

PLEASE INFORM STAFF OF ANY ALLERGIES
Cross-contamination will occur & we may not be able to accommodate requests / olives may contain pits

VEGETARIAN & VEGAN OPTIONS | ★BEST SELLERS | VEGAN or LACTOSE FREE CHEESE + \$3

LOW GLUTEN OPTIONS | LOW GLUTEN PASTA + \$2 | NOT SUITABLE FOR COELIACS
LOW GLUTEN PIZZA BASE + \$7

HAND CRAFTED PIZZA

HALF & HALF PIZZA + \$3 (NOT AVAILABLE FOR PIZZA SPECIALS)

- MARGHERITA★\$25
Tomato Sauce / Mozzarella / Fior Di Latte
Provolone / Basil / Extra Virgin Olive Oil
- MELANZANE\$29
Tomato Sauce / Mozzarella / Provolone / Basil
Grilled Eggplant / Red Capsicum / Parmesan
ADD HOT SALAMI + \$3
- ZUCCA\$28
Tomato Sauce / Mozzarella / Spinach
Roasted Pumpkin / Goats Cheese / Pine Nuts
ADD SMOKED HAM + \$3
- RICOTTA\$28
Mozzarella / Provolone / Zucchini
Fresh Ricotta / Caramelised Onions
Fresh Mint / Parmesan
ADD HOT SALAMI + \$3
- PATATA★\$29
Mozzarella / Provolone / Potato Slices
Gorgonzola / Balsamic Shallots / Rosemary
ADD CHICKEN BREAST + \$3
- GET VEG'D★\$31
Tomato Sauce / Semi Dried Tomato Paste
Mozzarella / Mushrooms / Red Capsicum
Artichokes / Black Olives / Goats Cheese
- BBQ CHOOK★\$30
Home Made BBQ Sauce / Mozzarella
Provolone / Chicken Breast / Mushrooms
Red Onions / Mild Spicy Aioli / Parsley
- SUPER II"★\$32
Tomato Sauce / Mozzarella / Provolone
Smoked Ham / Hot Salami / Mushrooms
Black Olives / Red Onions / Pineapple
Red Capsicum / Pork & Fennel Sausage
ADD BACON + \$3
- GAMBERO \$33
Garlic & Lemon Marinated Tiger Prawns
Tomato Sauce / Mozzarella / Chilli Flakes
- ALLE \$26
Tomato Sauce / Mozzarella / Capers
Fior Di Latte / Anchovies
Oregano / Black Olives
- SALSICCIA★\$29
Tomato Sauce / Mozzarella / Provolone
Cherry Tomatoes / Balsamic Shallots
Pork & Fennel Sausage
- OI OI \$31
Tomato Sauce / Mozzarella / Spinach
Pancetta / Provolone / Egg
ADD BACON + \$3
- POLLO \$30
Tomato Sauce / Mozzarella / Chicken Breast
Provolone / Artichokes / Red Capsicum / Pesto
- CAPRICCIOSA \$29
Tomato Sauce / Mozzarella / Smoked Ham
Mushrooms / Black Olives / Fior Di Latte
ADD ANCHOVIES + \$2
- HAWAIIAN \$28
Tomato Sauce / Mozzarella / Provolone
Smoked Ham / Pineapple
- SALAMI \$30
Tomato Sauce / Mozzarella / Hot Salami
Black Olives / Goats Cheese / Red Capsicum
- MEAT FEST \$33
Tomato Sauce / Mozzarella / Smoked Ham
Bacon / Hot Salami / Provolone
Chorizo / Pork & Fennel Sausage
ADD HOME MADE BBQ SAUCE + \$2

CALZONE

WITH A SMALL SIDE OF ROCKET SALAD
Salad not included with takeaway

- CALZONE #1 \$25
Tomato Sauce / Mozzarella / Mushrooms
Smoked Ham / Fior Di Latte / Basil
- CALZONE #2\$25
Mozzarella / Fresh Ricotta
Spinach / Pesto / Roasted Pumpkin
- CALZONE #3\$26
Mozzarella / Provolone / Gorgonzola
Goats Cheese / Fior Di Latte

FOCACCIA

- HERB\$10
Extra Virgin Olive Oil / Sea Salt
Rosemary / Oregano
- GARLIC & CHEESE\$15
Garlic Oil / Mozzarella
Provolone / Oregano
- 4 CHEESE\$21
Rosemary / Mozzarella / Provolone
Goats Cheese / Fior Di Latte

SPECIALS

AVAILABLE FOR A LIMITED TIME

- PIZZA SPECIAL #1\$38
Tomato Sauce / Semi Dried Tomato Paste
Porcini Mushrooms / Black Truffle Paste
Pesto / Finished with Burrata Cheese
- PIZZA SPECIAL #2 \$36
Tomato Sauce / Cooked Prosciutto
Mozzarella / Goats Cheese / Basil
Cherry Tomatoes / Italian Chilli Oil
- PIZZA SPECIAL #3\$31
Tomato Sauce / Mozzarella
Eggplant / Zucchini / Red Capsicum
Finished with Fresh Stracciatella Cheese
- PIZZA SPECIAL #4 \$35
Mozzarella / Nduja (Spreadable Hot Salami)
Basil / Beef Ragu / Red Capsicum
Red Onions / Italian Chilli Oil

