



MENU

ANTIPASTO

MARINATED OLIVES	[VG] V	\$12
Belle di Cerignola		
FOCACCIA	[VG] V	\$8
Add eggplant, garlic confit, paprika dip		
Add Olasagasti anchovies, served with whipped butter		
FIORI DI ZUCCA	[VG]	\$18
Zucchini flowers, ricotta, mint, parmesan, lemon		
SUPPLI ROSSI	[VG]	\$16
Rice , tomato , mozzarella, parmesan		
SUPPLI BIANCHI	[M]	\$18
Rice, sausage, smoked provola, fontina, mushroom		
BRESAOLA	[GF M]	\$24
Wagyu bresaola, pear, comte cheese, rocket, balsamic evoo		
MISTO SALUMI	[GF M]	\$30
Free range ham, mortadella, prosciutto di parma, wagyu bresaola, nduja		
SCHIACCIATA	[VG] V	\$14
Italian flat bread with herbs and garlic		

CONTORNI & SECONDI

RUCOLA	[GF VG]	\$14
Rocket, parmesan and balsamic dressing		
POMODORO	[GF V VG]	\$16
Tomato salad, strawberries, eshallots, basil, evoo		
PATATINE	[V VG]	\$14
French fries, aioli		
POLPETTE	[M]	\$27
Pork and beef mince, parmesan, tomato		

DOLCI

TIRAMISU	[VG]	\$16
Savoardi biscuits, coffee, mascarpone, chocolate		
CROSTATA	[VG]	\$12
Ricotta, pear, chocolate tart		
PIZZA NUTELLA	[VG]	\$20
Pizza base, Nutella, icing Sugar		

Please note:

For tables from 6 guests we apply 10% service charge
Public holidays and Sundays incur a 15% surcharge



PIZZA

CLASSICHE [CLASSICS]

MARGHERITA [VG] \$24
Tomato, fior di latte, basil, evoo.

CAPRICCIOSA [M] \$28
Tomato, fior di latte, artichokes, ham, mushrooms, black olives, basil, evoo.

DIAVOLA [M] \$28
Tomato, fior di latte, basil, spicy salami, roasted capsicum, nduja, parsley, evoo.

FRIARIELLI [M] \$28
Friarielli, pork sausage, smoked provola, chilli flakes, evoo.

CALZONE [M] \$26
Ricotta, fior di latte, tomato, ham, basil, evoo.

PADELLINO [PAN BAKED]

MASTROIANNI [M] \$28
Sophisticated and charming, a tribute to Marcello Mastroianni.
Stracciatella, fior di latte, fiori di zucca, olive crumble, parma prosciutto

MINA [M] \$32
Delicate yet intense, recalls the impressive voice of the famous singer.
White bolognese, pecorino cream, lemon zest, rosemary, parmesan.

FRITTA [FRIED & BAKED]

SOFIA LOREN [VG] \$22
Iconic and Mediterranean, like the Diva
Pomodoro, basil, pecorino, oregano, evoo.

BELLUCCI [M] \$30
Irresistible, like Monica Bellucci.
Stracciatella, mortadella, macadamia rocket pesto.

SPECIALI [SIGNATURE]

CARRÁ [M] \$32

Lively and fresh, pays tribute to her sparkling personality and unmistakable style

Fior di latte, cherry tomatoes, rocket, Parma prosciutto, shaved parmesan, evoo.

BOCELLI [VG] \$32

The combination of creamy, distinct cheeses, mirrors Bocelli's layered vocal tones.

Fior di latte, manchego, smoked provola, comte, gorgonzola, ricotta, candy walnuts, truffle honey.

TOTÓ [S] \$28

Simple and loved by everyone, like the great Neapolitan comedian.

Tomato, oregano, basil, dried cherry tomatoes, black olive crumble, anchovies, evoo.

PAVAROTTI [VG] \$28

Like the soul of Sicily, strong and hearty, mirrors the voice of the famous tenor.

Tomato, fior di latte, smoked provola, eggplants, basil, salted ricotta, evoo.

FELLINI [M] \$29

Sweet and savoury, echoes the opulence and the decadence of la Dolce Vita by Fellini

Corn, ham, comte cheese, spicy honey, fior di latte, chili oil, parsley.

ROSSI [M] \$28

Bold and competitive mix of flavours like the energetic motorcycle legend.

Fior di latte, pumpkin, pecorino, cavolo nero, sausage, 'nduja, evoo, olive crumble.

VERSACE [S] \$34

Rich, colourful and Mediterranean like the creation of this fashion icon.

King prawns, fior di latte, candied tomatoes, bottarga, confit garlic, capers, parsley, chili oil.

