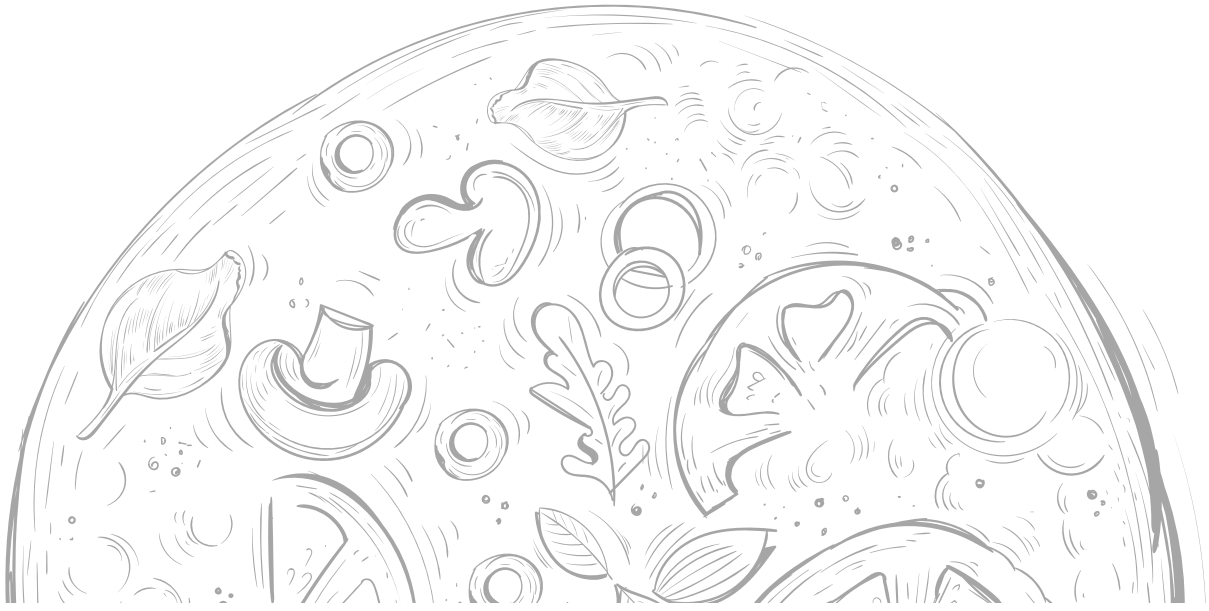
We use additive-free and all-natural flours that are slowly milled for optimal water absorption and superior yield for all of our pizzas. We use an Italian pre-fermentation technique called biga, which uses time and temperature to allow the yeast a chance to consume more of the carbohydrates (flour) and create protein (gluten) as well as CO2, resulting in a stronger yet lighter, more aromatic, textural, and digestible dough.

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	27.5	55	110
CAPRICCIOSA Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives	31.5	63	126
DIAVOLA Tomato base, fior di latte cheese, spicy salame, olive oil and basil	30.5	61	122
PIZZA LASAGNA Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil, basil	30.5	61	122
ORTOLANA (V) Tomato base, eggplants, zucchini, capsicums, mushrooms, fior di latte cheese, olive oil, and basil	31.5	63	126
CALZONE Folded pizza with fior di latte cheese, ricotta cheese, ham, salame, tomato base, black pepper, olive oil and basil	34	68	135
QUATTRO FORMAGGI (V) Swiss cheese, gorgonzola cheese, Parmesan cheese, fior di latte cheese, olive oil and basil	31.5	63	126
SALSICCE & FRIARIELLI Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli), basil and olive oil	30.5	61	122
REGINA Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket,Parmesan cheese, olive oil and basil	34	68	135
PORCINI Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, olive oil and basil	34	68	135
MARECHIARO Prawns, tomato base, fior di latte cheese, cherry tomatoes, garlic,olive oil and rocket	34	68	135
PIZZA FRITTA Deep fried pizza: ricotta cheese, ham, salame, fior di latte cheese, tomato base and black pepper	35		

