

STUZZICHINI

- PATATINE FRITTE VGO V GFO** \$12
Thick cut fried potatoes served with mayo and ketchup
- FOCACCIA VGO V GFO** \$12
Garlic or herbs and salt
- BRUSCHETTA VGO V GFO** \$12
Home made bread served with tomato, onion, oregano, salt and basil (2slices)
- ARANCINI VGO V GFO** \$17
Home-made traditional sicilian rice ball - ask your waiter the flour of the day

INSALATE

- ROQUETTE SALAD VGO V GFO** \$13
Roquette served with walnuts, shaved grana padano and lemon glaze
- AUTUNNALE VGO V GFO** \$15
Spinach, pumpkin, cauliflower, heirloom carrot, pecorino cheese, roasted almond in a spicy pomegranate dressing
- RADICCHIO VGO V GFO** \$13
Red chicory served with orange, gorgonzola, cashew, baby fennel with a citrus glaze dressing
- INSALATA DELLA CASA VGO V GFO** \$13
Roquette, spinach and radicchio served with cherry tomatoes, baby fennel, cashews in a balsamic glaze dressing
- CAPRESE SALAD VGO V GFO** \$15
Italian bufalo mozzarella served with fresh tomatoes, roquette, basil, oil and oregano
- SBAGLIO SALAD VGO V GFO** \$15
Roquette and radicchio, roasted capsicum, cucumber, chickpeas, goats cheese, sunflower seeds served in a green vinaigrette sauce

We have more than one seating time, please respect the next booking and dont let them wait for the table (1.45h per session)



We are open most public holidays, a 15% surcharge will apply | all credit cards accepted with a 1.60% surcharge from a third party | all savings and cheque cards accepted with a flat fee of \$0.45 | cakeage \$2.5 p/p

Allergen disclaimer: While we take every effort to avoid cross contamination between products and we do have processes in place to minimize risks, our kitchen and preparation areas handle nuts and some other allergens. We therefore cannot guarantee that any of your requests will be free from traces or higher amounts of the allergens. We accept no responsibilities or liability for any adverse events arising from any of our food consumed in the restaurant or at home.

LOCALE

SHOP 225

PIZZERIA

CHECK IN



SPECIALS



GLUTEN FREE & VEGAN UPON REQUEST

Our menu is traditional italian

VGO - Vegan upon request, we do not take off, we swap for vegan cheese (our recipe) and plant based meat (some done in house).

GFO - Our gluten free options are accredited by Coeliac Australia. We have processes in place to minimize cross contamination.

V - Vegeterian options are available we use plant base meat and dairy cheese.



PIZZE

MARGHERITA VGO V GFO Pomodoro, fior di latte, basil	\$19
VERDE VGO V GFO Pomodoro, fior di latte, eggplant, smoked scamorza cheese, pesto	\$21
ZIO PINO VGO V GFO Straciatella cheese, mushroom, parsley, grana padano, truffle oil	\$21
BARONE VGO GFO Pomodoro, fior di latte, salame, olives, chilli	\$21
MELO VGO GFO Pomodoro, fior di latte, ham, pineapple	\$21
CAPRICCIOSA VGO GFO Pomodoro, fior di latte, mushroom, ham, olives (anchovies optional \$1)	\$21
PATATINA VGO V GFO Fior di latte, potatoes, roasted capsicum, goat cheese and onions	\$22
213 VGO GFO Pesto, fior di latte, eggplant, salame, artichoke	\$22
ORTOLANA VGO V GFO Pomodoro, fior di latte, grilled eggplant, grilled zucchini, spinach and mushroom	\$22
4 FORMAGGI VGO V GFO Fior di latte, smoked scamorza, gorgonzola, parsley and grana padano	\$24
PARMA VGO GFO Pomodoro, fior di latte, prosciutto di Parma, rocket, grana padano	\$24
CONTADINA VGO V GFO Fior di latte, ricotta, cherry tomatoes, zucchini and pesto	\$24
CALZONE BOSCAIOLO VGO V GFO Fior di latte, pancetta, porcini mushrooms, pesto	\$25
BIANCA GAMBERI VGO GFO Straciatella cheese, prawns, parsley, pancetta	\$25
IL DOTTORE VGO GFO Pomodoro, fior di latte, home-made calabrian sausage, italian porcini and parsley	\$26
MAIALINA VGO GFO Fior di latte, pomodoro, scamorza cheese, ham, salame, pancetta and salsiccia	\$26
BUFALA VGO GFO Bufala mozzarella, cherry tomatoes, basil, prosciutto di Parma	\$26
FRUTTI DI MARE VGO GFO Pomodoro, clams, mussels, prawns garlic oil and parsley	\$26

PASTE

SPAGHETTI PESCATORA GFO with prawns, clams, mussels, garlic, chilli, cherry tomatoes and a touch of napoli sauce	\$29
SPAGHETTI CARBONARA VGO GFO Pancetta, egg, ground pepper and grana padano	\$23
RIGATONI ALLA NORMA VGO V GFO Napoli sauce, fried eggplant, basil and salted ricotta	\$23
RIGATONI ALLA BOLOGNESE VGO GFO Bolognese sauce, basil and grana padano	\$23
LASAGNA VGO Bolognese sauce, besciamella, grana padano and basil	\$23
GNOCCHI VGO V GFO Home-made gnocchi served with choice of pesto or bolognese	\$25
GNOCCHI SORRENTINA VGO V GFO Home-made gnocchi served with napoli sauce, buffalo cheese and basil	\$27
BLACK AGNOLOTTI VGO V Home-made black pasta (charcoal) filled with pumpkin, potatoes and leek served in a green peas sauce with pancetta	\$27
MEZZE LUNE VGO V Home-made pasta filled and served with a mix of seasonal mushroom in a butter sauce	\$27
NORCINA VGO GFO Home-made fettuccine pasta, mushroom, pork sausage, grana padano and truffle oil	\$27

Gluten free pasta - choice of penne or rigatoni \$4

Hand-made gluten free gnocchi \$4.5

Home-made gluten free pizza base / 5

Extras:

Extra bread / 2 - Add ingredient, each / 2 - Extra cheeses, rocket or salumi / 3

Extra prosciutto, prawns or buffalo cheese / 4

Please advise a staff member of your dietary requirements and if you do have an allergy



VGO - VEGAN OPTION (with mock meat)

GFO - GLUTEN FREE OPTION

V - VEGETARIAN (already)

