

Antipasti (Appetizer)

Garlic Bread (VG) 6 Homemade bread w/ garlic butter, roasted in the wood oven + Cheese 2
Focaccia Bianca (VG) (GFO) 10 White pizza seasoned w/ oregano, salt & e.v.o
Patatine Fritte (VG) (GF) 6 Potato fries served w/ tomato sauce + Garlic Aioli .50
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 vegetables, 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 (GF)(VGO) 16 Organic Battered Eggplant deep fried & roasted in the wood oven w/ San Marzano sugo, mozzarella & parmiggiano + Smoked Leg Ham 3
Calamari Fritti (GF) 15 Tenderised squid tossed in gluten free flour & deep-fried w/ a hint of salt & paprika
Gnocchi Sorrentina (V) (VGO) 15 Gnocchi served w/ San Marzano sugo roasted in the wood oven + Mini Burrata 3

Platters

Vegetarian/Vegan (GFO) 19 Chef's selection of grilled, roasted & pickled organic produce
Mixed Platter (GFO) 19 Chef's selection of cold cut meats, cheeses, salad & vegetables



NAPOLI PIZZAS ARE TRADITIONAL NAPOLETANA WOOD OVEN PIZZAS

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 (V) 18 San Marzano sugo, fior di latte mozzarella, fresh basil & e.v.o	Americana (1970's Menu) 23 San Marzano sugo, fior di latte mozzarella, smoked leg ham, cacciatore, anchovies & garlic
Marinara - No Seafood (VG) 17 San Marzano sugo, fresh garlic, oregano, fresh basil & e.v.o	Tre Salumi 24 San Marzano sugo, fior di latte mozzarella, smoked leg ham, salami & salsiccia
Napoli (VO) 20 San Marzano sugo, fior di latte mozzarella, sliced garlic, anchovies, black olives, capers, oregano & e.v.o	Spaccanapoli 25 San Marzano sugo, fior di latte mozzarella, salsiccia, salami, artichoke, mushroom & chilli
Diavola 21 San Marzano sugo, fior di latte mozzarella, cacciatore, oregano & e.v.o	King Diavola 25 San Marzano sugo, fior di latte mozzarella, provolone, cacciatore, capocollo, black olives, onion & chilli
5 Formaggi (V) 24 Fior di latte mozzarella, parmiggiano provolone, gorgonzola & double smoked skamorza	
Ortolana (V) (VGO) 23 San Marzano sugo, fior di latte mozzarella, grilled + marinated zucchini, fried eggplant, mushroom, roasted capsicum, kalamata olives & oregano	
Prosciutto 22 San Marzano sugo, fior di latte mozzarella, prosciutto di parma, organic rocket & parmiggiano + Buffalo Mozzarella 3	
Santa Lucia (White Base) 24 Fior di latte mozzarella, prawns, garlic, herbs, cherry tomato, parmiggiano, organic rocket & e.v.o	
Capricciosa 22 San Marzano sugo, fior di latte mozzarella, smoked leg ham, mushrooms, kalamata olives & roasted capsicum + Salami 3	
	+ Gluten Free Pizza Base 5 Homemade Gluten Free Pizza Bases Available
	+ Vegan Cheese 4
	Surprise Pizza If you cannot make up your mind ask us to surprise you! Simply choose either a RED or WHITE base & let us know toppings you like/dislike Ordering can be as simple as that - Dietary requirements are easily accommodated!
	Calzone Ask us which pizzas can be made as a calzone!
	Add a Mini Burrata to any Pizza 3

Cocktails

Limoncello Chambord Twist	10
Lemon Cheesecake	10
Stairway to Heaven	12
Aperol Spritz	12
Dirty Cherry	12
Negroni	13
Espresso Martini	15

Birre (Beer)

Peroni Red 4.7%	9
Peroni Leggera 3.5%	9
Heineken Lager 0.0%	9
Corona 4.5%	9
Hahn Super Dry 4.6% Low carb 99% sugar free	9
Gluten Free Hahn Super Dry Low Carb 4.2%	9
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 Jerry'	8
Bourbon 'Jim Beam'	8
+ Mixer	2
Other Spirits Available	

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		
Basileus	8.5	34
Shiraz 2018, Barossa Valley SA		
Back Verandah (VG)	10	45
Tempranillo Cabernet Sauvignon (Organic & Preservative free) 2019, Riverland SA		
Whistling Kite Biodynamic (VG)	50	
Mencia 2019, Riverland SA		
Whistling Kite Biodynamic (VG)	50	
Montepulciano 2017, Riverland SA		

Corkage 15/per bottle

Non-Alcoholic

Sparkling Mineral Water 750ml	7.5
Still 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
Iced Coffee or Chocolate w/ Vanilla Bean Gelato	8

Dolci (Dessert)

Classic Tiramisu (v)	12
Savoardi biscuits dipped in coffee & layered w/ traditional Mascarpone cream & Cacao powder	
Panna Cotta (v) (GF)	11
Vanilla Bean Panna Cotta - ask us about topping options	
Nutella Pizza (v) (GFO)	20
White pizza w/ Nutella, sliced strawberries, walnuts & icing sugar	
+ Vanilla Bean Gelato	3
+ Gluten Free Base	5
Stracetti di Pizza (vgo)	14
Fried Pizza Strips served w/ Nutella or Caramello	
+ Vanilla Bean Gelato	3
+ Gluten Free Base	5
Affogato	11
Vanilla Bean Gelato served w/ Espresso	
+ Liqueur of choice	3
Gelato with Limoncello (GF)	10
Vanilla Bean Gelato served w/ Limoncello	

Digestivi

Limoncello, Amaro, Strega	8
Frangelico, Disaronno	

Fatto Con Amore

NAPOLI