60-90 MINUTE DINE-IN TIME
DINE-IN TIMES ARE BASED ON THE AMOUNT OF FOOD ORDERED
MINIMUM SPEND \$20 PER GUEST

PASTA

WITH TOMATO SAUCE AND PENNE

- CHANGE TO CREAMY SAUCE + \$2
CHANGE TO POTATO GNOCCHI + \$5
ADD PARMESAN + \$2
- VERDE\$29
Roasted Zucchini / Garlic / Basil
Red Onions / Red Capsicum / Mushrooms
- PORCHETTA \$34
Pancetta / Potato Slices / Garlic
Balsamic Shallots / Black Truffle Paste
Fresh Ricotta / Italian Chilli Oil
- POLLO PESTO★\$33
Chicken Breast / Pesto / Garlic
Capsicum / Mushrooms
- BOLOGNESE \$31
Beef & Pork Mince cooked Garlic, Onion
& Tomato Sauce / Basil / Extra Virgin Olive Oil
- BEEF RAGU★\$31
Slow Cooked Shredded Beef Ragu
In a Fragrant Tomato Sauce
Extra Virgin Olive Oil / Basil
- GNOCCHI ALLA CREMA\$35
Gnocchi in a Rich Creamy sauce / Spinach
Garlic / Cherry Tomatoes / Gorgonzola
With Spicy Italian Chilli Oil
ADD FRESH BURRATA CHEESE + \$9
ADD PROSCIUTTO + \$4

MORE OPTIONS ON THE BACK
SATURDAY SURCHARGE 10%

SALADS

ROCKET \$19

Rocket (Rucola) / Parmesan
Balsamic & Extra Virgin Olive Oil Dressing

BURRATA \$28

Fresh Burrata / Walnuts / Rocket
Cherry Tomatoes / Black Currants / Pistachios
Sea Salt / Balsamic Glaze / Extra Virgin Olive Oil

GREEN \$17

Baby Cos Lettuce / Roasted Capsicum
Cherry Tomatoes / Red Onions
Black Olives / Mild Spicy Aioli

TUNA \$31

Tuna / Red Onions / Potato Slices
Capers / Rocket / Mild Spicy Aioli

TIGER PRAWN \$35

Garlic & Lemon Marinated Tiger Prawns
Cherry Tomatoes / Baby Cos Lettuce
Artichokes / Pesto / Mild Spicy Aioli

CABBAGE \$31

Cabbage / Radish / Chicken Breast
Crispy Pancetta / Mint
Black Currants / Mild Spicy Aioli

DESSERTS

ALL DESSERTS CONTAIN DAIRY

MINI PISTACHIO CANNOLI \$12

3 Crispy Cannoli Shells / Pistachio Crumbs
Ricotta & Pistachio Filling / Nutella Drizzle

CHOCOLATE PIZZA \$18

Pistachio Cream / White Chocolate
Dark Chocolate / Pistachio Crumbs
Vanilla Ice Cream

DECONSTRUCTED CHEESECAKE \$15

Creamy Philly Cheesecake Mousse
Biscoff Crumbs / Biscoff Spread
Fresh Raspberries

RASPBERRY CHEESECAKE PIZZA ★ \$22

Philly Cheesecake Mousse
White Chocolate / Nutella Sauce
Fresh Raspberries / Vanilla Ice Cream

ENJOY \$3 OFF ALL TAKEAWAY FOOD

TAKE \$3 OFF ALL PRICES LISTED

Please order at the counter (Excluding desserts & Drinks)
Takeaway food is not to be consumed on the premises

BEER

NO TAP BEER

Non-Alcoholic Beer \$10

BULMERS Apple Cider \$14

PERONI Italian Pale Lager \$11

ASAHI Japanese Dry Lager \$11

STONE & WOOD
Local Pacific Ale \$14

CUORE DI NAPOLI
American Pale Ale \$15

SPIRITS

PREMIXED Aperol Spritz \$16

PREMIXED Vodka Soda \$15

SOFI Blood Orange Spritz \$13

CANS \$5

Coke / Coke Zero
Sprite / Fanta

BOTTLES

Lemon Lime Bitters \$9
Organic Orange Juice \$9
Ginger Beer \$9
Sparkling Water \$9
Still Water \$5

CORTESE ITALIAN
ORGANIC DRINKS \$9

Aranciata Rossa (Fizzy Blood Orange)

Limonata (Fizzy Sour Lemonade)

Chinotto (Fizzy Bittersweet Cola)

Thé Pesca (Peach Iced Tea)

ANY WINE BY THE GLASS \$13

BOTTLE PRICES
LISTED BELOW

WHITE WINE

MOSCATO Kismet
Victoria, Australia - \$50

SAUV BLANC Crowded house
New Zealand - \$52

PINOT GRIGIO Savardo
Veneto, Italy - \$53

ROSÉ Yangarra
McLaren Vale, Australia - \$54

CHARDONNAY In Dreams
Yarra Valley, Australia - \$56

RED WINE

CAB.SAUV Mountadam 550
Barossa, Australia - \$52

PINOT NOIR Storm Bay
Tasmania, Australia - \$56

SHIRAZ Head Red
Barossa, Australia - \$55

CHIANTI Baffo Rosso
Tuscani, Italy - \$57

GRENACHE Yangarra
McLaren Vale, Australia - \$55