

STARTERS

BOWL OF CHIPS \$9

BOWL OF WEDGES \$9

GARLIC BREAD \$10

House-made pizza pastry brushed with herbs and garlic butter

THREE-CHEESE BREAD \$16

House-made pizza pastry topped with asiago cheese, fior di latte, pecorino and garlic butter

MOZZARELLA IN \$12

CARROZZA

Crumbed mozzarella fried golden, served on a bed of fresh rocket

BRUSCHETTA \$12

Sourdough toast with tomato, fior di latte, fresh basil, olive oil and oregano

PIATTO PROSCIUTTO \$19

A plate of Parma prosciutto, fresh buffalo mozzarella topped with rocket and olive oil

ARANCINI \$16

Traditional house-made arancini balls, served with Neapolitan sauce, pesto and fresh pecorino

ANTIPASTO PLATTER FOR TWO \$49

Fresh sliced Parma prosciutto, salami, grilled eggplant, oven roasted capsicum, marinated olives, arancini balls, Mozzarella In Carrozza, mortadella, ham, fresh buffalo mozzarella, asiago cheese and pitta bread

PIZZA

MARGHERITA \$21

House-made Neapolitan sauce, buffalo mozzarella, oregano, fresh basil, olive oil

FUNGHI \$24

Truffle paste base, buffalo mozzarella, porcini & Swiss mushrooms, Italian pork & fennel mince

RUCOLA \$24

Pesto base, fior di latte, prawns, onion, parma prosciutto, fresh rocket

SUPREME \$23

Neapolitan sauce, fior di latte, ham, bacon, salami, mushrooms, kalamatta olives, onion, capsicum

SALAME \$20

Neapolitan sauce, fior di latte, salami, kalamatta olives

HAWAIIAN \$20

Neapolitan sauce, fior di latte, ham, pineapple

QUATTRO STAGIONI \$22

Neapolitan sauce, fior di latte, salami, ham, mushrooms, kalamatta olives

BBQ \$22

BBQ sauce, fior di latte, marinated chicken, bacon, ham, onion

SICILY \$22

Neapolitan sauce, fior di latte, salame, olives, anchovies and oregano

MARINARA \$24

Neapolitan sauce, fior di latte, anchovies, eggplant, prawns, squid

SAN DANIELE \$23

Neapolitan sauce, fior di latte, cherry tomatoes, Parma prosciutto, rocket, fresh pecorino

PIZZA

POLLO \$22

Pesto base, fior di latte, marinated chicken, onion, fresh tomato, lettuce, aioli

BURRATA \$24

Napoletana sauce, fior di latte, mortadella, fresh burrata, crushed pistachio

VEGETARIANA \$22

Napoletana sauce, fior di latte, mushrooms, onions, grilled eggplant, capsicum, kalamatta olives

PASTA

FETTUCCINE ALLA PANNA \$18

Ham, mushroom, cream sauce and fresh pecorino

SPAGHETTI AL POLLO \$18

Marinated chicken, onion, capsicum, mushroom, cream sauce and fresh pecorino

FETTUCCINE CARBONARA \$19

Crispy prosciutto, cracked pepper, egg yolk and fresh pecorino

SPAGHETTI VEGETARIANA \$18

Napoletana sauce, mix of fresh seasonal vegetables and fresh pecorino

PENNE ALLA NORMA \$20

Salami, olives, chilli, capsicum, eggplant, anchovies, rosé sauce and fresh pecorino

GNOCCHI POMODORO \$19

Napoletana sauce, peas, fresh pecorino, basil and olive oil

GNOCCHI AL PESTO \$21

Basil pesto cream sauce, cherry tomatoes, avocado, basil and fresh pecorino

RISOTTO

RISOTTO AL POLLO \$19

Marinated chicken, mushroom, peas, cherry tomatoes, cream sauce and fresh pecorino

RISOTTO PORTOBELLO \$20

Porcini and Swiss mushrooms, truffle paste, cream sauce and fresh pecorino

RISOTTO DI MARE \$21

Napoletana sauce, grilled eggplant, prawns, squid and cherry tomatoes

RISOTTO SALSICCIA \$21

Italian pork & fennel mince, peas, cherry tomatoes, onion, cream sauce and fresh pecorino

PANINI

AL COTTO \$12

Ham, Swiss cheese, tomato

SALAME \$13

Salami, kalamatta olives, fior di latte

PROSCIUTTO \$14

Parma prosciutto, fior di latte, tomato, rocket, garlic aioli

POLLO \$14

Marinated chicken, Swiss cheese, avocado, tomato, lettuce, garlic aioli

MORTADELLA \$13

Mortadella, tomato, lettuce, garlic aioli

TONNO \$13

Tuna, tomato, lettuce, garlic aioli

VEGETARIANA \$13

Marinated eggplant, oven roasted capsicum, kalamatta olives, onion, rocket, fior di latte