Please note:

We are happy to customise our pizza for Vegetarians or Vegans where possible

Adding of ingredients comes with an extra cost

All our pizzas contain gluten



BEVANDE

BIRRA

ICHNUSA Italian lager	\$11
BIRRA ANTONIANA IPA	\$17
ECHIGO Koshikari rice lager 500ml	\$21
HITACHINO Red ale	\$16
HITACHINO White ale	\$16
LORD NELSON Three sheet pale ale	\$12
HEAPS Quiet XPA (0% alcohol)	\$9

SPIRITS

FOUR PILLARS GIN	\$13
PLANTATION PINAPPLE RUM	\$13
WILD TURKEY BOURBON	\$15
GREYGOOSE VODKA	\$10
AMARETTO WALCHER	\$12
SAMBUCA FINA COLAZINGARI	\$13
AMARO DEL CAPO	\$11
MONTENEGRO	\$13
FERNET BIO WALCHER	\$17
RATAFIA' COLAZINGARI	\$12
LIMONCELLO - CREMA	\$9
MANDARINCELLO	

ANALCOLICO

PUREZZA SPARKLING WATER	\$4PP
COKE-SPRITE- COKE ZERO	\$5
ICE TEA - ARANCIATA	\$6
CRODINO	\$11
TROPICALE Pineapple, Coconut, Maraschino, Lemon	\$15

COCKTAILS

THE NEGRONI FAMILY \$23

CLASSICO

Gin, Campari, dry vermouth

NEGRONI SBAGLIATO

Prosecco, Campari, sweet vermouth

WHITE NEGRONI

Gin, Lillet blanc, dry vermouth

MILANO-TORINO

Campari, Punt e Mes

AMERICANO

Campari, sweet vermouth

THE SPRITZ FAMILY \$18

CLASSICO

Aperol, Prosecco, Orange

PIRLO

Campari, Prosecco

VENEZIANO

Select, White wine, Soda

LIMONCELLO

Limoncello, Prosecco, Lemon

GLORIA

Pinot grigio, Apple, Soda

\$15

THE CLASSICS \$23

MARGARITA

Tequila, lime ,Cointreau

AMARETTO SOUR

Amaretto, Lime, White

LYCHEE MARTINI

Vodka, Lychee liquor, Lemon, Maraschino

ESPRESSO MARTINI

Vodka, Coffee liquor, Agave, Coffee

OTHER CLASSICS MAY BE AVAILABLE ON REQUEST



VINO

FRIZZANTE

	BTL	125ML
CASCINARONCHI BRUT NATURE Spergola - Emilia IGT	\$140	
BALDI PROSECCO Glera - Veneto	\$70	\$14
PALTRINIERI RADICE Lambrusco Rosè - Emilia	\$100	\$17
ROUTE 66 CA DEL VENT Chardonnay	\$200	

BIANCO

GINO INTEGRALE - MAGNUM Verdicchio - Marche IGT (1.5L)	\$225	\$18
DRIUS Pinot Grigio - Friuli, Isonzo DOC	\$95	\$18
PODERI CELLARIO, LA FREA Favorita- Langhe DOC	\$60	
GIO VINO BIANCO Cataratto, Lucido - Sicilia IGT	\$65	
VILLA DUGO Sauvignon blanc - Trentino	\$70	\$14
CARPINETI CAPEMOLLE Bellone - Lazio IGT	\$90	\$17
ADALIA SINGAN SOAVE Garganega blend - Veneto IGT	\$95	\$18
SORRISO DI CIELO, LA TOSA Malvasia - Colli Piacentini DOC	\$110	
MAZZOLINO, CAMARA' Chardonnay - Pavia IGT	\$95	\$18

ARANCIO-ROSATO

	BTL	125ML
GEA FILIPPO MANETTI Albana- Emilia IGT	\$110	\$18
COLICCHIO DE LI CA CINQ Grechetto - Lazio	\$80	
MOS PARA SE Schiava, Dolomiti IGT	\$80	\$14
DE FERMO, LE CINCE Montepulciano - Abruzzo	\$140	

ROSSO

GIO VINO ROSSO Nerello Mascalese - Sicilia IGT	\$65	
LA MAGIA, VISPO Sangiovese - Toscana	\$90	\$17
PODERE CELLARIO, LA GRINOZZA Grignolino 1lt slightly fizzy - Langhe	\$75	\$15
ANNA MARIA ABBONA Dolcetto - Langhe	\$75	
IL FARNETO GIANDON ROSSO Marzemino blend Magnum (1.5L)- Emilia	\$150	\$15
CARPINETI Cesanese blend	\$90	\$18
TENUTA LA FAVOLA Nero d'Avola	\$140	
IL CANCELLIERE Aglianico - Campania	\$75	
GAROFANO ELOQUENZA Negroamaro - Copertino DOC, Puglia	\$80	\$16

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