



APERITIVO

'Nduja Spicy salami paste with pane carasau	\$9
Wood fired focaccia	\$9
Olives	<i>gf</i> \$9

ANTIPASTI Entrees

Arancini Porcini & truffle - rich and delicious	\$16
Calamari fritti Shallow fried, lightly dusted calamari served w. house aioli	\$18
Crocchette di baccala' Salt cod croquettes	\$19
Parmigiana Eggplant layered w. tomato, egg, fior di latte	<i>gf</i> \$15
Grilled octopus w. caponata Grilled octopus tentacles on a bed of spicy caponata	<i>gf</i> \$16
Lamb arrosticini Chargrilled, lemon	<i>gf</i> \$12
Burrata Pickled baby turnips, peach, pomegranate	<i>gf</i> \$19
Prosciutto	<i>gf</i> \$9
Bresaola	<i>gf</i> \$9
Caprese salad Heirloom tomato, bufala & basil	<i>gf</i> \$16
Pizzetta 'Mantocci' Pecorino infused focaccia w. 19 hour house cured shaved pork cheek	\$14

CONTORNI Sides

Rocket & Grana salad	<i>gf</i> \$15
Seasonal greens	<i>gf</i> \$12
Cos lettuce w. lemon dressing	<i>gf</i> \$9
Shoe string fries w. rosemary & garlic	<i>gf</i> \$9

SCHIACCIATA Stuffed wood fired breads

Semplice Garlic & mozzarella	\$13
Cime di rapa e pecorino Sautéed wild greens, pecorino, tomato, chilli	\$14

PASTA

Penne Bolognese	\$22
Pappardelle Veal osso buco ragu	\$26
Gnocchi Truffle, mushrooms, cream	<i>gf</i> \$26
Paccheri Calamari, king prawns, bisque, pangrattato	\$28

BAMBINI

Penne Bolognese Classic ragu	\$12
Penne Napolitana Simple tomato sauce	\$10
Kid's Margherita	\$12
Kid's Margherita w. ham	\$13

PIZZA ROSSA

Tomato Base

Available in traditional | 0.5m

Margherita Fior di latte, basil	(w. vegan cheese add \$3)	\$19 \$38
Bufala Bufala & basil		\$20 \$40
Gamberi Prawn, chilli		\$23 \$46
Sei pazzu Fior di latte, hot cacciatore		\$21 \$42
Gigi Fior di latte, smoked leg ham, mushroom		\$21 \$42
Diavola Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli		\$23 \$46
Porchetta Fior di latte, caramelised onion, slow-roasted pork belly & radicchio		\$24 \$48
Capricciosa Fior di latte, smoked leg ham, mushroom, olive, artichoke		\$22 \$44
Salsiccia e porcini Bufala, porcini mushroom, sausage, chilli		\$24 \$48
Rucola Fior di latte, prosciutto di Parma, rocket & shaved Grana Padano		\$24 \$48
Don Marco Smoked leg ham, ricotta, shaved Grana Padano		\$23 \$46
Siciliana Fior di latte, eggplant, ricotta, shaved Grana Padano		\$23 \$46
No borsa Fior di latte, capsicum, artichokes, eggplant, zucchini	(w. vegan cheese add \$3)	\$23 \$46
Calzone di Pippo Classic folded pizza filled w. smoked leg ham, ricotta		\$20

PIZZA BIANCA

White Base

Available in traditional | 0.5m

Patate Fior di latte, potato, rosemary	(w. vegan cheese add \$3)	\$20 \$40
Vernamonte Fior di latte, gorgonzola piccante, speck, truffle oil		\$24 \$48
Quattro formaggi Fior di latte, gorgonzola, provolone, Grana Padano		\$23 \$46
Don Luca Fior di latte, cherry tomatoes, hot cacciatore, ricotta		\$23 \$46
Cime di rapa e salsiccia Bufala, sausage, sautéed wild greens, chilli		\$24 \$48
Prosciutto e fichi Fior di latte, figs, prosciutto di Parma, gorgonzola dolce		\$25 \$50
Mantini Fior di latte, potato, mushroom, sausage, rosemary		\$23 \$46
Pistacchio Bufala, sausage, grated pistachio		\$22 \$44
Marcantonio Fior di latte, prosciutto di Parma, ricotta, truffle oil		\$24 \$48
Magic funghi Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w. vegan cheese add \$3)	\$23 \$46
Cucuza Fior di latte, prawn, char-grilled zucchini		\$24 \$48
Bresaola Fior di latte, bresaola, rocket & shaved Grana Padano		\$24 \$48
Calzone di Bovi Four chesses, prosciutto di Parma, rocket, walnuts		\$22
Gluten free base Available on request. Traditional size only		+\$5

Please note we cannot guarantee a gluten free environment

DOLCI Dessert

Gelato Three scoops	\$12
Kid's gelato One scoop w. chocolate topping	\$6
Tiramisu	\$12
Chocolate Mousse	\$12
Panzerotti Nutella, strawberries, gelato	\$16
Nutella Pizza	\$16
Cannoli	\$12
Affogato w. Frangelico	\$12
without Frangelico	\$8