

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

BRUSCHETTA (V*) \$17

Nduja spread, whipped ricotta, roasted cherry tomatoes, garlic, basil

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 cauliflowers, manchego, almonds, black currants, mustard dressing

HOUSE-SMOKED RAINBOW TROUT (DF, GF) \$19

Fennel, pomegranate, red cabbage, spinach, sprouts, oranges, 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 ragù, thyme, pecorino toscano

RIGATONI AL RAGU' (GF*) \$24

Beef shin ragu', red wine sauce, parmesan, parsley

GNOCCHETTI 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

PORCHETTA ALLA TOSCANA (DF, GF) \$28

Roasted pork belly, garlic, cabbage & fennel slaw, salsa verde

SALMONE ALLA PIASTRA (GF) \$28

Pan fried Salmon, chat potatoes, herbs, lemon zest, cherry tomatoes, garlic

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, chili 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) (GFO available) \$10

PENNE BOLOGNESE (GFO available) \$12

MARGHERITA PIZZA (V) \$12

HAM & PROVOLONE PIZZA \$13

COCKTAILS

MENU



WINE AND SOFT DRINK

SPRITZERS

APEROL SPRITZ \$14

Aperol, Prosecco, soda

RIVIERA SPRITZ \$14

Pampelle, Prosecco, soda

AROMATIC SPRITZ \$14

Archie Rose pecorino-infused gin, Prosecco, tonic

YARRA VALLEY SPRITZ \$16

Four Pillars Bloody Shiraz gin, Prosecco, soda

HOUSE

ITALIAN COSMO \$16

Vodka, Limoncello, cranberry, fresh lime

MARGARITA \$16

Tequila, Cointreau, fresh lime

SPICY MARGARITA \$16

Tequila, Cointreau, fresh lime, chili

MOSCOW MULO \$14

Vodka, fresh lime, ginger beer, Montenegro bitters

BELLINI MODERNO \$14

Prosecco, peach

ESPRESSO MARTINI \$16

Vodka, Mr Black coffee liqueur, espresso

TIRAMISU MARTINI \$16

Vodka, Frangelico, Mr Black coffee liqueur, espresso, vanilla sugar

NEGRONI \$14

Gin, Campari, vermouth

SOURS

AMARETTO SOUR \$14

Amaretto, fresh lemon

FRANGELICO SOUR \$14

Frangelico, fresh lemon

MONTE CARLO SOUR \$16

Four Pillars Bloody Shiraz gin, Aperol, fresh lime

NUTTY SOUR \$16

Frangelico, Amaretto, Grand Marnier, fresh lemon

WHISKEY SOUR \$16

Wild Turkey bourbon, fresh lime

BEER & CIDER (BOTTLES)

PERONI RED

(Lazio, Italy) Lager \$8,5

PERONI LEGGERA

(Lazio, Italy) Mid-strength lager \$7,5

MENABREA

(Piemonte, Italy) Lager \$8,5

CORONA

(Mexico) Lager \$8,5

STONE & WOOD

(Byron Bay, Australia) Pacific Ale \$9

MONTEITHS

(Greymouth, NZ) Apple Cider \$8,5

BEER ON TAP

4 PINES ON TAP

(NSW, AUSTRALIA) Pale Ale \$10

STELLA ARTOIS ON TAP

(Leuven, Belgium) Pilsner \$9

WHITE

PASQUA "LE COLLEZIONI" PINOT GRIGIO

Veneto (IT)

GLASS \$11 | BOTTLE \$44

FASOLI GINO, PINOT GRIGIO "BIO"

Marlborough (NZ)

BOTTLE \$68

PASQUA, SOAVE

Veneto (IT)

GLASS \$10 | BOTTLE \$40

WAYVILLE, SEMILLION SAUVIGNON BLANC

Riverina (NSW)

GLASS \$8 | BOTTLE \$35

LAWSON'S DRY HILLS, SAUVIGNON BLANC

Marlborough (NZ)

GLASS \$12 | BOTTLE \$48

BOZEN BOLZANO, PINOT BIANCO

(Trentino Alto Adige)

GLASS \$15 | BOTTLE \$68

SERAFINO RESERVE, CHARDONNAY

McLaren Vale (SA)

GLASS \$9 | BOTTLE \$38

SPARKLING

CIELO, PROSECCO

Veneto (IT)

GLASS \$10 | BOTTLE \$40

Rose

FANTINI, CERASUOLO ROSE

Abruzzo (IT)

GLASS \$10 | BOTTLE \$40

PASQUA "IL MINUTES"

Veneto (IT)

GLASS \$13 | BOTTLE \$56

RED

MOUNT TRIO, PINOT NOIR

Mount Barker (WA)

GLASS \$13 | BOTTLE \$52

FASOLI GINO, BARDOLINO "BIO"

Veneto (IT)

GLASS \$14 | BOTTLE \$65

FASOLI GINO, VALPOLICELLA "BIO"

Veneto (IT)

GLASS \$15 | BOTTLE \$68

FANTINI, SANGIOVESE

Abruzzo (IT)

GLASS \$10 | BOTTLE \$40

LISA MCGUIGAN, SHIRAZ

Mudgee (NSW)

GLASS \$10 | BOTTLE \$40

APPASSIMENTO DEI CONTI

Primitivo Sangiovese, Puglia (IT)

GLASS \$13 | BOTTLE \$49

WAYVILLE, CABERNET MERLOT

Barbera D'alba DOC, Piemonte 2018 (IT)

GLASS \$8 | BOTTLE \$35

SOFT DRINKS

FRESH JUICE

Ask for daily selection \$8

Juices served until 3pm

COKE | COKE NO SUGAR \$4.5

SPRITE \$4.5

SAN PELLEGRINO

Aranciata Rossa | Limonata | Chinotto \$4.5

SMC SPARKLING WATER

750ml | \$5