



Antipasti

SALMONE

Marinated Salmon w Chilli, Herbs & Vinegar \$26

GAMBERONI ALLA BRACE

Four Grilled King Prawns in Olive Oil w Sea Salt & Black Pepper \$32

MIXED OLIVES W PARMESAN

Mixed Olives, sautéed w Olive Oil, Garlic, Chilly & served w fresh Parmesan chunks \$15

ZUCCHINI FLOWERS

Four Zucchini Flowers filled w Ricotta Cheese, fried & served on a bed of Salad \$20

SWORDFISH CARPACCIO

Thinly sliced Swordfish, marinated in Olive Oil & Lemon. Served on a bed of Rocket, topped w Capers & boiled Potatoes \$23

PARMIGIANA DI MELANZANE

Eggplant layered w Mozzarella, Parmesan, Basil, Neapolitan Sauce \$17

CAPELANTE

Scallops, Avocado Mousse w Tomato \$24

PROSCIUTTO E BUFALA

Prosciutto Parma w Buffalo Mozzarella \$20

ARANCINI

Three Rice balls stuffed w Mince Pork/Veal, Peas & Buffalo Mozzarella \$16

MOZZARELLA IN CARROZZA

Three crumbed fried Mozzarella Cheese \$15

SPIEDINO

Lamb skewers marinated w Italian Herbs & drizzled in Olive Oil \$26

CALAMARI

Fried Calamari seasoned w Sea Salt & Black Pepper \$19

GARLIC PIZZA

Virgin Olive Oil, Garlic, Rosemary & Sea Salt on a Pizza Crust \$12

BURRATA CON MELANZANE

Eggplant, Cherry Tomato, Basil, Parmigiano w Burrata Cheese served at room temperature \$23

TRUFFLE POLENTA CHIPS

Truffle Polenta Chips, served w Four Cheese Sauce \$17

POLPETTE AL RAGÙ

Meatballs in Ragù Sauce w Parmesan \$15

Insalate

INSALATA DI POLIPO

Octopus served w Potatoes, Celery, Cherry Tomato, Rocket drizzled in Lemon \$24

CAPRESE

Buffalo Mozzarella, Fresh Tomato, Oregano drizzled in Olive Oil \$20

INSALATA MISTA

Mixed Leaf Lettuce, Tomato, drizzled in Balsamic & Olive Oil \$16

TONNO

Italian Tuna marinated in Olive Oil, Tomato, & Shallots \$18

RUCOLA NOCI

Rocket, Walnuts, Parmesan drizzled in Balsamic & Olive Oil \$16

l'arte della Pizza a metro

PEPPINIELLO

Capsicum, Fior Di Latte, Italian Sausage on a White Base

13 inch ½ meter 1 meter

\$23

\$45

\$65

QUATTRO SALUMI

San Marzano, Fior di Latte, Ham, Mild Salami, Basil, Hot Salami, Italian Sausage, Parmesan, Olive Oil

