

PIZZA BREAD

Pizza Aglio Olio Garlic pizza bread VG	13.00
Pizza Rosmarino Pizza bread with rosemary and EVO oil VG	14.00
Pizza Aglio Olio Parmesan Garlic pizza bread with parmesan cheese V	14.00
Pizza Anchovies Tomato sauce with anchovies, oregano and EVO oil	17.00

ANTIPASTI / ENTRÉE

Olives Mixed olives GF	10.00
Soup of the Day <i>See your waiter for today's soup</i>	14.50
Antipasto Prosciutto, pancetta, salami, ham, cheese, crackers, olives, sundried tomato and artichokes	S 39.00 L 65.00
Cozze Steamed fresh mussels with chilli, fresh herbs and housemade napoletana sauce GF	22.00
Caprese Salad Fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar V	25.00
Calamari Chunky deep fried calamari, jalapeño alioli GF	24.00
Pork Belly Bites Pork belly bites with chilli, carrot puree GF	22.00
Fegatini Di Pollo Sautéed chicken livers with mushrooms, finished in a rich creamy marsala sauce GF	25.00
Arancini of the Day (3) With napoletana sauce	18.00
Tiger King Prawns (3) Garlic sauce, EVO olive oil, chilli, white wine and lemon GF	24.00

*Please advise us if you have any specific dietary requirements
All meals and sauces are made by the order*

VG VEGAN FRIENDLY **V** VEGETARIAN **GF** GLUTEN FREE INGREDIENTS



WOOD FIRED PIZZA

Margherita Tomato sauce, fresh mozzarella, basil, EVO oil v	28.00
Funghi Tomato sauce, mozzarella and mushrooms v	30.00
Salami Tomato sauce, mozzarella and salami	30.00
Diavola Tomato sauce, mozzarella, spicy salami and parmesan	32.00
Capri Tomato sauce, mozzarella, ham and mushrooms	32.00
Spinaci Garlic base, mozzarella, spinach, feta cheese, sundried tomatoes and sesame seeds v	35.00
Quattro Stagioni Tomato sauce, mozzarella, mushrooms, ham, salami, artichokes and olives	38.00
Puttanesca Tomato sauce, mozzarella, anchovies, olives and capers	33.00
Contadina Garlic base, mozzarella, spinach, potato, eggplant, capsicum, onion and chilli v	37.00
Add vegan cheese, stock dependable \$3	2.00
Fattoria Mozzarella, Italian smoked cheese, potatoes and pancetta	35.00
Tuscany Tomato sauce, mozzarella, pancetta, artichokes, olives and capers	36.00
Milano Tomato sauce, mozzarella, mushrooms, pancetta and salami	36.00
Bolognese Tomato sauce, mozzarella, bolognese ragu and parmesan	32.00
Calabrese Tomato sauce, mozzarella, friarelli, spicy salami and onion	37.00
Romana Tomato sauce, mozzarella, chicken, potatoes, onion and sundried tomatoes	35.00
Amatriciana Tomato sauce, mozzarella, panchetta, pecorino romano and chilli	35.00
Pear Prosciutto Mozzarella, gorgonzola, pears and prosciutto	36.00
Monti Truffle base, mozzarella, porcini mushrooms, rocket, prosciutto and parmesan	39.00
Montanara Mozzarella, hot salami, mushrooms and gorgonzola	35.00

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GF pizza bases*



PRIMI / PASTA

Gluten free pasta available for an extra \$3

Spaghetti Bolognese Beef bolognese with housemade napoletana sauce	29.00
Lasagne Layers of pasta, beef bolognese, housemade napoletana sauce and mozzarella	37.00
Gnocchi Housemade gnocchi served in a creamy leek blue cheese sauce, topped with mozzarella and walnuts v	36.00
Vegetarian Risotto Ask waitstaff v	POA
Rigatoni Puttanesca Pasta cooked with anchovies, capers, olives, chilli and housemade napoletana sauce	34.00
Fettuccini Chicken Al Fredo Mushrooms, chicken, ham and parmesan in a creamy sauce	37.00
Ravioli Spinach & ricotta, basil, evoo served in our housemade napoletana sauce v	34.00
Tortellini Di Porcini Porcini tortellini served in a creamy mushroom amaretto sauce	34.00
Linguine Marinara King prawns, mussels, prawn cutlets, calamari and clams, fish pieces served with housemade napoletana sauce	42.00
Spaghetti Alle Vongole Clams served in white wine chilli and garlic sauce	38.00
Gamberoni Spaghetti cooked with king prawns, pan fried with olive oil, parsley, chilli and lemon zest, topped with white wine sauce	41.00
Linguine a La Spiaggia Pan fried prawns, garlic, chilli and lemon zest, with white wine sauce and anchovy paste	38.00

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SECONDI / MAINS

Market Fish | See your waitstaff for today's fish **GF** POA

Duck Breast | Served with butternut, roast baby carrots, brussel sprouts, crispy pancetta, fried chicken liver & shiitake tortellone and jus 48.00

**ALL MAINS BELOW COME WITH CARROT PUREE, ROASTED POTATO
AND SEASONAL VEGETABLES**

*Rib eye only comes with roasted potato | *Add seasonal vegetables \$7

Slow Roast Pork Belly | Cranberry brandy sauce **GF** 42.00

Pollo Involtni | Free range chicken breast rolled and stuffed with prosciutto and provalone cheese, topped with liquor strega cream sauce **GF** 44.00

Scaloppine Marsala | Veal scaloppini medallions with mushrooms and marsala wine cream sauce **GF** 43.00

Slow Roast Lamb Shoulder | Chorizo herb crumb, coffee creme fraiche and red wine jus **GF** 45.00

All steaks served with your choice of sauce

Filetto 200g | Aged 21 day NZ Angus beef fed on rich grass from the South Island **GF** 47.00

Scotch Filetto 300g | NZ Savannah Angus beef being purely fed on rich pastures **GF** 48.00

Rib Eye on Bone 500g | NZ Angus beef cooked with the bone to prevent juices from escaping. Served with rosemary roasted potato **GF** 62.00

OUR SELECTIONS OF SAUCES:

Paris butter with black garlic | Red wine porcini jus | Creamy white wine peppercorn

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CONTORNI / SIDES

Insalata Mista Mixed salad greens, tomato, sliced black olives and housemade dressing	12.00
Patate Roasted potatoes with rosemary, garlic and olive oil	10.00
Bowl of Fries	12.00
Pomodori Vine tomatoes, olive oil and fresh basil	10.00
Verdure Misie Seasonal assortment of vegetables	15.00

KIDS MENU

For children 12 years of age and under

PIZZA

Margherita Tomato and mozzarella	17.00
Ham and Cheese Tomato, mozzarella and ham	19.00
Hawaiian Tomato, mozzarella, ham and pineapple	19.00
Peperoni Tomato sauce, mozzarella and salami	19.00

PASTA

Spaghetti Bolognese Beef bolognese with housemade napoletana sauce	14.00
Penne Chicken Chicken with creamy sauce	15.00

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