Pizze "Thank you Australia"

	round	half meter	meter
HAWAIAN A touch of tomato base, fior di latte cheese, ham, pinapple	29.5	59	118
MEATLOVERS Tomato base, fior di latte cheese, ham, italian sausage, pork belly, salame, nduja, basil	36	72	143
CHICKEN PIZZA Fior di latte cheese, chicken, tomato sauce, garlic, basil	31.5	63	126
OZY CHEF Fior di latte cheese, ham, mushrooms, cream, basil	29.5	59	118

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Pizze Gourmet

POVERA 31.5
Tomato base, garlic, anchovies, semidried cherry tomatoes, olives, oregano

CROCCHE' PIZZA 34
Ham, fior di latte cheese, cream, neapolitan crocche', basil

FIOCCO 36
Smoked provola cheese, pork belly, fresh-cut triple fried potatoes, Parmesan fondue

GENOVESE 37
Slow cooked beef and pork, onions, fior di latte cheese, Parmesan cheese, basil and black pepper

FRESCA 38
Wagyu bresaola, buffalo stracciatella, semidried tomatoes, rocket

PICCANTE 38
Mortadella, buffalo mozzarella, pistachio pesto, nduja

RUSTICA 38
Italian sausage, burrata, pumpkin and Parmesan fondue, almond crumble, basil

MEATBALL PIZZA 34
Tomato base, neapolitan meatballs, smoked provola cheese, Parmesan fondue, basil

SALSICCIA E PATATE 33
Italian sausage, smoked provola cheese, fresh-cut triple fried potatoes, rosemary

Kid's Menu

CHIPS (i) 8.5

COTOLETTA E PATATINE 15
Chicken schnitzel with chips

SPAGHETTI ALLA BOLOGNESE 17

PIZZA MICKEY MOUSE 15
Margherita with ham and 2 olives

ITALIAN GELATO 5.5
A scoop of Italian gelato
Please ask for available flavours

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Pastas

SPAGHETTI ALLA BOLOGNESE 31.5

RIGATONI ALLA GENOVESE 36
Pasta with slow cooked beef and pork, onions, Parmesan cheese, basil

SPAGHETTI ALLA NERANO (V) 29.5
Famous recipe from Sorrentine Peninsula: pasta with zucchini, provolone, Parmesan cheese, basil

GNOCCHI ALLA SORRENTINA (V) 30.5
Home-made gnocchi with napoletana sauce, smoked provola cheese, Parmesan cheese, basil

GNOCCHI AI 4 FORMAGGI (V) 34
Home-made gnocchi with 4 cheeses, basil

RISOTTO (or SPAGHETTI) ALLA PESCATORA 42
"Fisherman-style" risotto with mussels, clams, prawns, calamari

PENNE VODKA E GAMBERI 36
Pasta with prawns, vodka, cream, napoletana sauce, onions, chilli

PENNE ALLA BOSCAIOLA 34
Pasta with italian pancetta (pork belly), onions, mushrooms, cream, Parmesan cheese

LAMB RAGU PAPPARDELLE 36
Pasta with slow cooked lamb ragu

RIGATONI ALLA CARBONARA 36

Other mains

LASAGNA 34
Sheets of pasta filled layer by layer with besciamella, fior di latte cheese, bolognese sauce, Parmesan cheese, basil

SCALOPPINA 41
Veal in white wine or lemon sauce with roasted potatoes

SALMONE AL CARTOCCIO (I) 41
Atlantic salmon fillet citrus cooked in foil with buttered garlic broccoli and roasted potatoes

NEAPOLITAN BRASATO (I) 40
Slow cooked pork and beef, onions with friarielli (Neapolitan broccoli)

Sides

FRESH-CUT TRIPLE FRIED POTATOES (i) 10.5
Russet burbank potatoes with salt flakes and rosemary

