



## DINE IN MENU

### Starters to share:

BRUSCHETTA -	Diced tomatoes, garlic, extra virgin olive oil, salt, basil, oregano	\$12
GARLIC PIZZA –	Pizza base topped with garlic, extra virgin olive oil, salt and oregano	\$9
GARLIC CHEESE PIZZA -	Pizza base topped with cheese, garlic, extra virgin olive oil, salt and oregano	\$12

### House Speciality:

SCHIACCIATA -	Crispy closed pizza base with diced tomato, cheese, anchovies, basil	\$20
HAM SCHIACCIATA -	Crispy closed pizza base with diced tomato, cheese, ham, basil	\$20

### Fresh salads and sides:

CAPRESE -	Fresh sliced tomato, Mozzarella, basil	\$10
MIXED SALAD -	Lettuce, tomato, red onion, cucumber, olives	\$10
PARMIGIANA -	Layered eggplant, tomato sauce, mozzarella, grana Padano	\$10

### Pasta:

VEGETARIAN LASAGNA -	layered flat pasta with mozzarella, bechamel, pesto grana Padano cheese, seasonal vegetables	\$13
RAGU LASAGNA -	layered flat pasta with mozzarella, bechamel, Bolognese meat sauce Ham, grana Padano cheese	\$15
PASTA of the DAY -	Chef special of the day	\$\$\$



## Pizza:

### Tomato sauce base Pizza:

MARGHERITA -	Tomato sauce, mozzarella, basil, oregano	\$18
MARINARA -	Tomato sauce, anchovies, olives, oregano	\$20
CALZONE -	Tomato sauce, mozzarella, ham	\$21
DIAVOLA -	Tomato sauce, mozzarella, hot salami, chilli flakes	\$23
LIPARI -	Tomato sauce, mozzarella, tuna, onion	\$23
HAWAIIAN -	Tomato sauce, mozzarella, ham, pineapple	\$23
CAPRICCIOSA -	Tomato sauce, mozzarella, ham, mushroom, olives, artichokes	\$25
BUFALA -	Tomato sauce, buffalo mozzarella, basil, cherry tomato, olive oil	\$25
PARMIGIANA -	Tomato sauce, mozzarella, eggplant, grano padano, burrata, basil	\$28
SUPREME-	Tomato sauce, mozzarella, hot salami, ham, capsicum, onion	\$28
	Mushroom, pineapple, olives	

### White Base Pizza:

PUGLIESE -	Mozzarella, potato, Italian sausage	\$21
POLLO -	Mozzarella, chicken, bacon, roast capsicum, onion	\$22
VEGETARIAN -	Mozzarella, roast capsicum, zucchini, eggplant, cherry tomato	\$22
4 CHEESES -	Mozzarella, blue cheese, grana padano, smoked cheese, oregano	\$23
DA REDFORNO -	Mozzarella, prosciutto, rocket, grana padano, cherry tomato	\$26
TRUFFLE -	Mozzarella, truffle cream, bacon, mushrooms	\$28

HOME MADE GLUTEN FREE BASE AVAILABLE

\$5 extra



## AFTER DINNER MENU

### Coffee and Tea

ESPRESSO	\$3
CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, MOCHA, MACCHIATO, CHAI LATTE, PICCOLO	\$4
HOT CHOCOLATE	\$5
TEA - ENGLISH BREAKFAST, EARL GREY, PEPERMINT, CHAMOMILE, GREEN	\$4
Soy and Almond milk available	extra 50c

### Desserts: (All Home-Made)

TIRAMISU	\$10
AFFOGATO	\$12
CHEESECAKE	\$10
FRESH BREAD WITH HAZELNUT CHOCOLATE SPREAD	\$10
DECONSTRUCTED CANNOLO	\$10

### Digestives:

LIMONCELLO	\$7
MONTENEGRO	\$8
AMARO DEL CAPO	\$8
SAMBUCA	\$8
TEQUILA	\$8
GRAPPA	\$10



## DRINK MENU

### Soft Drinks:

STILL/SPARKLING WATER 750ML	\$5
COKE, DIET COKE, FANTA, SOLO, SPRITE, 600ml WATER	\$3
ORANGE/APPLE JUICE	\$4

### Beers:

CASCADE LIGHT	\$7
MENABREA ON TAP	Small \$9 Large \$12
150 LASHES	\$9

### Spirits:

APEROL, GIN, VODKA, JIM BEAM, JACK DANIELS, JOHNNY WALKER, CAMPARI	\$10
Add mixer	\$2



<b>Wine:</b>	Glass	Bottle
<b>SPARKLING</b>		
MASCHIO PROSECCO	\$9	\$28
<b>WHITE</b>		
JACOB'S CREEK CLASSIC SAUVIGNON BLANC	\$7	\$24
JACOB'S CREEK CLASSIC PINOT GRIGO	\$7	\$24
VILLA MARIA SAUVIGNON BLANC	\$12	\$42
<b>RED</b>		
JACOBS CREEK CLASSIC CABERNET SAUVIGNON	\$7	\$24
JACOB'S CREEK CLASSIC SHIRAZ	\$7	\$24
CARPINETO DOGAJOLO SANGIOVESE/CABERNET SAUVIGNON	\$12	\$42