



MENU

MANGIA

- SPAGHETTI MEATBALLS \$15
Pork & Veal, Parmigiano, basil
- FLOURLESS GNOCCHI \$15
Amatriciana sauce, pancetta, basil (GF, DF)
- MAC & CHEESE \$14
Maccheroni, truffle, mushrooms (V)
- ROASTED CAULIFLOWER \$13
Jap pumpkin, pepitas, almonds, yoghurt (V, GF, DFO)

SIGNATURE

- PORCHETTA ROLL \$15
Rolled pork belly, slaw, aioli, chili (DF, GFO Make it Naked)
- FOCACCIA FRITTA LIGURIAN STYLE \$14
Ricotta, pesto, Prosciutto di Parma

SNACKS

- MEATBALLS \$14
Pork & veal, Parmigiano, fett'unta, basil
- ARANCINI \$10
Saffron & Fontina, tomato, Parmigiano (GF,V)
- FRIES WITH AIOLI (GF,DF,V) \$8
- TRUFFLE FRIES \$9
Pecorino, Aioli (GF, V)

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

PIZZA BY THE SLICE

1 OR 2 SLICES

- MARGHERITA \$8 | \$15
Mozzarella, tomato, basil (V)
- TRUFFLE & CHEESE \$8.5 | \$16
Mozzarella, gorgonzola cheese, mushrooms, truffle (V)
- SPICY SALAMI \$8.5 | \$16
Mozzarella, tomato, olives, soppressa, pickled chilli
- PROSCIUTTO \$9 | \$17
Tomato, mozzarella, prosciutto, Parmigiano, rocket
- AMATRICIANA \$9 | \$17
Mozzarella, tomato, pecorino, pancetta, basil
- GAMBERI \$9 | \$17
Tomato, olives, capers, prawns, garlic oil, oregano (DF)

*You can pick a vegetarian pizza from the menu and make it vegan with our dairy-free mozzarella (Add \$3)

*Our gluten-free bases are made in house daily, make any pizza GF (Add \$3)

DOLCE

- BROWNIE \$9
Vanilla gelato, caramel popcorn, fairy floss
- NUTELLA SCROLL \$9
Mascarpone cream, 100 and 1000s

V	Vegetarian	GF	Gluten-free
DF	Dairy-free	GFO	Gluten-free Option