

# Pizza

## MARGHERITA \$21 V VEG

Tomato, Mozzarella, Basil & E.V.O.

## BUFALINA \$28 V VEG

Smoked Buffalo Mozzarella, Zucchini, Sundried Tomatoes & Chili Oil

## LOMBARDIA \$28 V VEG

Mozzarella, Radicchio, Gorgonzola cheese & Walnut

## SOFIA \$24 V VEG

Fior di Latte, Cherry Tomato, Basil & E.V.O

## GUSTOSA \$27 VEG

Smoked Eggplant puree base, Vegan Mozzarella, Eggplant Chips, Sundried Tomatoes and Basil

## CAPRICCIOSA \$25

Tomato, Mozzarella, Ham, Mushroom,Olives

## BOSCAIOLA \$28

Mozzarella, Truffle Paste, Italian Sausage, Porcini mushrooms, Parsley

## DIAVOLA \$25

Tomato, Mozzarella, Hot Salami, Capsicum & Olives

## PIZZA ITALIANA \$28

Stracciatella, S. Daniele Prosciutto, Rocket & Balsamic Glaze

## GENOVESE \$26

Buffalo Mozzarella, Basil Pesto, Tuna, Cherry Tomatoes & Basil

## LA MAIALONA \$30

Tomato, Mozzarella, Hot Salami, Sausage, Ham & Parmesan Cheese

## PIZZA GAMBERI \$28

Mozzarella, Zucchini Cream, Cherry Tomato & Marinated Prawns

## MAGNA MAGNA \$25

Tomato, Mozzarella, Caramelised Onion, Mild Salami & Pesto

## PIZZA SUD \$26

Mozzarella, Sausage, Friarielli, 'Nduja & Red Onion

## UMBRA \$29

Truffle Paste, Italian Sausage, Caramelised Onion & Goat Cheese

## TRENTINA \$28

Tomato, Smoked Buffalo Mozzarella, Speck & Porcini

## SFIZIOSA \$26

Smoked Eggplant puree base, Mozzarella, Pancetta, Smoked Ricotta, Basil

## SPECK & TARTUFO \$28

Speck, Stracciatella & Truffle Paste

**Extras:** Add ingredient +\$2 each, Extra Cheese & Cured meat +\$4, Extra Prosciutto or Speck +\$5, Extra Stracciatella +\$5

**GF Pizza:** +\$6

**Lactose Free Cheese Available:** +\$4

## Sides

### RADICCHIO & ARANCE \$16 V

Red chicory, Goat Cheese, Toasted Almond & Orange

### INSALATA SARDA \$15 V

Rocket, Cherry Tomato, Shaved Pecorino Cheese & Walnut

### PATATINE FRITTE - POTATOES FRIES \$10 V

Served with aioli sauce

### VERDURE SALTATE DEL GIORNO \$14 V

Sauteed vegetables of the day

## Kids Menu

### PENNE BOLOGNESE or NAPOLI SAUCE \$16

### MICKY MOUSE PIZZA (Kids Size Margherita) \$16

### KID CALAMARI & VEGGIES \$16

## Dessert & don't forget to check our sweet treats in the cake cabinet!

### NUTELLA CALZONE \$22 VEG

Served with Nutella, Fresh Strawberries, Icing Sugar & Vanilla Icecream

### CASTOGNOLE RIPIENE (x3) \$18 VEG

Sweet Dough Balls Filled with Pistachio, Nutella & Fresh Ricotta

### CREME BRULEE \$15 GF

Vanilla Creme Brulee with a rich custard base topped with caramelized sugar

### PANNA COTTA FRUTTI DI BOSCO & PISTACCHIO \$15 GF

Vanilla Bean Panna Cotta served with Mix Berry Coulis & Pistachio

### TIRAMISU DELLA CASA \$15

Italian Traditional Tiramisu with Mascarpone, Savoiardi & Coffee

### TIRAMISU AL PISTACCHIO \$15

Tiramisu with Pistachio Paste, Mascarpone, Savoiardi & Coffee

### GELATO AFFOGATO & CORRETTO \$18 GF

Vanilla ice cream served with Espresso & Frangelico

### KIDS GELATO \$7

Scoop of Vanilla Icecream, served with sprinkles

### OPTION: GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN

Please inform your waiter if you have any allergies or dietary requirements. Note we have a shared kitchen so cross contamination may occur, and we can never guarantee that a dish is completely free from allergens.



We split bills just by amounts - no by items  
15% surcharge apply for any public holidays  
Cageage: \$3/person  
Thank you for your understanding!

