

SOCIETY PIZZA BAR

PIZZA ROSSA

MARGHERITA FIOR DI LATTE, BASIL	\$19
BUFALA BUFALA AND BASIL	\$22
GAMBERI PRAWN, CHILLI	\$26
SEI PAZZU FIOR DI LATTE, HOT CACCIATORE	\$23
GIGI FIOR DI LATTE, SMOKED LEG HAM, MUSHROOM	\$23
DIAVOLA FIOR DI LATTE, SPICY SALAMI, ONION, OLIVE, ROASTED CAPSICUM, CHILLI	\$25
PORCHETTA FIOR DI LATTE, CARAMELISED ONION, SLOW-ROASTED PORK BELLY, RADICCHIO	\$26
CAPRICCIOSA FIOR DI LATTE, SMOKED LEG HAM, MUSHROOM, OLIVE, ARTICHOKE	\$25
SALSICCIA E PORCINI BUFALA, PORCINI MUSHROOM, SAUSAGE, CHILLI	\$27
RUCOLA FIOR DI LATTE, PROSCIUTTO DI PARMA, ROCKET, SHAVED GRANA PADANO	\$27
DON MARCO SMOKED LEG HAM, RICOTTA, SHAVED GRANA PADANO	\$25
SICILIANA FIOR DI LATTE, EGGPLANT, RICOTTA, SHAVED GRANA PADANO	\$24
NO BORSA FIOR DI LATTE, CAPSICUM, ARTICHOKE, EGGPLANT, ZUCCHINI	\$24
CALZONE DI PIPPO CLASSIC FOLDED PIZZA FILLED W. SMOKED LEG HAM, RICOTTA	\$23

PIZZA BIANCA

PATATE FIOR DI LATTE, POTATO, ROSEMARY	\$22
VERNAMONTE FIOR DI LATTE, GORGONZOLA PICCANTE, SMOKED LEG HAM, TRUFFLE OIL	\$25
QUATTRO FORMAGGI FIOR DI LATTE, GORGONZOLA, PROVOLONE, GRANA PADANO	\$25
DON LUCA FIOR DI LATTE, CHERRY TOMATOES, HOT CACCIATORE, RICOTTA	\$25
CIME DI RAPA E SALSICCIA BUFALA, SAUSAGE, SAUTÉED WILD GREENS, CHILLI	\$26
PROSCIUTTO E FICHI FIOR DI LATTE, FIGS, PROSCIUTTO DI PARMA, GORGONZOLA DOLCE	\$27
MANTINI FIOR DI LATTE, POTATO, MUSHROOM, SAUSAGE, ROSEMARY	\$25
BURRATA E TARTUFO TRUFFLE PASTE, FIOR DI LATTE, CHERRY TOMATOES, PORCINI, PROSCIUTTO DI PARMA, WHOLE BURRATA	\$29
MARCANTONIO FIOR DI LATTE, PROSCIUTTO DI PARMA, RICOTTA, TRUFFLE OIL	\$27
MAGIC FUNGHI FIOR DI LATTE, PORCINI MUSHROOM, SHAVED GRANA PADANO, TRUFFLE OIL	\$24
CUCUZZA FIOR DI LATTE, PRAWN, CHAR-GRILLED ZUCCHINI	\$26
BRESAOLA FIOR DI LATTE, BRESAOLA (AIR-DRIED BEEF), ROCKET, SHAVED GRANA PADANO	\$27
CALZONE DI BOVI FOUR CHESES, PROSCIUTTO DI PARMA, ROCKET, WALNUTS	\$26

GLUTEN FREE	+\$5
VEGAN CHEESE	+\$3

DOLCI

TIRAMISU	\$12
CREMOSO AL PISTACCHIO PISTACCHIO CREAM, CHOCOLATE SOIL, MERINGUE	\$14
BEETROOT NAMELAKA MOUSSE CHOCOLATE SHELL, WHITE CHOCOLATE BASE	\$12
NUTELLA PIZZA	\$16
CHEESECAKE VANILLA & RICOTTA, TOPPED WITH NUTELLA & CHOCOLATE PIECES	\$12
AFFOGATO CON FRANGELICO	\$14
KID'S GELATO ONE SCOOP, CHOCOLATE TOPPING	\$6

10% SURCHARGE ON PUBLIC HOLIDAYS

WE CANNOT GUARANTEE A FULLY GLUTEN FREE OR VEGAN ENVIRONMENT AS CROSS CONTAMINATION MAY OCCUR

SOCIETY PIZZA BAR

APERITIVO

PALLOTTE CACE E OVE BITE SIZED PUFFED CHEESE BALL (1 PER SERVE)	\$2.50
MORTADELLA MOUSSE ON CROSTINO (1 PER SERVE)	\$2.50
OLIVES (GF)	\$9
WOOD FIRED FOCACCIA ROSEMARY	\$11
TOUCH OF TOMATO, OREGANO, GRANA PADANO	\$12

SCHIACCIATA

SEMPLICE GARLIC & MOZZARELLA	\$14
CIME DI RAPA E PECORINO SAUTEED WILD GREENS, PECORINO, TOMATO, CHILLI	\$15

ANTIPASTI

ARANCINI PORCINI AND TRUFFLE (5 PER SERVE)	\$16
CALAMARI FRITTI SHALLOW FRIED, LIGHTLY DUSTED, HOUSE AIOLI	\$19
KING PRAWNS CHARGRILLED, BUTTERFLIED, DELICATE GREEN SAUCE (GF)	\$21
PARMIGIANA EGGPLANT LAYERED W. TOMATO, EGG, FIOR DI LATTE (GF)	\$15
GRILLED OCTOPUS ZUCCHINI/POTATO CREAM, SEMIDRIED TOMATOES, BLACK OLIVE CRUMBLE (GF)	\$17
BURRATA ASPARUGUS, RADICCHIO, ROASTED HAZELNUTS (GF)	\$18
PROSCIUTTO	\$9
BRESAOLA (AIR-DRIED BEEF)	\$9
PANZANELLA HEIRLOOM TOMATO, CUCUMBER, RED ONION, HOMEMADE BREAD, BUFALA	\$19
PIZZETTA 'MANTOCCI' PECORINO INFUSED FOCACCIA, 19HR HOUSE CURED SHAVED PORK CHEEK	\$17
FAGIOLI E COZZE MUSSELS, CANNELLINI BEANS, CROSTINO	\$19

PASTA

LASAGNA BEEF RAGU	\$22
PENNE BOLOGNESE	\$22
PAPPARDELLE VEAL OSSO BUCO RAGU	\$26
GNOCCHI TRUFFLE, MUSHROOMS, CREAM (GF)	\$26
SQUID INK SPAGHETTI BLUE SWIMMER CRAB, CHERRY TOMATOES, HINT OF CHILLI	\$28
PACCHERI ALLA NORMA TOMATO, EGGPLANT, SMOKED EGGPLANT CREAM, SALTED RICOTTA	\$26

CONTORNI

ROCKET & GRANA (GF)	\$15
SEASONAL GREENS (GF)	\$9
SHOE STRING FRIES ROSEMARY & GARLIC (GF)	\$9

BAMBINI

PENNE BOLOGNESE CLASSIC RAGU	\$12
PENNE NAPOLITANA SIMPLE TOMATO SAUCE	\$10
KID'S MARGHERITA	\$12
KID'S MARGHERITA W HAM	\$13