




× ANTIPASTI ×

GARLIC FOCACCIA  (GFO)	12
EV olive oil, garlic, sea salt, oregano add mozzarella 3 add buffalo mozzarella 7.5 add anchovies 4 add San Daniele prosciutto 7.5	
'CACIO E PEPE' FRIES  	12
Pecorino cream, cracked pepper	
ITALIAN CHILLI FRIES  	12
Arrabbiata salt, hot cacciatore ketchup	
TRUFFLE PORCINI & PARMESAN FRIES  	12
Truffle aioli	
CRISPY CALAMARI  	22
Lightly fried calamari, rocket, squid ink mayo	
BOLOGNESE ARANCINI BALLS 	3pcs 15 5pcs 22
Arborio rice, mozzarella, bolognese sugo, peas, truffle aioli, parmesan	
VEGAN PUMPKIN ARANCINI BALLS  	3pcs 15 5pcs 22
Arborio rice, roast pumpkin, Napoli sugo, peas, vegan parmesan	
WAGYU BEEF MEATBALLS 	3pcs 15 5pcs 22
Rich Napoli sugo, parmesan	

× INSALATE ×

RUCOLA 	15.5
Wild rocket, pear shavings, candied walnuts, parmesan, truffle honey	
RADICCHIO  	17.5
Radicchio leaves, beetroot, raisins, pistachio, Meredith goats cheese, balsamic truffle honey	
SPINACH 	17.5
Baby spinach, cherry tomato, buffalo mozzarella, basil & walnut pesto, charred pinenuts	
CAPRESE 	18.5
Buffalo mozzarella, cherry tomato, sea salt, basil & walnut pesto, EV olive oil	

PIMP YOUR SALAD

add buffalo mozzarella **7.5**
add San Daniele prosciutto **7.5**
add Italian tuna **5.5**
add baby burrata **5.5**
add anchovies **4**



We are very proud and have worked very hard to be accredited by Coeliac Association Australia.

We make our Gluten Free pasta and pizza in a separate dedicated Gluten Free kitchen.

Our in house procedures are strictly followed to ensure no cross contamination.

We love our Gluten Free products and we hope you do too

MA CHE PIZZA VUOI ?

GLUTEN FREE PIZZA ADD 5.5

MARGHERITA	19.5
Fior di latte, tomato sugo, fresh basil, EV olive oil add San Daniele prosciutto 7.5 add olives 3 add baby burrata 5.5 add anchovies 4	
BUFALA	23
Buffalo mozzarella (cooked or fresh), tomato sugo, fresh basil, EV olive oil add San Daniele prosciutto 7.5	
THE 8 CHEESE	27
Gorgonzola, fior di latte, buffalo mozzarella, pecorino cream, smoked scamorza, grana, provolone, burrata, honey, candied walnuts	
SMOKEY EGGPLANT PARMIGIANA 	22
Thinly sliced roasted eggplant, smoked scamorza, tomato sugo, fior di latte, parmesan, cherry tomato add roasted peppers 3 add olives 3	
SEXY TRUFFLE 	22
Fior di latte, porcini mushroom crema, mushrooms, truffle infused radicchio, grated parmesan add pancetta 4	
PORKYPINE	22
Caramelised Pineapple, leg ham, provolone, tomato sugo, fior di latte, cracked pepper	
POLPETTE	22
Wagyu beef meatballs, roasted peppers, truffle mayo, tomato sugo, fior di latte, fresh chilli	
DOPPIO SALAME (AKA - DOUBLE PEPPERONI) 	22
Soppressata salame, hot cacciatore salame, fior di latte, tomato sugo add olives 3 add roasted peppers 3 add a drizzle of honey - amazing! No extra charge	
BUNGA BUNGA  (Awarded Best Pizza)	22
Italian pork sausage, porcini & mixed mushrooms, tomato sugo, fior di latte, parsley, porcini parmesan	

MAN'S MAN	22
Italian pork sausage, double smoked leg ham, hot cacciatore salame, tomato sugo, fior di latte, parmesan add anchovies 4	
CAPRICCIOSA	22
Double smoked leg ham, mushrooms, olives, artichoke hearts, fior di latte, tomato sugo add anchovies 4	
A25	27
Basil & walnut pesto, fior di latte, baby burrata, San Daniele prosciutto, cherry tomato, charred pinenuts add rocket 4	
*Make it vegetarian (no San Daniele prosciutto)	22
SAN DANIELE 	27
San Daniele prosciutto, tomato sugo, buffalo mozzarella, fior di latte, rocket	
PRAWNSTAR	27
Garlic chilli prawns, cherry tomato, fior di latte, tomato sugo, basil & walnut pesto add anchovies 4 add rocket 4 add olives 3	

CRUST DIPPERS

The crust is the best part of our pizzas,
so dip them in one of these beauties

Pesto
aioli
3

Truffle
aioli
3

Hot
cacciatore
ketchup
3

ALL
THREE!
8



Please note as we are not a 100% gluten free kitchen it is important that you advise your wait staff of any allergies or intolerances when ordering so that adequate precautions can be taken. Our gluten free menu options are Accredited by Coeliac Australia and we have processes in place to minimise any risk of cross contamination.

× HANDMADE PASTA ×

HANDMADE GNOCCHI NAPOLI (GFO)	21
Light Napoli sugo, buffalo mozzarella, cherry tomato, fresh basil add mushrooms 3 add olives 3 (GF gnocchi or GF fettuccine available add 5)	
HANDMADE GNOCCHI PESTO (GFO)	21
Basil & walnut pesto crema, parmesan, charred pinenuts (GF gnocchi or GF fettuccine available add 5)	
PAPPARDELLE PORCINI  (GFO)	21
Truffle crema, porcini & mixed mushrooms, white sugo, parsley, truffle oil, parmesan add Italian sausage 4 (GF gnocchi or GF fettuccine available add 5)	
WAGYU BEEF LASAGNA  	21
6hr wagyu bolognese ragu', mozzarella, parmesan, bechamel, tomato sugo, fresh basil	
PAPPARDELLE RAGU'  (GFO)	21
6hr wagyu bolognese ragu', mushrooms, touch of cream, parmesan (GF gnocchi or GF fettuccine available add 5)	
SPAGHETTI AL NERO (GFO) 	27
Squid ink spaghetti, local seafood, chilli, cherry tomato, lobster bisque, garlic, touch of Napoli sugo, parsley (GF gnocchi or GF fettuccine available add 5)	

× DOLCI ×

NUTELLAMISU'  	11
Nutella-tiramisu, no need for explanation	
CANNOLI (GFO)	each 8
Sweet ricotta, pistachio, chocolate (GF option available add 2)	
BASQUE CHEESECAKE 	12
Served with vanilla ice cream	
SWEET PIZZA (GFO) (VGO)	15
Nutella, strawberries, coconut, vanilla ice cream (Serves 1 to 2 pp) (GF option add 3.5)	
NUTELLA CALZONCINO (VGO)	14
Nutella filled mini folded pizza, vanilla ice cream	
AFFOGATO  (VGO)	10
Vanilla ice cream, Dukes Espresso (add Frangelico 6)	
VANILLA ICE CREAM  (VGO)	(2 scoops) 7.5