

*Whilst every care is taken, please note that our gluten free meals are prepared in a kitchen where gluten is present.

MENU



VEGAN: you can pick any vegetarian pizza from the menu and make it vegan with our dairy free mozzarella **+\$5**
GLUTEN FREE*: our famous gluten free bases are made daily in house **+\$5**

ENTREES

OLIVES (VG, GF) \$6

FRIED PRAWNS AND CALAMARI \$17

With fresh chilli, shallots & lime mayo

ARANCINI OF THE DAY (5 pcs)(GF) \$14

DEEP FRIED PIZZA POCKET (V) \$16

Deep fried pizza bites served with buffalo mozzarella, basil pesto dip

WOODFIRED GARLIC BREAD (V) \$9

With garlic oil, rosemary, salt
ADD PROSCIUTTO CRUDO \$15

FOCACCIA WITH PROSCIUTTO AND STRACCIATELLA CHEESE \$16

Focaccia bread, stracciatella cheese, prosciutto di Parma.

Antipasto

THE BIG CHEESE (V) \$24

A selection of cheese, house-made onion jam, walnuts, grapes, focaccia

THE LOT \$29

A selection of salumi, home-made conserve, pickles, cheese, olives, focaccia

SALADS

WARM WOOD FIRE ROASTED PORKBELLY AND KALE SALAD \$18

With sweet potatoes and homemade mustard dressing

WOOD FIRE ROASTED PUMPKIN AND SPINACH SALAD \$16

With goats cheese and balsamic dressing

WILD ROCKET (V, GF) \$14

With Pear, walnuts, shaved parmesan, balsamic reduction

PASTA

PAPPARDELLE AL RAGÙ DI AGNELLO \$24

Pappardelle with lamb shoulder ragù

SPAGHETTI CARBONARA \$24

Spaghetti, guanciale, egg, pecorino romano, cracked black pepper

LINGUINI AL GRANCHIO \$26

Fresh egg pasta with fresh crab, chilli & blistered cherry tomatoes

GNOCCHI AL PESTO* (V) \$23

Homemade potato gnocchi with fresh basil pesto and stracciatella cheese

***GLUTEN FREE GNOCCHI OPTION AVAILABLE WITH ANY SAUCE +\$5**

RAVIOLI DI RICOTTA SPINACI BURRO E SALVIA (V) \$24

handmade ricotta and spinach ravioli with burnt butter and sage

SMC PORCHETTA \$32

Rolled pork belly stuffed with provolone cheese, herbs, garlic and italian porcini mushrooms served with roasted potatoes and broccolini

SIDES

FRIES WITH AIOLI (VG) \$8

FRIES WITH TRUFFLE AIOLI (VG) \$10

CAULIFLOWER (VG) \$10

Fried cauliflower with sultanas, nuts and citrus dressing

IF YOU HAVE ANY OTHER ALLERGIES, PLEASE DISCUSS/INFORM YOUR WAITER

PIZZERIA

ROSSE (RED BASE)

MARINARA \$18

Tomato, oregano, anchovies, baby capers, garlic, parsley

MARGHERITA (V) \$17

Tomato, mozzarella, basil, oil

BUFALA (V) \$25,50

Tomato, buffalo mozzarella, basil, oil

PROSCIUTTO \$25

Tomato, mozzarella, San Daniele prosciutto, rocket, shaved parmesan, olive oil, black pepper

DIAVOLA \$23

Tomato, mozzarella, hot salami, olives, basil, olive oil

CAPRICCIOSA \$24

Tomato, mozzarella, mushrooms, ham, artichokes, olives, basil, olive oil

COTTO E FUNGHI \$22

Tomato, mozzarella, ham, mushrooms

QUATTRO CARNI \$26

Tomato, mozzarella, ham, salami, italian sausage, pancetta, chilli oil

AMATRICIANA \$23

Tomato, wood fired pancetta, mozzarella and shaved Pecorino

PARMIGIANA (V) \$22

Tomato, grilled eggplant, mozzarella and grated parmesan

CALZONI

CALZONE FARCITO \$24

Folded pizza filled with tomato, mozzarella, ham, artichokes, mushrooms, olives

CALZONE CLASSICO \$23

Folded pizza filled with ricotta, black pepper, mozzarella, salami, provola

BIANCHE (WHITE BASE)

