



MENU

ANTIPASTO

MARINATED OLIVES [VG] | V \$12

Belle di Cerignola

SCHIACCIATA [VG] | V \$14

Italian flat bread with herbs and garlic

FOCACCIA [VG] | V \$8

Add eggplant, garlic confit, paprika dip \$6

Add Olasagasti anchovies, served with whipped butter \$10

SUPPLI ROSSI [VG] \$16

Rice , tomato , mozzarella, parmesan

SUPPLI BIANCHI [M] \$18

Rice, sausage, smoked provola, fontina, mushroom

BRESAOLA [GF | M] \$24

Wagyu bresaola, pear, comte cheese, rocket, balsamic evoo

MISTO SALUMI [GF | M] \$30

Free range ham, mortadella, prosciutto di parma, wagyu bresaola, nduja

FIORI DI ZUCCA [VG] \$18

Zucchini flowers, ricotta, mint, parmesan, lemon

CONTORNI

RUCOLA [GF | VG] \$14

Rocket, parmesan and balsamic dressing

POMODORO [GF | V | VG] \$16

Tomato salad, strawberries, eshallots, basil, evoo

PATATINE [V | VG] \$14

French fries, aioli

SECONDI

MACCHERONI [VG] \$25

Mac and Cheese , garlic, comte cheese, fontina cheese, parmesan, manchego cheese, pepper

POLPETTE [M] \$27

Pork and beef mince, parmesan, tomato

DOLCI

TIRAMISU [VG] \$16

Savoardi biscuits, coffee, mascarpone, chocolate

CROSTATA [VG] \$12

Ricotta, pear, chocolate tart

PIZZA NUTELLA [VG] \$20

Pizza base, Nutella, icing Sugar

Please note:

For tables from 6 guests we apply 10% service charge
Public holidays and Sundays incur a 15% surcharge



PIZZA

CLASSICHE [CLASSICS]

MARGHERITA [VG] \$24
Tomato, fior di latte, basil, evoo.

CAPRICCIOSA [M] \$28
Tomato, fior di latte, artichokes, ham, mushrooms, black olives, basil, evoo.

DIAVOLA [M] \$28
Tomato, fior di latte, basil, spicy salami, roasted capsicum, nduja, parsley, evoo.

FRIARIELLI [M] \$28
Friarielli, pork sausage, smoked provola, chilli flakes, evoo.

CALZONE [M] \$26
Ricotta, fior di latte, tomato, ham, basil, evoo.

PADELLINO [PAN BAKED]

MASTROIANNI [M] \$24
Sophisticated and charming, a tribute to Marcello Mastroianni.
Stracciatella, fiori di zucca, olive crumble, parma prosciutto.

MINA [M] \$28
Delicate yet intense, recalls the impressive voice of the famous singer.
White bolognese, pecorino cream, lemon zest, rosemary, parmesan.

FRITTA [FRIED & BAKED]

SOFIA LOREN [VG] \$22
Iconic and Mediterranean, like the Diva
Pomodoro, basil, pecorino, oregano, evoo.

BELLUCCI [S] \$30
Irresistible, like Monica Bellucci.
Stracciatella, mortadella, rocket pesto.

SPECIALI [SIGNATURE]

CARRÁ [M] \$32

Lively and fresh, pays tribute to her sparkling personality and unmistakable style

Fior di latte, cherry tomatoes, rocket, Parma prosciutto, shaved parmesan, evoo.

BOCELLI [VG] \$30

The combination of creamy, distinct cheeses, mirrors Bocelli's layered vocal tones.

Fior di latte, manchego, smoked provola, taleggio, gorgonzola, ricotta, candy walnuts, truffle honey.

TOTÓ [S] \$28

Simple and loved by everyone, like the great Neapolitan comedian.

Tomato, oregano, basil, dried cherry tomatoes, black olive crumble, anchovies, evoo.

PAVAROTTI [VG] \$28

Like the soul of Sicily, strong and hearty, mirrors the voice of the famous tenor.

Tomato, fior di latte, smoked provola, eggplants, basil, salted ricotta, evoo.

FELLINI [M] \$28

Sweet and savoury, echoes the opulence and the decadence of la Dolce Vita by Fellini

Corn, ham, comte cheese, spicy honey, fior di latte, chili oil.

ROSSI [M] \$26

Bold and competitive mix of flavours like the energetic motorcycle legend.

Fior di latte, pumpkin, gorgonzola, cavolo nero, sausage, evoo.

