

Salame;

Napoli Sauce, Calabrese Salami, Balsamic Onions, Fior di Latte, Horseradish Cream, Fresh Oregano \$20

Salsicia;

Napoli Sauce, Mozzarella, Pork & Fennel Sausage, Mushrooms, Pecorino cheese, Rosemary \$21

Putanesca;

Napoli Sauce, Fior di Latte, Kalamata Olives, Anchovies, Capers, Cherry Tomatoes, Fresh Oregano \$19

Gamberi;

Napoli Sauce, Fior di Latte, King Prawns, Semi-dried Tomatoes, Sautéed Spinach, Mint & Chilli Pesto \$23

Pollo;

Napoli Sauce, Mozzarella, Oven Roasted Lemon Chicken, Spinach, Semi-dried Tomatoes. \$23

Porcini;

Napoli Sauce, Fior di Latte, Garlic, Button & Field Mushrooms, Porcini Cream, Fresh Thyme. \$22

Capra;

Napoli Sauce, Fior di Latte, Caramelised Fennel, Prosciutto, Chevre (goat) Cheese, Roquette \$23

Carne;

Napoli Sauce, Mozzarella, Virginian Ham, Pancetta, Fresh Pork Sausage, Calabrese Salami \$22

Quattro Formaggi;

Mozzarella, Fior di Latte, Gorgonzola, Ricotta, Topped with Fresh Roquette \$22

Melanzana;

Napoli Sauce, Mozzarella, Roasted Eggplant, Ricotta Cream, Basil \$20

Ortolana;

Napoli Sauce, Fior di Latte, Eggplant, Roasted Capsicum, Balsamic Onions, Kalamata Olives, Herbs. \$21

Patata;

Confit Potatoes, Taleggio Cheese, Balsamic Onions, Rosemary. \$20

Per Incominciare:

Focaccia Garlic;

Confit Garlic, Extra Virgin Olive Oil, Sea Salt, Oregano \$9

Focaccia Parmesan;

Grana Padano, Extra Virgin Olive Oil, Sea Salt, Fresh Herbs \$10

Focaccia Mediterranean;

Feta, Cumin Seeds, Mint & Chilli Pesto \$13

Kalamata Olives;

Warmed Up in Extra Virgin Olive Oil, Garlic and Herbs \$9

Field mushrooms;

Oven Roasted with Porcini Cream, Garlic, Herbs, Lemon,
Mozzarella
served on a Bed of Roquette Salad \$14



Pizze: (13")

Margherita;

Napoli Sauce, Fior di Latte, Fresh Basil \$17

Margherita Buffala;

Napoli Sauce, Buffalo Mozzarella, Fresh Basil \$20

Tropicana;

Napoli Sauce, Mozzarella, Virginian Ham, Pineapple \$19

Capricciosa;

Napoli sauce, Mozzarella, Virginian ham, mushrooms, Kalamata
olives \$19

Prosciutto Bianca;

Prosciutto, Buffalo Mozzarella, Mozzarella, Gorgonzola, poached
figs, roquette, roasted walnuts \$25

Pancetta;

Napoli sauce, Mozzarella, pancetta, feta, balsamic onions, chilli,
cherry tomatoes \$20

Paste:

Paste:

Bavette con Napoli; Bavette pasta in Napoli
with Grana Padano parmesan \$18

Spaghetti con Gamberoni;
prawns, semi-dried tomatoes, fennel, chilli \$28

Gluten Free Penne all' Amatriciana;
Napoli, pancetta, capsicum, onions,
Pecorino cheese, cracked pepper \$26

Spelt Spirelli con Pollo;
chicken, capsicum, mushrooms, thyme \$26



Insalate:

Rucola;
Roquette with Grana Padano and Balsamic dressing \$10

Spinaci con Piselli;
Baby Spinach with Green Peas, Mint and Lemon Dressing \$10



Dolci:

Hazelnut Chocolate Calzoncino
Folded Small Pizza Pastry filled with Nutella and Roasted
Hazelnuts \$10

Banana Pizzeta;
Pizzeta with Banana, Honey, Walnuts \$10



No Half & Half Pizzas

Extras; Meats, Prawns & Cheeses - \$3.50

All other extras - \$2.50