



## DINE IN PIZZA MENU

### ADD-ONS:

Anchovies (l) - \$4, Vegetables - \$2, Meat - \$2, Burrata - \$8  
GF BASE + \$4

## PIZZA ROSSO 9"

**Margherita** - Tomato base, Fior Di Latte  
& Basil - \$22

**Diavola** - Fior Di Latte, Italian Salami, Calabrese Salami  
& chilli - \$24

**Prosciutto E Rucola** - Prosciutto, Wild Roquette,  
Parmigiano-Reggiano - \$24

**Capricciosa** - Fior Di Latte, Ham, Mushroom, Artichoke  
& Olive - \$24

**Hot Honey** - Calabrese Salami, Fior Di Latte, Basil, Chilli  
& Hot Honey - \$24

**Formaggi** - Tomato base, Fior Di Latte  
& extra virgin olive oil - \$22

**Affetato** - Fior Di Latte, Champagne ham, Calabrese  
salami & fresh Prosciutto - \$24

**Veggie Campagna** - Roasted Eggplant, Zucchini,  
Capsicum & Fior Di Latte - \$22

**Napoletana** - Fior de latte, Anchovies (l), Kalamata  
Olives & Oregano - \$22

**Boscaiolo** - Fior Di Latte, Calabrese Salami, Roasted  
Mushrooms, Kalamata Olives - \$24

**Melanzane** - Garlic oil, roasted eggplant & Mozzarella - \$22

## PIZZA BIANCO 9"

**Bianca** - Garlic Oil Base, fresh rosemary, Fior de latte  
& Sea Salt - \$20

**Quattro Formaggi** - Fior Di Latte, Gorgonzola, Parmigiano-Reggiano  
& Provolone - \$22

**Salsiccia E Friarielli** - Italian Sausage, Wild Roquette  
& Rosemary - \$24

**Tartufo** - Truffle Cream, Mushroom, Fior Di Latte, Wild Roquette  
& Gorgonzola - \$22

**Mortadella E Pistachio** - Mortadella, Pistachio Cream, Fior Di Latte  
& Basil - \$24

## DESSERTS

### Table-Side Tiramisu

Traditional and authentic Tiramisu, plated table side - \$16

### Sticky Date Pudding

Served hot with Chantilly cream & French Vanilla Ice cream - \$16



## DINNER MENU (5:30 PM-8:30PM )

### ASSORTED COLD CUTS (vg, veg, gf)

Mortadella, salami, prosciutto, roasted vegetables, marinated olives,  
Stracciatella with fresh oven-baked flatbread - \$35

### FLATBREADS

Served with olive oil & barrel aged balsamic (vg, veg)

Plain - \$9

Garlic w rosemary - \$12

Ricotta w Honey - \$18

Baba Ghanoush - \$16

Hummus - \$16

### COLD DISHES

**Small Antipasto (vg, veg)**

Marinated olives - \$16

**Burrata (veg)**

Chilli oil, pistachio with fresh basil and flatbread - \$26

### SALADS

**Prosciutto with Pear (gf)**

Aged Parmesan, arugula, olives w lemon dressing - \$22

**Roasted Mushroom (vg, gf)**

Arugula, basil, artichoke, roasted capsicum w lemon dressing - \$22

### FROM THE OVEN

**Baked stuffed Cannelloni (veg)**

Stuffed with sautéed kale and fresh ricotta, topped with pomodoro - \$22

**Baked Rigatoni**

Vodka Sauce with Italian Sausage, topped with Fiore de latte and truffle oil- \$24



## TAKE AWAY PIZZA MENU

### PIZZA ROSSO 13"

#### Formaggi (Cheese)

Pomodoro, Fior Di Latte, & Parmigiano Reggiano - **\$26**

#### Margherita

Pomodoro, Fior Di Latte, & Basil - **\$26**

#### Hot Honey

Pomodoro, Calabrese Salami, Fior Di Latte, Chilli, Basil, & Hot Honey - **\$30**

#### Diavola

Pomodoro, Italian & Calabrese Salami, Chilli - **&28**

#### Affetato

Pomodoro, Fior de latte, champagne ham, calabrese Salami,  
Finished with fresh prosciutto - **\$28**

#### Prosciutto e Rucola

Pomodoro, Fior Di Latte, Wild Roquette, Prosciutto,  
& Parmigiano Reggiano - **\$28**

#### Capricciosa

Pomodoro, Fior Di Latte, Champagne Ham, Roasted Mushrooms, Artichokes,  
& Kalamata Olives - **\$29**