VEGETARIANA (V) \$23

Mozzarella, zucchini, eggplant, mushrooms, cherry tomatoes, basil, olive oil

4 FORMAGGI (V) \$24

Mozzarella, taleggio, gorgonzola, provola, olive oil

GORGONZOLA NOCI & SPECK \$24

Mozzarella, gorgonzola, speck, walnuts, olive oil

SALSICCIA & PATATE \$23

Mozzarella, italian sausage, potatoes, provola

GAMBERI \$25

Mozzarella, prawns, zucchini, truss tomatoes, chilli, garlic, parsley

TRUFFLE (V) \$24

Scamorza, mozzarella, goat's cheese, mushrooms and truffle

DESSERT

AFFOGATO SERVED WITH FRANGELICO \$12

HAND-MADE VANILLA PANNACOTTA (GF) \$12

With mixed berry sauce

HAND-MADE TIRAMISÙ \$12

NUTELLA CALZONE \$16

With ricotta, fresh strawberry and vanilla gelato on the side

VEGAN NUTELLA CHOCOLATE MUD CAKE SLICE (GF, VG) \$12

KIDS MENÙ

BIANCA \$14

Mozzarella, provola cheese, olive oil

MARGHERITA \$14

Tomato, mozzarella, olive oil

PENNE NAPOLETANA (V) \$14

PENNE BOLOGNESE \$14

COCKTAILS SOFT DRINKS

MENU



WINE

SIGNATURE COCKTAILS

MOSCOW MULO \$14

Skyy vodka, fresh lime, ginger beer, montenegro bitters

ITALIAN COSMO \$16

Skyy vodka, limoncello and cranberry juice shaken with burnt orange zest

MARGARITA CLASSICO OR SPICY \$16

Espolon tequila, fresh lime and cointreau

MOJITO CLASSICO \$16

White rum, brown sugar, fresh lime and mint topped with soda

TIRAMISU ESPRESSO MARTINI \$16

Vodka, coffee liqueur, tiramisu treacle, coffee.

SANGRIA BIANCA OR ROSSA \$30 A JUG

Wine, fresh seasonal fruits, apricot brandy topped with Prosecco and lemonade.

APEROL SPRITZ GLASS \$12 | JUG 30

Aperol, prosecco, soda

APEROL SPRITZ FROZÉ \$12

Aperol, rosé and prosecco

NEGRONI \$15

Gin, Campari, Cinzano Rosso

SOFT DRINKS

COKE | DIET | ZERO \$3,5

SAN PELLEGRINO: LIMONATA
ARANCIATA ROSSA | CHINOTTO \$4

BUNDEBERG GINGER BEER \$4

SMC SPARKLING WATER 750ML \$5

LEMON, LIME AND BITTERS \$5

SIGNATURE MOCKTAILS

LIMONE REALE \$9

Muddled lemon wedges with raw sugar, apple juice, topped with ginger beer

VIRGIN MOJITO \$10

Lime muddled with fresh mint and brown sugar, topped with soda water

AMAROS & DIGESTIVES

DISARONNO AMARETTO | LIMONCELLO |
CINAR | MONTENEGRO | AVERNA \$8

FERNET BRANCA | GRAPPA | SAMBUCA \$9

BEER & CIDER

PERONI (ITALY) DRY \$8

PERONI LEGGERA (ITALY) LIGHT BEER \$7

MENABREA (ITALY) BLONDE \$9

CORONA (MEXICO) DRY \$8,5

BALLISTIC BREWERY, PALE ALE (QLD) \$8

BALADIN ISAAC, WHEAT ALE (ITALY) \$9,5

BATLOW APPLE CIDER (NSW) \$9

NEW

BEER ON TAP!

STELLA ARTOIS, ON TAP (BELGIUM) \$9

WHITE

PASQUA "LE COLLEZIONI" PINOT GRIGIO

Veneto (IT)

GLASS \$10 | BOTTLE \$45

LAWSON'S DRY HILLS SAUVIGNON BLANC

Marlborough (NZ)

GLASS \$11 | BOTTLE \$46

SERAFINO RESERVE, CHARDONNAY

McLaren Vale (SA)

GLASS \$13 | BOTTLE \$55

CLASSICO MASI, SOAVE

Veneto (IT)

GLASS \$11 | BOTTLE \$55

SPARKLING

RICCADONNA, PROSECCO

Milano (IT)

GLASS \$10 | BOTTLE \$45

POMMERY APANAGE, CHAMPAGNE

Reims (FR)

BOTTLE \$95

Rose

'PINK FLAMINGO' GRIS DE GRIS

Provence (FR)

GLASS \$11 | BOTTLE \$52

PASQUA '11 MINUTES ON RED', ROSÉ

Veneto (IT)

GLASS \$12 | BOTTLE \$58

RED

POLETTI SANGIOVESE SUPERIORE DOC

Emilia Romagna (IT)

GLASS \$9 | BOTTLE \$42

LISA MCGUIGAN, SHIRAZ

Mudgee (NSW)

GLASS \$10 | BOTTLE \$48

TENUTE PICCINI CHIANTI DOCG

Tuscany (IT)

GLASS \$12 | BOTTLE \$50

APPASSIMENTO DEI CONTI

Primitivo Sangiovese, Puglia (IT)

GLASS \$13 | BOTTLE \$50

CORDERO DI MONTEZEMOLO

Barbera D'alba DOC, Piemonte 2012 (IT)

BOTTLE \$85

BELLISSIMO BY SERAFINO, TEMPRANILLO

McLaren Vale (SA)

GLASS \$12 | BOTTLE \$50

VINTAGE, LAMBRUSCO MOSSO

(slightly fizzy and served Cold)

McLaren Vale (SA)

GLASS \$9 | BOTTLE \$42

WHAT'S ON!

ALL YOU CAN EAT PIZZA

Every Monday Night, \$20pp

GNOCCHI MADNESS

Every Tuesday Night, from \$35

CHEESE WHEEL NIGHT

Every Wednesday Night, \$25pp

CHEESE FEAST & BOTTOMLESS WINE

Every Saturday Lunch, From \$39pp

APEROL SUNDAY SESSIONS WITH LIVE MUSIC

Every Sunday 2-6pm