

V Vegetarian GF Gluten Free DF Dairy Free
GF* Gluten free pasta available +3
V* Vegetarian option available

MENU



VEGAN: You can pick any vegetarian pizza from the menu and make it vegan with our dairy free mozzarella. +\$3

ENTREES

OLIVES (GF, DF, VG, V) \$5
Marinated in herbs, garlic, chili

ARANCINI (GF, V) \$14
Saffron and fontina, aioli, parmesan

FRIED CALAMARI (DF) \$19
Semi-dried tomatoes, aioli, lemon

MEATBALLS \$19
Pork & Veal, parmesan, napoletana, toasted ciabatta

Meats & Cheese

PROSCIUTTO & STRACCIATELLA \$19
Stracciatella, prosciutto di Parma, basil & rocket pesto, focaccia bread

CHEESE SELECTION (V) \$24
A selection of cheeses, house-made chutney, fruits, crackers

ANTIPASTO (V*) \$35
A selection of salumi, truffle pecorino, buffalo mozzarella, olives, house-made chutney, pickles, focaccia

SALADS

CAPRESE (V) \$18
Mixed tomatoes, buffalo mozzarella, pickled eschallots, basil, ciabatta bread, balsamic dressing

ROASTED CHICKEN (GF) \$19
Puy lentils, cavolo nero, roasted cauliflower, manchego, almonds, blackcurrants, mustard dressing

SMOKED RAINBOW TROUT (DF, GF) \$19
Fennel, pomegranate, red cabbage, spinach, sprouts, orange, mint, lemon dressing

PASTA

TAGLIOLINI AL GRANCHIO (DF) (GF*) \$25
Blue swimmer crab, cherry tomatoes, zucchini, chives, garlic, chilli

PAPPARDELLE ALL' AGNELLO (GF*) \$24
Slow-cooked lamb leg ragu, thyme, pecorino toscano

RIGATONI AL RAGU' (GF*) \$24
Beef shin ragu', red wine sauce, parmesan, parsley

GNOCCETTI AL PESTO (V) \$23
Broccolini, basil & rocket pesto, walnuts, pangrattato, stracciatella

RISOTTO AI FUNGHI (V, GF) \$22
Mixed mushrooms, truffle pecorino, butter, parsley, porcini dust

MAINS

GUANCIA DI MANZO \$28
Slow-cooked Riverina beef cheeks, red wine, mash potato, gremolata

IL SALMONE ALLA GRIGLIA \$28
Pan-fried salmon fillet, fennel, cabbage, pomegranate, watercress, lemon

SIDES

TRUFFLE FRIES (V) \$9
Parmesan, truffle oil, aioli

BEER-BATTERED FRIES WITH AIOLI (V, DF) \$8

GARLIC PIZZA BREAD (V, DF, VG) \$6
Oregano, olive oil, salt flakes

ROASTED CAULIFLOWER (V) \$12
Blackcurrants, hazelnuts, mustard dressing

ROCKET SALAD (V) \$12
Pear, walnuts, parmesan, balsamic reduction

PIZZERIA

PIZZE CLASSICHE

MARGHERITA (V) \$18
Tomato, fior di latte, basil

BUFFALO (V) \$22
Tomato, cherry tomatoes, buffalo mozzarella, basil

PROSCIUTTO \$25
Tomato, fior di latte, prosciutto di Parma, rocket, shaved parmesan

DIAVOLA \$23
Tomato, fior di latte, olives, sopressa salami, chilli flakes

CAPRICCIOSA \$24
Tomato, fior di latte, double-smoked ham, mushrooms, olives, artichokes

VEGETARIANA (V) \$23
Fior di latte, ricotta, zucchini, eggplant, capsicum, cherry tomatoes, basil

GLUTEN-FREE: All our pizzas can be made with handmade gluten-free pizza dough for \$5, made on site by Salt Meats Cheese: don't expect the usual boring pizza base! The GF pizza is cooked inside our wood fire pizza oven so we can't guarantee a 100% celiac-friendly environment.

No multiple split bills, a maximum of two credit cards accepted per table.

Please advise your waiter of any food allergies as all ingredients may not be listed.

SIGNATURE PIZZA

CALZONE PICCANTE \$23
Smoked scamorza, Italian sausage, sopressa salami, spinach, mushrooms

BOLOGNESE \$24
Tomato, bolognese sauce, buffalo mozzarella, basil, parmesan

TARTUFO (V) \$24
Fior di latte, mushrooms, gorgonzola dolce, truffle oil

AMATRICIANA \$23
Smoked scamorza, amatriciana sauce, pancetta, pangrattato, basil, pecorino Toscano

PESCATORA \$25
Tomato, fior di latte, prawns, cherry tomatoes, zucchini, garlic, chilli oil

QUATTRO CARNI \$24
Tomato, fior di latte, pancetta, sausage, double-smoked ham, salami, barbecue sauce

PARMIGIANA (V) \$24
Tomato, fior di latte, roasted eggplant, parmesan, basil

KIDS MENÙ

PENNE NAPOLETANA (V, VG) (GF*) \$10

PENNE BOLOGNESE (GF*) \$12

MARGHERITA PIZZA (V) \$12

HAM & PROVOLONE PIZZA \$13