FRIARIELLI (i) 15

GARLIC BUTTERED BROCCOLI (V) 12

MIXED VEGETABLES (i) 14

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Red Wines



Montepulciano d'Abruzzo DOCG - Borgo Cipressi	13	53
Santo Stefano - Abruzzo (Italy)		
Rich ruby red with purplish higlights, intensly fruity nose with black cherry and wild berries nuances.		
Caudium Aglianico Beneventano - **Masseria Frattasi**	14	57
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	-	63
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	-	63
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	15	61
Chianti - Toscana (Italy)		
Fresh white flowers, pepper and mocha aromas. Basil balsam and black cherry flavours, linger on the palate. Smoth tannins finish.		
The Insolent Cavalier Shiraz - Adam's Leap	14	55
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 - Artis	-	68
Adelaide Hills - SA (Australia)		
Hand picked from 25 year old vines planted on a gentle Eastern aspect, the fruit arrived at the winery in perfect condition. Once pressed, the wine was matured in French oak hogsheads (25% new) for 8 months.		
"Micina" Nerello Mascalese IGP - Cantine Cellaro	-	72
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	-	125
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**	-	125
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 wih melted tannins and a long finish of sweetened toasted coffee, chocolate, tobacco and spices.		

BYO wine only $7 per person

White Wines



Donnalaura Falanghina - **Masseria Frattasi** 15 63
(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 - Artis - 63
Clare Valley- SA (Australia)
Only free-fun juice was used. In the final stages of fermentation, the wine was taken out of barrels and chilled rapidly to retain a small amount of natural residual sugar.

Toscana Bianco IGT - Sensi 13 53
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 14 55
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 15 63
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 - 63
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

Colle dei venti Merlot - Caldora 15 66
Ortona (Ch) - Abruzzo (Italy)
This "Provence style" rosé has a very pale pink blush colour. Aromas of strawberry, fresh-cut watermelon and rose petals on the nose with mineral notes on the palate. It has a refreshing acidity that's in harmony with the fruit and well-rounded with good length. Its long and intense finish is the signature of a rosé with incomparable elegance.

BYO wine only $7 per person

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Sparkling Wines



Prosecco Extra Dry - Val D' Oca	14	53
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 - La Boidina	-	61
Fontanile (At) - Piemonte (Italy)		
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

MORETTI DRAUGHT (4.6%) CL 40	17
Brewed in Italy since 1859, It is a light golden coloured lager with a perfectly balanced, delicate flavour which is easy to drink and has a clean finish. The perfect accompaniment to an antipasto, pizza or pasta.	
PERONI NASTRO AZZURRO Zero(0.0%) CL 33	10
PERONI LEGGERA (3.5%) CL 33	10
MENABREA BIONDA (blonde premium lager - 4.8%)	11
Lager beer produced by bottom fermentation. Premium Lager; brewed with water, barley malt, maize and hops. The best raw materials, a long maturation and the pure, light water from the Biella Alps have given this beer, since 1846,a full and refined taste. It is a well-balanced beer with a notable floral/fruity aroma thanks to the selected yeasts used in the brewing process.	

Baladin craft beers

ISAAC (blanche - 5.0%) CL 33	17
A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer. When sipped, it releases a beautiful harmony of cereals and citrus fruits.	
NAZIONALE (blonde - 6.5%) CL 33	18
This beer has a deep yellow color, a very subtle hazy appearance and a white, fine, persistent head. Its delicate scents are a perfect example of balance between the fruity, herbaceous and malty components, and give it a light aroma that invites you to drink.	
ROCK N ROLL (American pale ale - 7.5%) CL 33	18
A beer with a white head and a persistent finish, Rock'n'Roll has a deep color and a slight, homogeneous hazy appearance.The first peppery scents leave room to light spices and notes of cereals, with a balanced harmony between freshness and warmth.	
SUPER BITTER (Belgian amber ale - 8.0%) CL 33	19
This is an amber ale with a persistent, light hazelnut colored head. Fruity and warm scents immediately invade the nose,harmoniously blending with the delicate herbaceous and citrusy notes of the hops. We find them again in the taste, along with the hints of cereals that are perceived with the very first	