#### Veggie Campagna

Pomodoro, Fior Di Latte, Roasted Eggplant, Capsicum,  
Finished with Fresh Zucchini - **\$28**

#### Napoletana

Pomodoro, Fior de latte, Anchovies (I), kalamata olives and oregano - **\$28**

#### Boscaiolo

Pomodoro, Calabrese Salami, Roasted Mushrooms, Kalamata Olives- **\$30**

#### Melanzane

Pomodoro, Fior Di Latte, Roasted Eggplant, Finished with garlic oil  
& Parmigiano Reggiano - **\$26**



## TAKE AWAY PIZZA MENU

### PIZZA BIANCO 13"

#### Bianca

Garlic Oil Base, fresh rosemary, Fior de latte & Sea Salt - **\$26**

#### Quattro Formaggi

Fior Di Latte, Gorgonzola, Parmigiano-Reggiano & Provolone - **\$30**

#### Salsiccia E Friarielli

Italian Sausage, Wild Roquette & Rosemary - **\$28**

#### Tartufo

Truffle Cream, Mushroom, Fior Di Latte, Wild Roquette & Gorgonzola - **\$31**

#### Mortadella e Pistachio

Mortadella, Pistachio Cream, Fior Di Latte & Basil - **\$32**

### ADD ONS:

Anchovies - \$4 (I)

Vegetables - \$2

Meat - \$2

Fresh Burrata - \$8

Gluten-Free Base - \$4

## TAKE AWAY PIZZA MENU



# SANDWICHES & TOASTIES

## **Pistachio & Mortadella \$16**

PISTACHIO CREAM, CHEESE, PISTACCHIO, MORTADELLA,  
ROCKET & BASIL PESTO

## **Hot Honey - \$16**

CALABRESE, SLICED TOMATO, ROCKET, CHEESE, CHILI, HOT  
HONEY, ROCKET & BASIL PESTO

## **Veggie Trio - \$16**

CHERRY TOMATO, 3 ANTIPASTO, ROCKET, CHEESE & BASIL  
PESTO

## **H.C.T - \$16**

HAM, MAYONNAISE, ROCKET, SLICED TOMATO, & CHEESE

## **Breakfast Wrap \$15**

SCRAMBLED EGG, BACON, HASHBROWN & CHORIZO

## **Beef Brisket Wrap- \$16**

SLOW COOKED BEEF BRISKET, TOMATO, LETTUCE, MAYO

## **Roasted Mushroom- \$16**

MARINATED MUSHROOMS, PESTO, SWISS CHEESE & ROCKET



# DRINKS MENU

Please see at the front counter for our pastry and cake selection

## WHITE COFFEE

	S/L/XL
Flat White	5/6/7
Cappuccino	5/6/7
Latte	5/6/7
Piccolo	5
Macchiato	5
Mocha	5.5/6.5/7.5
Magic	6



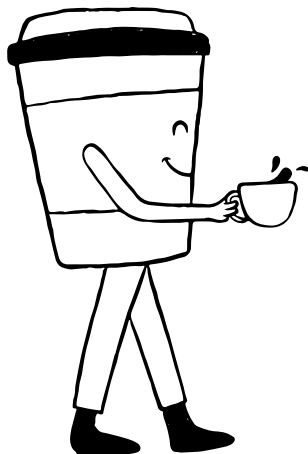
## BLACK COFFEE

Espresso	sgl 4.5/dbl 5.5
Long Black	5.5/6.5/7.5

**Alt Milks + 1**  
 Alm/Oat/Soy/Lactose  
 Free  
**Syrups + 0.75**  
 Vanilla, Hazelnut,  
 Caramel

## TEAS

EBT, Early Grey, Green, Peppermint, Canberra Breeze, Lemongrass	6
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## SPECIALS DRINKS

Hot Chocolate	5/6/7
Chai	6.5
Matcha	6.5/7.5/8.5

## ICED DRINKS

Strawberry/Blueberry Matcha	9
Iced Latte / Coffee	6.5
Iced Long Black	6.5/7.5
Iced Chocolate / Mocha	6.5
Iced Matcha	6.5/7.5
Arnold Palmer Ice Tea (mocktail)	8

CARD SURCHARGE; MASTERCARD + VISA 1.1% /  
 AMX 2.5%

10% WEEKEND SURCHARGE 15%PUBLIC HOLIDAY  
 SURCHARGE