

Antipasti (appetizer)

Garlic Bread (vg)	6
Homemade bread w garlic butter, roasted in the wood oven + cheese on top	2
Focaccia Bianca (vg) (gfo)	10
White pizza seasoned w oregano, salt, e.v.o (Garlic optional)	
Patatine Fritte (gf) (vg)	6
Potato, sweet potato or polenta chips served w tomato sauce	
Olives (vg) (gf)	8
Wood oven roasted mixed olives w garlic, chilli, oregano, e.v.o	
Caprese Salad (gf)	15
Fior di latte mozzarella sliced w cherry tomatoes, rocket, walnuts + prosciutto di parma	6
Bruschetta (v) (vgo)	10
Homemade bread roasted in the wood oven w chef's selection of veg, cheese &/or meats	
Polpette di Zucchine (v)	14
Fried zucchini balls w garlic, parsley, black pepper served w organic rocket, cherry tomato salad	
Parmigiana di Melanzane (vgo) (gf)	16
Organic battered eggplant deep fried & 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) (vgo)	15
Italian gnocchi served w san marzano tomato sugo cooked in the wood oven + mini burrata	

Platters (gfo)

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 NAPOLETANA 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
EVO	- extra virgin olive oil

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)-No seafood	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	
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
Americana (from 1970's menu)	23
San Marzano tomatoes, fior di latte mozzarella, leg ham, cacciatore, anchovies, garlic	
Tre Salumi	24
San Marzano tomatoes, fior di latte mozzarella, leg ham, salami, salsiccia	
Spaccanapoli	25
San Marzano tomatoes, fior di latte mozzarella, salsiccia, salami, artichoke, mushroom, chilli	
King Diavola	25
San Marzano tomatoes, fior di latte mozzarella, provolone, cacciatore, capocollo, black olives, onion, chilli	
Gluten Free Pizzas +	5
Home made gluten free pizza bases available	
Surprise Pizza:	
If you can't make your mind up, simply ask us to surprise you!	
We will ask if you have a preference of a red or white base, and if there is anything you do not like!	
Ordering can be as simple as that!	
Trust us on this one 😊	
(Can cater easily to dietary requirements)	
Vegan Cheese +	4
Calzone	
Ask us which pizzas can be made as a calzone	

Add a Mini Burrata to any pizza!3

Cocktails

Limoncello Chambord Twist	11
Chambord, Limoncello, solo	
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
Hahn Super Dry 4.6%	9
Low carb 99% sugar free	
Gluten Free Hahn Super Dry	9
Low carb 4.2%	
Somersby Apple Cider 4.5%	8

Spirits

Vodka 'Absolute'	8
Gin 'Blind Tiger Organic'	8
Brandy 'St.Agnes'	8
Whiskey 'Jamesons'	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		
Mallee Estate	7.5	28
Moscato 2016, Riverland SA		

Vino Frizzante e rosè

Valdo Quintini	9
Prosecco, Veneto Italy 200ml	
Mallee Estate	7.5 28
Rosè 2019, Riverland SA	

Vino Rosso (Red)

House Wine-Mallee Estate	8	30
Tempranillo 2016, Riverland SA		
Paladino	8	30
Montepulciano 2018, Abruzzo Italy		
Whiz Bang	8.5	34
Shiraz 2015, Barossa Valley SA		
Back Verandah	10	45
Shiraz Grenache Viognier 2019, Riverland SA		
Whistling Kite Biodynamic	50	
Mencia 2019, Riverland SA		
Whistling Kite Biodynamic	50	
Montepulciano 2017, Riverland SA		
Corkage	10 per bottle	

Non-Alcoholic

Sparkling Mineral Water 750ml	7.5
Chinotto	4.5
Aranciata	4.5
Ginger Ale	4
Coke, Coke No Sugar	4
Sprite, Solo	4
Lemon, Lime, Bitters	5
Lemon or Peach Iced Tea	4
Apple 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) (gf)	11
Vanilla pannacotta - ask us about topping options	
Nutella Pizza (v) (gfo)	20
White pizza, nutella, sliced strawberries, walnuts, icing sugar + ice-cream	
+ gfo	3
	5
Stracetti di Pizza (vgo)	14
Fried pizza strips served w Nutella or caramello	
+ gfo	5
Affogato	11
Vanilla gelato served with shot of espresso	
+ shot of liqueur	3
Icecream with Limoncello! (gf)	10
Vanilla gelato served with limoncello on the side. Super refreshing & delicious!	

Digestivi

Limoncello, Amaro, Strega	8
Frangelico, Disaronno	

Fatto Con Amore

NAPOLI