\$23

\$45

\$65

MARINARA

San Marzano, Tomato, Oregano, Basil, Garlic

\$16

\$25

\$40

MARGHERITA

San Marzano, Tomato, Fior di Latte, Parmesan, Basil, Olive Oil

\$19

\$40

\$56



CAPRICCIOSA San Marzano, Tomato, Fior di Latte, Ham, Mushrooms, Artichoke, Olives, Basil	\$22	\$45	\$65
DIAVOLA San Marzano, Tomato, Fior di Latte, Hot Salami, Parmesan, Basil, Black Olives	\$21	\$45	\$65
CALZONE AL FORNO Folded Pizza stuffed w Ricotta, Ham, Mild Salami, Fior di Latte, Tomato, Black Pepper	\$22	\$45	\$65
PRIMAVERA Artichoke Cream, Cherry Tomato, Mild Salami	\$23	\$45	\$40
SICILIANA San Marzano, Tomato, Fior di Latte, Eggplant, Ricotta, Basil, Parmesan	\$23	\$45	\$65
SALSICCIA E FRIARIELLI Fior di Latte, Italian Sausage, Cime di Rapa, Basil, Fresh Chilli on a White Base	\$23	\$45	\$65
CALZONE FRITTO A classic Neapolitan <i>street food</i> ! Folded, deep fried Pizza stuffed w Ricotta, Fior di Latte, Mild Salami, Tomato, Basil, Black Pepper	\$22	-	-
TRICOLORE Fior di Latte, Prosciutto Parma, Rocket, Parmesan on a White Base	\$24	\$45	\$65
VEGETARIANA San Marzano, Fior di Latte, Mushroom, Eggplant, Black Olives, Artichoke	\$22	\$45	\$65
REGINA MARGHERITA Cherry Tomato, Buffalo Mozzarella, Basil, Parmesan, Olive Oil on a White Base	\$23	\$45	\$65
NAPOLETANA San Marzano, Fior di Latte, Anchovies, Black Olives, Capers, Oregano	\$21	\$45	\$65
PARTANOPEA San Marzano, Fior di Latte, Ham, Mild Salami, Ricotta, Basil, Black Pepper, Parmesan	\$21	\$45	\$65
ALFREDO FANTASY Alfredo Repole's surprise Pizza	\$25	\$50	\$70
TARTUFO Truffle Paste, Fior di Latte, Prosciutto on a White Base	\$24	\$45	\$65

SOFIA LOREN

Tomato Rosé, Prawns, Fior di Latte, Parmesan, Olive Oil, Rocket, Shaved Parmesan

\$23

\$45

\$65

MARIA MARIA

Tomato, Cherry Tomato, Fior di Latte, Rocket, Bresaola in Olive Oil, Buffalo Mozzarella

\$24

\$45

\$65

SCARPARELLA

Fior di Latte, Potato, Rosemary, Italian Sausage, Black Pepper

\$21

\$45

\$65

QUATTRO FORMAGGI

Mozzarella, Parmesan, Gorgonzola, Asiago, Basil, Olive Oil

\$23

\$45

\$65

MONTANARA

Fried open Pizza w Buffalo Mozzarella, Tomato, Basil

\$24

\$45

\$65

KID'S MICKEY MOUSE

Small Margherita in a Mickey Mouse shape

\$12

1/2 meter (2 toppings) 1 meter (3 toppings)*Primi Piatti****SPAGHETTI SCOGLIO**

Seafood in Cherry Tomato, Garlic & Chilli \$32

LINGUINE

Cherry Tomato, King Prawns w Olive Oil, Chilli, Garlic, Parsley \$28

CANNELLONI

Ricotta, Baby Spinach & Mozzarella \$22

LASAGNA

Pork & Veal in Bolognese Sauce \$22

GNOCCHI QUATTRO FORMAGGI

Homemade Potato Gnocchi w Parmesan, Gorgonzola, Asiago, & Mozzarella \$24

GNOCCHI ALLA SORRENTINA

Homemade Potato Gnocchi in Tomato & Mozzarella Sauce topped w more Mozzarella & Parmesan \$22

PACCHERI GENOVESE

A rich Sauce from Naples, flavored w Beef chunks, Carrots & Onions. Slow cooked for 6-8 hours, served w Paccheri (*large tubes of pasta that are a perfect vessel to deliver the sauce!*) \$28

MANFREDI POLPETTE

Curly Pappardelle served w Pork & Beef Meatballs in a Tomato Sauce w fresh Ricotta \$26

Dolci

CANNOLI

Three Pastry tubes ½ Pistachio ½ Dark Chocolate filling,
of Sweetened Ricotta Cheese \$12

PANNACOTTA

(Italian for "*Cooked Cream*") is a Sweetened Cream, thickened w Gelatin
& aromatized w Raspberry Compote \$10

TIRAMISU

Coffee infused Biscuit, layered w Mascarpone Cheese
topped w Cocoa & Grated Chocolate \$9

ANGIOLETTI CON NUTELLA

Fried Pizza Dough balls, covered in Powdered Sugar, Strawberries
& Nutella *of course!* \$15

AFFOGATO AL CAFFÉ

Vanilla Gelato served w Espresso Coffee \$14
& Frangelico

GELATO

(2 Scoops) \$6

PIZZA ALLA NUTELLA

Nutella smothered Pizza w layer of Powdered Sugar \$15

“Chi lavora

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** a surcharge of 10% applies on Public Holidays*