

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

While we make every effort, we cannot guarantee our dishes are free of allergens

MENU



GLUTEN FREE: our famous gluten free bases are made daily in house **+\$5**

BUFFALO MOZZARELLA +\$3

TO SHARE

BRUSCHETTA CLASSICA (4 pcs) \$12

ARANCINI (5 pcs)(GF)(V) \$10
saffron & fontina, tomato & mozzarella, porcini & truffle, aioli, mixed leaf garnish

SALT & PEPPER CALAMARI \$11
house-made tartar sauce, habanero salt

HANDMADE MEATBALLS \$13
baked in cherry tomato sauce, oregano, parmesan, crispy Vienna bread

CAPRESE SALAD (V) \$13
buffalo mozzarella, tomato, extra virgin olive oil, balsamic glaze
add prosciutto +\$5

DEEP FRIED PIZZA \$14
your choice margherita, or ham & cheese

Antipasto

THE BIG CHEESE (V) \$19,5
A selection of cheese, olives, chutney, honey, house-made focaccia

THE LOT \$24,5
A selection of salumi, cheese, olives, chutney, honey, house-made focaccia

SALADS

CRISPY PROSCIUTTO \$15,5
prosciutto, baby spinach, roast pumpkin, walnuts, goats cheese, garlic oil

WILD ROCKET (V) \$14,5
pear, walnuts, shaved parmesan, olive oil, balsamic glaze

KIDS MENÙ

MARGHERITA (V) \$10
MARGHERITA & HAM PIZZA \$12

PASTA

GLUTEN FREE PENNE OPTION +\$3

PAPPARDELLE AL RAGÙ DI AGNELLO \$22
pappardelle with lamb shoulder ragù

BEEF LASAGNA \$22
house-made beef ragù, parmesan, rocket side salad

RAVIOLI (V) \$20
Spinach & ricotta filling, burnt butter and sage sauce, parmesan

GNOCCHI AL PESTO \$19
Homemade potato gnocchi with fresh basil and pecorino romano DOP

TRUFFLE GNOCCHI (V) \$22
potato gnocchi, four cheese sauce, parmesan, truffle oil

SPAGHETTI MEATBALLS \$21
house-made beef & pork meatballs, napoletana sauce, parmesan

SPAGHETTI CARBONARA \$22
Spaghetti, guanciale, egg, pecorino romano DOP, cracked black pepper.

SIDES

GARLIC PIZZA BREAD (V) \$6
rosemary, olive oil

ADD PROSCIUTTO \$12

SIMPLE FRIES WITH AIOLI (V) \$7
LOADED FRIES \$10
your choice bolognese sauce, truffle, parmesan or pesto

PENNE NAPOLETANA (V) \$12
PENNE BOLOGNESE \$12
CHICKEN NUGGETS & FRIES \$12

PIZZERIA

ROSSE (RED BASE)

MARGHERITA (V) \$18
tomato, mozzarella, basil

REGINA (V) \$23
tomato, buffalo mozzarella, mozzarella, cherry tomatoes, shaved parmesan

PROSCIUTTO \$24
tomato, mozzarella, san daniele prosciutto, rocket, parmesan

DIAVOLA \$23
tomato, mozzarella, sopressa hot salami, chilli oil

CAPRICCIOSA \$25
tomato, mozzarella, double smoked ham, mushrooms, olives, artichokes, basil

VEGETABLE GARDEN (V) \$22
tomato, mozzarella, spinach, zucchini, capsicum, eggplant

PORTUGUESE \$25
tomato, mozzarella, prawns, chorizo, zucchini, garlic oil

AMERICANA \$26
tomato, mozzarella, italian meatballs, parmesan

ROMANA PIZZA \$21
tomato, mozzarella, anchovies, olives, oregano, garlic oil.

AMATRICIANA \$22
Smoked Scarmoza, amatriciana sauce, pancetta, pan grattato, basil, pecorino

DESSERT

AFFOGATO AL CAFFÈ \$15
espresso, ice cream, your choice of Baileys or Amaretto

HAND-MADE TIRAMISÙ \$12
HOUSE-MADE ICE CREAM 2SCP \$5 | 3SCP \$7,5

VEGAN NUTELLA CALZONE \$19
Vegan Nutella, oreo

NUTELLA PIZZA \$15
house-made focaccia, Nutella, whipped cream

NUTELLA STRING DONUTS \$15

BIANCHE (WHITE BASE)

4 FORMAGGI (V) \$23
mozzarella, parmigiano reggiano, fromage blanc, gorgonzola

TRUFFLE MUSHROOM (V) \$22
mozzarella, mushrooms, goat's cheese, provolone, truffle oil

SURFERS PARADISE \$25
mozzarella, provolone, prawns, zucchini, cherry tomatoes, garlic oil

BOLOGNA \$24
mozzarella, double smoked ham, mushrooms, provolone

SHADOW OF BLUE \$23
fior di latte, blue cheese, potatoes, rosemary & garlic

PISTACHIO \$24
Fior di latte, mortadella, pistachio, mascarpone, olive tapenade

CALZONI

CLASSICO \$22
folded pizza filled with tomato, mozzarella, double smoked ham, spinach, mushrooms

