

bevande

vini rossi *red wine*

		glass	bottle
la prova rosé ^v	adelaide hills SA	14.00	56.00
spring seed shiraz ^{co}	mclaren vale SA	13.00	52.00
ottaviani sangiovese	emilia-romagna IT	13.00	52.00
ca' di frara pinot nero	lombardia IT	14.00	57.00
fratelli nistri chianti DOCG	tuscany IT		55.00
moro etna rosso DOC <small>prova family sicilian vineyard</small>	sicily IT		70.00

vini bianchi *white wine*

spring seed sauvignon blanc ^{co}	mclaren vale SA	13.00	52.00
recchia pinot grigio	veneto IT	13.50	55.00
fanciulla etna bianco DOC <small>prova family sicilian vineyard</small>	sicily IT		70.00

vini frizzanti *sparkling wine*

santero spumante oxe prosecco extra dry	piemonte IT	13.50	55.00
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bevande analcoliche *non-alcoholic beverages*

sparkling water (unlimited)	9.00
coke, coke zero, lemonade	4.50
chinotto, limonata, aranciata	6.00
ginger beer, lemon lime & bitters	
orange / apple juice	

aperitivi *cocktails*

campari orange	15.00
ginger spritz	15.00
aperol spritz	18.00
sgroppino	19.00
antagonist gin & tonic	19.00
negrone	18.00
espresso martini	19.00
italian sangria red 1L	41.00
italian sangria white 1L	41.00

birre e cider *beer & cider*

peroni red	10.00
peroni leggera	10.00
birra moretti	11.00
stone & wood pacific ale	12.00
james squire 150 lashes	11.00
brookvale union ginger beer	15.00

liquori *liquor*

averna	9.00
amaro montenegro	9.00
fernet branca	10.00
bundaberg rum	9.00
captain morgan rum	9.00
bacardi rum	9.50
bourbon whiskey	11.00
scotch whiskey	9.00
canadian whiskey	9.50
skyy vodka	10.00
antagonist gin	16.00
amaretto disaronno	9.50
cointreau	9.00
frangelico	9.00
sambuca galliano	9.50
baileys	9.00
limoncello	10.00
grappa	12.00



pizze

margherita (v) tomato, mozzarella, basil, evoo	24.00
salame tomato, mozzarella, salame, chilli	26.00
carnivora tomato, mozzarella, leg ham, italian sausage, pancetta	30.00
prosciutto e funghi tomato, mozzarella, mushrooms, leg ham	26.00
pepperoni tomato, mozzarella, salame, olives	26.00
gamberi tomato, mozzarella, chilli, garlic prawns, rocket, cherry tomato	30.00
capricciosa tomato, mozzarella, mushrooms, leg ham, artichokes, olives	29.00
primavera tomato, mozzarella, rocket, prosciutto crudo, cherry tomato, parmesan	30.00
rustica mozzarella, italian sausage, potato, rosemary	26.00
maremonti mozzarella, garlic prawns, pancetta, pepper, parsley, lemon	30.00
funghi (v) mozzarella, mushrooms, truffle paste, gorgonzola, truffle oil	26.00
pistacchio pistacchio cream, mozzarella, italian sausage, pistacchio	31.00
zucca pumpkin cream, mozzarella, pancetta, parmesan, basil	29.00

pasta

100 layer lasagna beef ragu, mozzarella, bechamel, parmesan, tomato sugo	30.00
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Optional | gluten free pizza \$5 | vegan cheese \$4
Additions | chilli / anchovies \$2 | vegetables \$3 | meats / cheeses \$5
 prosciutto crudo \$5 | buffalo mozzarella \$6
 evoo: extra virgin olive oil (v): vegetarian

Card payment surcharges applied: Visa & MC 1.1% | Amex 2.65%

antipasti

olivi (v) mixed marinated olives	9.00	prova antipasto <small>(hanging meats)</small> selection of italian cured meats & cheeses, marinated vegetables & truffle honey <small>*wait times may occur for share antipasto</small>	50.00
olive fritte fried, stuffed & crumbed olives, garlic aioli, lime	16.00	garlic focaccia (v) garlic, evoo, sea salt, rosemary add prosciutto crudo 5.00	12.00
arancini (v) red wine & beetroot rice balls, taleggio	17.00	cheese & garlic focaccia (v) garlic, mozzarella, evoo, sea salt, oregano add prosciutto crudo 5.00	15.00
calamari fritti flash fried calamari, rocket, lemon	20.00		
polpette pork & beef meatballs, light chilli tomato sugo	18.00		

insalata

rucola rocket, parmesan, lemon, evoo	14.00	radicchio radicchio, parmesan, walnuts, balsamic, evoo	16.00
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dolci

gelati vanilla, chocolate, salted caramel, lemon add nutella 2.00	14.00	NuStella™ nutella pizza pockets w/ vanilla gelato	29.00
affogato vanilla gelato, espresso, frangelico	16.00	gnocchini mini doughnuts smothered in nutella	single 14.00 share 29.00
limoncello tiramisù lemon, mascarpone cream, limoncello	14.00	cannoli <small>(2 serves)</small> sweet ricotta w/ orange zest, chocolate, pistacchio	14.00

bambini (kids)

cheese	tomato, mozzarella	14.00
ham	tomato, mozzarella, ham	15.00
pineapple	tomato, mozzarella, ham, pineapple	16.00

Our gluten free & flour based pizzas are both prepared & cooked in the same environment, therefore, we cannot guarantee 100% gluten free.