Please note:

We are happy to customise our pizza for Vegetarians or Vegans where possible

Adding of ingredients comes with an extra cost

All our pizzas contain gluten



BEVANDE

BIRRA

ICHNUSA Sardinian Lager	\$11
BIRRA ANTONIANA IPA	\$17
ECHIGO KOSHIKARI RICE LAGER 500ml	\$21
HITACHINO WHITE ALE	\$16
LORD NELSON THREE SHEET PALE ALE	\$12
HEAPS QUIET XPA (0% ALCOHOL)	\$9

SPIRITS

FOUR PILLARS GIN	\$13
PLANTATION PINAPPLE RUM	\$13
WILD TURKEY BOURBON	\$15
GREYGOOSE VODKA	\$10
AMARETTO WALCHER	\$12
SAMBUCA FINA COLAZINGARI	\$13
AMARO DEL CAPO	\$11
MONTENEGRO	\$13
FERNET BIO WALCHER	\$17
RATAFIA' COLAZINGARI	\$12
LIMONCELLO	\$13

ANALCOLICO

PUREZZA SPARKLING WATER	\$4PP
COKE-SPRITE- COKE ZERO	\$5
ORANGE JUICE	\$5
LYCHEE SODA	\$5

COCKTAILS

THE NEGRONI FAMILY	\$23
CLASSICO Gin, Campari, dry vermouth	
NEGRONI SBAGLIATO Prosecco, Campari, sweet vermouth	
WHITE NEGRONI Gin, Lillet blanc, dry vermouth	
MILANO-TORINO Campari, Punt e Mes	
AMERICANO Campari, sweet vermouth	

THE SPRITZ FAMILY	\$18
CLASSICO Aperol, Prosecco, Orange	
PIRLO Campari, Prosecco	
VENEZIANO Select, White wine, Soda	
LIMONCELLO Limoncello, Lemon bitter, Prosecco	

GLORIA	\$15
Pinot grigio, Apple, Soda	

THE CLASSICS	\$20
MARGARITA Tequila, lime ,Cointreau	
AMARETTO SOUR Amaretto, Lime, Maraschino	
LYCHEE MARTINI Vodka, Lychee liquor, Lemon, Rose Water	
ESPRESSO MARTINI Vodka, Coffee liquor, Agave, Coffee	

OTHER CLASSICS MAY BE AVAILABLE ON REQUEST



VINO

FRIZZANTE

	BTL	125ML
CASCINARONCHI BRUT NATURE Spergola - Emilia IGT	\$140	
BALDI PROSECCO Glera - Veneto	\$70	\$12
PALTRINIERI RADICE Lambrusco Rosè - Emilia	\$100	\$17
ROUTE 66 CA DEL VENT Chardonnay	\$200	

BIANCO

GINO INTEGRALE - MAGNUM Verdicchio - Marche IGT (1.5L)	\$225	\$18
DRIUS Pinot Grigio - Friuli, Isonzo DOC	\$95	\$18
PODERI CELLARIO, LA FREA Favorita- Langhe DOC	\$60	
GIO VINO BIANCO Cataratto, Lucido - Sicilia IGT	\$65	\$11
VILLA DUGO Sauvignon blanc - Trentino	\$70	\$13
CARPINETI CAPEMOLLE Bellone - Lazio IGT	\$90	\$18
ADALIA SINGAN SOAVE Garganega blend - Veneto IGT	\$95	
SORRISO DI CIELO, LA TOSA Malvasia - Colli Piacentini DOC	\$110	
MAZZOLINO, CAMARA' Chardonnay - Pavia IGT	\$90	\$18

ARANCIO-ROSATO

	BTL	125ML
GEA FILIPPO MANETTI Albana- Emilia IGT	\$110	\$18
COLICCHIO DE LI CA CINQ Grechetto - Lazio	\$80	
MOS PARA SE Schiava, Dolomiti IGT	\$80	\$14
DE FERMO, LE CINCE Montepulciano - Abruzzo	\$140	

ROSSO

GIO VINO ROSSO II Nerello Mascalese - Sicilia IGT	\$75	
LA MAGIA, VISPO Sangiovese - Toscana	\$90	\$15
PODERE CELLARIO, LA GRINOZZA Grignolino 1lt slightly fizzy - Langhe	\$75	\$13
IL FARNETO GIANDON ROSSO Marzemino blend Magnum (1.5L)- Emilia	\$150	\$14
CARPINETI Cesanese blend	\$90	\$18
TENUTA LA FAVOLA Nero d'Avola	\$140	
VALLEVO MONTEPULCIANO D'ABRUZZO Montepulciano Magnum (1.5L) - Abruzzo DOC	\$120	\$11
GAROFANO ELOQUENZA Negroamaro - Copertino DOC, Puglia	\$80	\$14
IL CANCELLIERE Aglianico - Campania	\$75	

Please note:

**For tables from 6 guests we apply 10% service charge
Public holidays and Sundays incur a 15% surcharge**