BYO wine only $7 per person

Cocktails & Spirits

ESPRESSO MARTINI	19
MIMOSA (prosecco and orange)	14
APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
NEGRONI	19
BOURBON/SCOTCH & COKE	18
GIN & TONIC/LEMON	18
RUM (HAVANA CLUB) & COLA	18
VODKA & TONIC/LEMON	19

After dinner

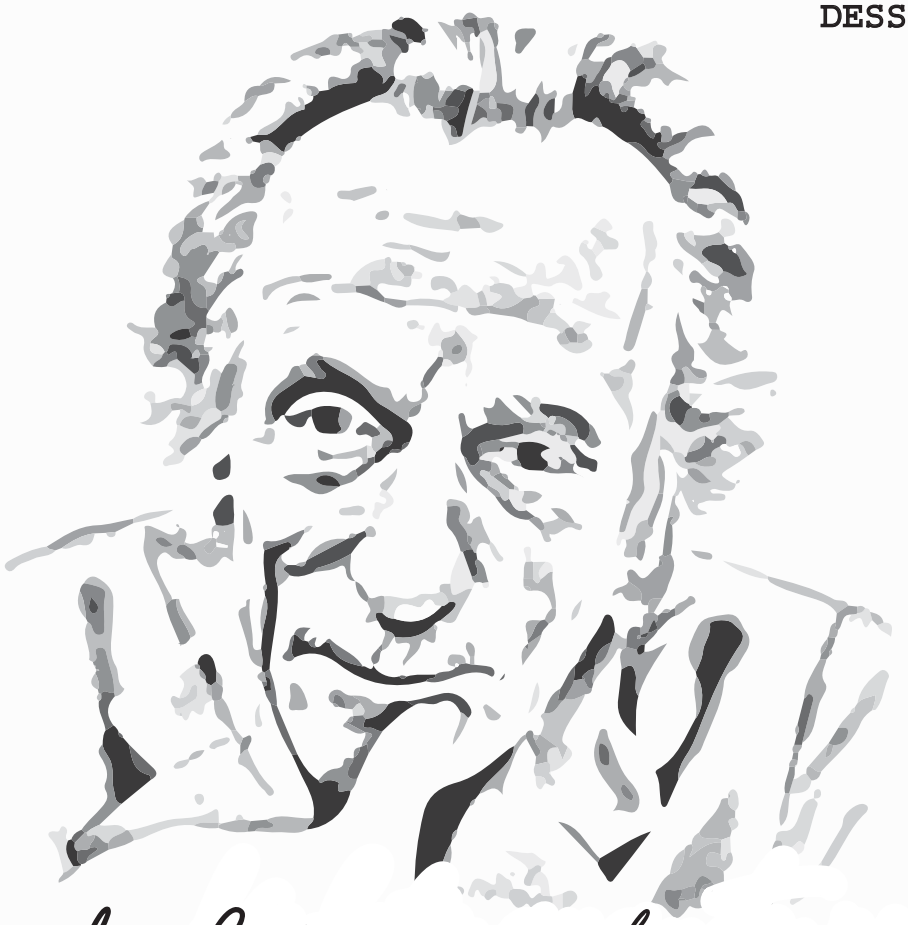
AMARETTO DI SARONNO	12
AMARO:	12
Averna I Montenegro I Amaro del Capo	
FRANGELICO	12
GRAPPA BIANCA	12
GRAPPA BARRICATA (aged in barrique)	14
LIMONCELLO	12
SAMBUCA EXTRA - MOLINARI	12

Soft Drinks

SPARKLING MINERAL WATER	10
STILL MINERAL WATER	8
COKE / COKE ZERO	7
FANTA	7
SPRITE	7
CHINOTTO	7
GINGER ALE	7
GINGER BEER	7
LEMON, LIME AND BITTERS	7
FRUIT JUICES: APPLE, ORANGE, PINEAPPLE	7

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Don’T forget TO look at our
DESSERT menu



Vedete quanto poco

ci vuole

per rendere felice

UN UOMO

Eduardo De Filippo

deVita
TASTES OF NAPOLI

Kitchen closes at 9.45pm