

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** \$16  
Whipped ricotta, roasted cherry tomatoes, hazelnuts, herbs, nduja salami

## 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 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

**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

# 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, chilli

### 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 \$8,5

(Lazio, Italy) Lager

### PERONI LEGGERA \$7,5

(Lazio, Italy) Mid-strength lager

### MENABREA \$8,5

(Piemonte, Italy) Lager

### CORONA \$8,5

(Mexico) Lager

### STONE & WOOD \$9

(Byron Bay, Australia) Pacific Ale

### MONTEITHS \$8,5

(Greymouth, NZ) Apple Cider

## 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