ITALIANO \$24
folded pizza filled with mozzarella, mild salami, double smoked ham, parmesan

SIGNATURE

QUATTRO CARNI \$26
tomato, mozzarella, chorizo, smoked ham, pancetta, salami, BBQ sauce

BLACK LOBSTER \$29
squid ink base, mozzarella, lobster, provolone, garlic oil, thyme (white base available)

COCKTAILS SOFT DRINKS

MENU



WINE

SIGNATURE COCKTAILS

ADRIANO SOUR \$14

amaro montenegro, aperol, fresh lemon juice and simple syrup shaken with egg white

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

BELLINI \$12

peach puree topped with prosecco

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

ESPRESSO MARTINI \$16

Vodka, Kahlua, espresso, raw sugar

APEROL FROSE' \$12

SOFT DRINKS

COKE | COKE ZERO \$4

APPLE JUICE | ORANGE JUICE \$4

SAN PELLEGRINO

LIMONATA | ARANCIATA ROSSA CHINOTTO \$4

LEMON, LIME & BITTERS \$5

ITALIAN STILL WATER (1L) \$6

ITALIAN SPARKLING WATER (1L) \$7

BUNDABERG GINGER BEER \$5

VIRGIN MOJITO \$10

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

CLASSIC ITALIAN COCKTAILS

SBAGLIATO \$13

campari, cinzano rosso topped with prosecco

APEROL SPRITZ \$13

aperol, prosecco, soda

NEGRONI \$15

gin, campari, cinzano rosso

LIQUEUR & DIGESTIVES

AVERNA (CALTANISSETTA, IT) DISESTIF \$8

GRAPPA FRANCOLI (FRIULI, IT) DISESTIF \$8

LIMONCELLO (NAPLES, IT) LEMON DISESTIF \$8

SAMBUCA RAMAZZOTTI (MILAN, IT) LIQUEUR \$8

AMARETTO (TURIN, IT) ALMOND LIQUEUR \$8

BAILEYS (DUBLIN, IRELAND) IRISH CREAM \$8

MONTENEGRO (BOLOGNA, IT) DISESTIF \$8

BEER & CIDER (BOTTLES)

BEER ON TAP \$9

check our monthly selection of craft beers

MENABREA (ITALY) LAGER \$8

PERONI RED (ITALY) LAGER \$8

CORONA (MEXICO) LAGER \$8

CASCADE PREMIUM LIGHT (TAS) LAGER \$8

SOMERSBY (UK) APPLE CIDER 330ML \$8

SOMERSBY (UK) PEAR CIDER 330ML \$8

WHITE

PASQUA "LE COLLEZIONI" PINOT GRIGIO

Verona (IT)

GLASS \$8 | BOTTLE \$35

FARNESE 'FANTINI', CHARDONNAY IGP

Abruzzo (IT)

GLASS \$9 | BOTTLE \$40

WHITECLIFF SAUVIGNON BLANC

Marlborough (NZ)

GLASS \$10 | BOTTLE \$44

PASQUA 'PASSIONE' BIANCO

Verona (IT)

GLASS \$11 | BOTTLE \$48

SPARKLING

CIELO "THE GOLD COLLECTION" DEOR, PROSECCO

Venice (IT)

GLASS \$12 | BOTTLE \$52

PIERRE DE VILLE, BRUT CUVÉE

Grand de Vins (FR)

GLASS \$10 | BOTTLE \$44

BEELGARA, MOSCATO FRIZZANTE

Riverna, (NSW)

GLASS \$8 | BOTTLE \$35

Rose

FARNESE 'FANTINI'

DOC

GLASS \$9 | BOTTLE \$40

RED

BEELGARA 'THE VINES', CABERNET MERLOT

Riverna (NSW)

GLASS \$9 | BOTTLE \$40

FARNESE 'FANTINI', SANGIOVESE

Abruzzo (IT)

GLASS \$9 | BOTTLE \$40

HASELGROVE 'H' SHIRAZ

McLaren Vale (SA)

GLASS \$10 | BOTTLE \$40

JJ HAHN 'HOMESTEAD', CABERNET SAUVIGNON

Barossa Valley (SA)

GLASS \$12 | BOTTLE \$52

WHITECLIFF PINOT NOIR

Marlborough (NZ)

GLASS \$11 | BOTTLE \$48

WHAT'S ON!

APEROL HAPPY HOUR

Monday - Friday, 5-6pm
Spritz \$9, House wine & Beer \$5

ALL YOU CAN EAT PIZZA

Every Monday night, \$25pp

GNOCCHI MADNESS NIGHT

Every Tuesday night, \$35pp

CHEESE WHEEL NIGHT

Every Wednesday night, \$25pp

ALL YOU CAN EAT PIZZA VEGAN

Every Thursday night, \$25pp