



## APERITIVO

<b>'Nduja</b> Spicy salami paste with pane carasau	\$9
<b>Wood fired focaccia</b>	\$9
<b>Olives</b>	gf \$9

## ANTIPASTI Entrees

<b>Arancini</b> Porcini & truffle - rich and delicious	\$16
<b>Calamari fritti</b> Shallow fried, lightly dusted calamari served w. house aioli	\$18
<b>Crocchette di baccala'</b> Salt cod croquettes	\$19
<b>Parmigiana</b> Eggplant layered w. tomato, egg, fior di latte	gf \$15
<b>Grilled octopus w. caponata</b> Grilled octopus tentacles on a bed of spicy caponata	gf \$16
<b>Lamb arrosticini</b> Chargrilled, lemon	gf \$12
<b>Burrata</b> Pickled baby turnips, peach, pomegranate	gf \$19
Prosciutto	gf \$9
Bresaola	gf \$9
<b>Caprese salad</b> Heirloom tomato, bufala & basil	gf \$16
<b>Pizzetta 'Mantocci'</b> Pecorino infused focaccia w. 19 hour house cured shaved pork cheek	\$14

## CONTORNI Sides

<b>Rocket &amp; Grana salad</b>	gf \$15
<b>Seasonal greens</b>	gf \$12
<b>Cos lettuce</b> w. lemon dressing	gf \$9
<b>Shoe string fries</b> w. rosemary & garlic	gf \$9

## SCHIACCIATA Stuffed wood fired breads

<b>Semplice</b> Garlic & mozzarella	\$13
<b>Cime di rapa e pecorino</b> Sautéed wild greens, pecorino, tomato, chilli	\$14

## PASTA

<b>Penne Bolognese</b>	\$22
<b>Pappardelle</b> Veal osso buco ragu	\$26
<b>Gnocchi</b> Truffle, mushrooms, cream	gf \$26
<b>Paccheri</b> Calamari, king prawns, bisque, pangrattato	\$28

## BAMBINI

<b>Penne Bolognese</b> Classic ragu	\$12
<b>Penne Napolitana</b> Simple tomato sauce	\$10
<b>Kid's Margherita</b>	\$12
<b>Kid's Margherita</b> w. ham	\$13

10% surcharge on public holidays

## PIZZA ROSSA

Tomato Base  
Available in traditional | 0.5m

<b>Margherita</b> Fior di latte, basil	(w. vegan cheese add \$3) \$19   \$38
<b>Bufala</b> Bufala & basil	\$20   \$40
<b>Gamberi</b> Prawn, chilli	\$23   \$46
<b>Sei pazzi</b> Fior di latte, hot cacciatore	\$21   \$42
<b>Gigi</b> Fior di latte, smoked leg ham, mushroom	\$21   \$42
<b>Diavola</b> Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli	\$23   \$46
<b>Porchetta</b> Fior di latte, caramelised onion, slow-roasted pork belly & radicchio	\$24   \$48
<b>Capricciosa</b> Fior di latte, smoked leg ham, mushroom, olive, artichoke	\$22   \$44
<b>Salsiccia e porcini</b> Bufala, porcini mushroom, sausage, chilli	\$24   \$48
<b>Rucola</b> Fior di latte, prosciutto di Parma, rocket & shaved Grana Padano	\$24   \$48
<b>Don Marco</b> Smoked leg ham, ricotta, shaved Grana Padano	\$23   \$46
<b>Siciliana</b> Fior di latte, eggplant, ricotta, shaved Grana Padano	\$23   \$46
<b>No borsa</b> Fior di latte, capsicum, artichokes, eggplant, zucchini	(w. vegan cheese add \$3) \$23   \$46
<b>Calzone di Pippo</b> Classic folded pizza filled w. smoked leg ham, ricotta	\$20

## PIZZA BIANCA

White Base  
Available in traditional | 0.5m

<b>Patate</b> Fior di latte, potato, rosemary	(w. vegan cheese add \$3) \$20   \$40
<b>Vernamente</b> Fior di latte, gorgonzola piccante, speck, truffle oil	\$24   \$48
<b>Quattro formaggi</b> Fior di latte, gorgonzola, provolone, Grana Padano	\$23   \$46
<b>Don Luca</b> Fior di latte, cherry tomatoes, hot cacciatore, ricotta	\$23   \$46
<b>Cime di rapa e salsiccia</b> Bufala, sausage, sautéed wild greens, chilli	\$24   \$48
<b>Prosciutto e fichi</b> Fior di latte, figs, prosciutto di Parma, gorgonzola dolce	\$25   \$50
<b>Mantini</b> Fior di latte, potato, mushroom, sausage, rosemary	\$23   \$46
<b>Pistacchio</b> Bufala, sausage, grated pistachio	\$22   \$44
<b>Marcantonio</b> Fior di latte, prosciutto di Parma, ricotta, truffle oil	\$24   \$48
<b>Magic funghi</b> Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w. vegan cheese add \$3) \$23   \$46
<b>Cucuzza</b> Fior di latte, prawn, char-grilled zucchini	\$24   \$48
<b>Bresaola</b> Fior di latte, bresaola, rocket & shaved Grana Padano	\$24   \$48
<b>Calzone di Bovi</b> Four chesses, prosciutto di Parma, rocket, walnuts	\$22
Gluten free base Available on request. Traditional size only	+\$5

Please note we cannot guarantee a gluten free environment

## DOLCI Dessert

<b>Gelato</b> Three scoops	\$12
<b>Kid's gelato</b> One scoop w. chocolate topping	\$6
<b>Tiramisu</b>	\$12
<b>Chocolate Mousse</b>	\$12
<b>Panzerotti</b> Nutella, strawberries, gelato	\$16
<b>Nutella Pizza</b>	\$16
<b>Cannoli</b>	\$12
<b>Affogato</b> w. Frangelico	\$12
without Frangelico	\$8

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