

Antipasti (appetizer)

Garlic Bread (vg)	6
Homemade bread w garlic butter, parsley, roasted in the wood oven + cheese on top	2
Focaccia Bianca (vg) (gfo)	10
White pizza seasoned w oregano, salt, rosemary, e.v.o + gluten free option	5
Patatine Fritte (vg) (gf)	6
Potato, sweet potato or polenta chips served w tomato sauce	
Olives (vg) (gf)	8
Wood oven roasted mixed olives w garlic, chilli, oregano, basil, e.v.o	
Caprese Salad (gf)	15
Fior di latte mozzarella sliced w cherry tomatoes, basil, walnuts + prosciutto di parma	7
Bruschetta (v) (vgo)	10
Homemade bread roasted in wood oven w e.v.o, herbs, chefs selection of veg	
Polpette di Zucchine (v)	14
Fried zucchini balls w garlic, parsley, black pepper served w organic rocket, cherry tomato salad	
Parmigiana di Melanzane (v)	16
Organic battered eggplant deep fried then cooked in wood oven w tomato salsa, mozzarella, parmiggiano + ham	3
Calamari Fritti (gf)	15
Salt & pepper tenderised squid tossed in gluten free flour and deep fried	
Gnocchi Sorrentina (v)	15
Italian gnocchi served w san marzano tomato sugo cooked in the wood oven + fior di latte	3
+ burrata	7

Platters (gfo)

Cheese Board	19
Chefs Selection	
Vegetarian/Vegan	19
Chef's selection of grilled, roasted, pickled and fresh produce	
Mixed Plate	19
Chef's selection of cold cut meats, marinated fish, cheeses, salad, veg	



NAPOLI PIZZAS ARE TRADITIONAL NEAPOLITAN WOOD OVEN PIZZAS
They're made using the finest 00 Caputo Flour and San Marzano tomatoes imported directly from Napoli in the Campania region of Italy. Our dough is rested for 48 hours then hand stretched and cooked in our wood oven at 400°. **Buon Appetito!**

V - vegetarian
VG - vegan
GF - gluten free
VGO - vegan option
GFO - gluten free option

Classic Pizza

Margherita D.O.P (v)	18
San marzano tomatoes, fior di latte mozzarella, fresh basil, e.v.o	
Marinara D.O.P (vg)	17
San marzano tomatoes, fresh garlic, oregano, basil, e.v.o	
Napoli (vo)	20
San marzano tomatoes, fior di latte mozzarella, sliced garlic, anchovies, black olives, capers, oregano, e.v.o	
Diavola	21
San marzano tomatoes, fior di latte mozzarella, cacciatore, oregano, e.v.o + hot cacciatore	3
5 Formaggi (v)	24
Fior di latte mozzarella, parmiggiano provolone, gorgonzola, double smoked skamorza	
Ortolana (v) (vgo)	23
San marzano tomatoes, fior di latte mozzarella, grilled + marinated zucchini, fried eggplants, mushrooms, roasted capsicums, kalamata olives, oregano	
Prosciutto	22
San marzano tomatoes, fior di latte mozzarella, prosciutto san daniele, organic rocket, parmiggiano + buffalo mozzarella	3
Santa Lucia (white base)	24
Prawns, garlic, herbs, cherry tomato, fior di latte mozzarella, shaved parmiggiano, organic rocket, e.v.o	

Capricciosa	22
San marzano tomatoes, fior di latte mozzarella, leg ham, mushrooms, kalamata olives, roasted capsicum, + salami	3

Pizza Gourmet (special)

Capocollo (white base)	24
Fior di latte mozzarella, provolone, caramelized red onion, cherry tomato, hot salami, capocollo, e.v.o	
Butternut (v) (white base)	24
Fior di latte mozzarella, grilled organic butternut pumpkin, walnuts, gorgonzola	
Truffle (v)	23
Crème of truffle pate, provolone, fior di latte mozzarella, mushrooms, cherry tomatoes, organic rocket	
Salmon (white base)	24
White focaccia flavoured w herbs & olive oil, marinated smoked salmon, organic rocket, shaved parmiggiano	

Gluten Free Pizzas +	5
Home made gluten free pizza bases available	

Vegan & Gluten Free Cheese +	4
Calzone	
Ask us which pizzas can be made as a calzone	

Cocktails

Sparkling Chambord 16
Chambord, sparkling white wine,
lemonade

Aperol Spritz 12
Aperol, sparkling, soda

Negroni 13
Gin, campari, sweet vermouth

Espresso Martini 15
Vodka, espresso, coffee liqueur

Birre (beer)

Peroni Red 4.7% 9

Peroni Leggera 3.5% 9

Corona 4.5% 9

Hanh Super Dry 4.6% 9
Low carb 99% sugar free

Gluten Free Hahn Super Dry 9
Low carb 4.2%

5 Seed Apple Cider 5% 8

Spirits

Vodka 'Absolut' 8

Gin 'Bombay' 8

Whiskey 'Jameson's' 8

Whiskey 'Jack Daniels' 8

Scotch 'Johnny Walker Black' 8

Rum 'Sailor Jerrys' 8

Bourbon 'Jim Beam' 8

+ Mixer 2

Vino Bianco (white)

Paladino 8 30
Pinot Grigio 2018, Veneto Italy

Mondiale 8 30
Sauvignon Blanc 2018, Adelaide
Hills

Mallee Estate 7.5 28
Chardonnay 2018, Riverland SA

Vino Frizzante (rose)

Valdo Quintini 9
Prosecco, Veneto Italy 200ml

Mallee Estate 7.5 28
Rosè 2019, Riverland SA

Vino Rosso (Red)

House Wine (organic) 7.5
Tintacao 2019, Riverland SA

Paladino 8 30
Montepulciano 2018, Abruzzo Italy

Mondiale 8 30
Shiraz 2017, McLaren Vale SA

Mallee Estate 8 30
Tempranillo 2016, Riverland SA

Whiz Bang 34
Shiraz 2015, Barossa Valley SA

Corkage 10

Non-Alcoholic

Sparkling Mineral Water 750ml 7.5

Chinotto 4.5

Aranciata Rossa 4.5

Ginger Ale 4

Coke, Coke No Sugar 4

Sprite, Solo 4

Lemon, Lime, Bitters 5

Lemon Iced Tea 4

Apple Juice 4

Orange Juice 4

Tea

Chamomile 4

Peppermint 4

Green 4

Black 4

White 4

English Breakfast 4

Coffee

Espresso 3.5

Long Black 4

Macchiato 4

Cappuccino 4

Flat White 4

Caffe Latte 4

Mocha 4

Hot Chocolate 4

Dolci (dessert)

Classic Tiramisu (v) 12
Savoardi biscuits dipped in coffee
& layered w traditional mascarpone
cream, cacao powder

Pannacotta (v) (gfo) 11
Vanilla & chocolate flavoured
pannacotta w homemade jam, icing
sugar, biscuits

Nutella Pizza (v) (gfo) 20
White pizza, nutella, sliced
strawberries, walnuts, icing sugar
+ ice-cream 3

Stracetti di Pizza (v) (gfo) 14
Fried pizza strips served w
chocolate or caramello
+ gfo 5

Affogato 11
Vanilla gelato served with shot of
espresso
+ shot of liqueur 3

Vegan Gluten Free Special 10
Ask our staff which goodies we have
available!

Digestivi

Limoncello, Amaro, Strega 8
Frangelico, Disaronno

Fatto Con Amore

NAPOLI