



WE ENDEAVOUR TO ENSURE MEALS COME TOGETHER, HOWEVER, AS WE HAVE SEPARATE KITCHENS, THERE MAY BE DELAYS BETWEEN KITCHEN & PIZZAS.

STRICTLY NO SPLIT BILLS! IF YOU WOULD LIKE TO SPLIT THE BILL, YOU WILL NEED TO SEE A WAITER TO ORDER AND PRE PAY. SORRY FOR ANY INCONVENIENCE THIS MAY CAUSE.

PIZZA BREADS (V)

GARLIC, HERB OR PESTO & PARMESAN (10-11")			\$10
ENHANCE IT WITH....			
MOZZARELLA, CHERRY TOMATOES, ROCKET, ANCHOVIES	\$2 each	BOCCONCINI, SHAVED PARMESAN	\$3 each
PROSCIUTTO SAN DANIELE, BRESAOLA, CAPOCOLLO (AFTER BAKE)	\$5 each		
GLUTEN FREE PIZZA BASE (11")			Add \$5

Gluten free pizza is only suitable for those with a mild gluten intolerance, NOT for coeliacs, as the pizza base is cooked on the same stone as our regular pizza, and WILL contain traces of gluten. We apologise for any inconvenience this may cause.

STARTERS / SHARE PLATES

ANTIPASTO BOARD COLD PLATTER OF CURED MEATS, VEGETABLES, CHEESE & ITALIAN BREAD (SERVES 2-3)	\$28
OLIVE (VEG) (GF) MIXED OLIVES WITH CONFIT GARLIC, ROSEMARY & EVOO	\$7
BRUSCHETTA (V) (VEG/O) CHARRED ITALIAN BREAD, TOMATOES, EVOO, BASIL, BUFFALO MILK STRACCIATELLA & BALSAMIC GLAZE	\$12
POLPETTI PORK & VEAL MEATBALLS, SLOW COOKED IN A TOMATO & BASIL SAUCE	\$12
PIPI E PATATI (VEG) TRADITIONAL CALABRIAN DISH OF POTATOES & RED CAPSICUMS, PAN FRIED WITH EVOO & FRESH HERBS, SERVED W/ ITALIAN BREAD	\$12
ARANCINI FRIED RISOTTO BALLS, FILLED WITH MINCED VEAL, TOMATO, PEAS & MOZZARELLA (6 PIECES)	\$14
MELANZANE (V/O) (GF) GRILLED & CHILLED EGGPLANT, TOPPED WITH WAGYU BRESAOLA, GOATS CHEESE & A LEMON BASIL DRESSING	\$15
CALAMARI DUSTED IN FLOUR & FLASH FRIED, SERVED WITH LEMON & CHILLI AIOLI	\$15
BURRATA (V/O) (GF) FRESH MOZZARELLA, WITH A CREAMY CENTRE, TOMATOES, EVOO, BASIL & PROSCIUTTO CHIPS	\$16
BACCALA FRITTI CRUMBED & FRIED SALTED COD PIECES, CAPER AIOLI & LEMON PEPPER	\$16
COZZE (GF) FRESH BLACK MUSSELS, GARLIC, OLIVES, CAPERS, CHILLI, DRY VERMOUTH, HERBS & TOMATO	\$17
GAMBERI (GF) GRILLED KING PRAWNS, WITH GARLIC BUTTER & SEA SALT	\$19

SIDES

SHOESTRING FRIES (VEG) (GF) SEA SALT & HERBS	\$8
*ADD MOZZARELLA & BOLOGNESE (GF)	\$4
POLENTA CHIPS (V) (GF) ROSEMARY & SEA SALT, SERVED WITH A GORGONZOLA DIPPING SAUCE	\$12
GREEN LEAF SALAD (VEG) (GF) TOMATO, CUCUMBER, OLIVES, BALSAMIC & EVOO DRESSING	\$9
ROCKET SALAD (V) (VEG/O) (GF) ROASTED HAZELNUTS, GOATS CHEESE, PINK LADY APPLES, WITH BALSAMIC & CITRUS EVOO DRESSING	\$12
BROCCOLINI (V) (VEG/O) (GF) EVOO, GARLIC, HINT OF CHILLI, ALMONDS & RICOTTA SALATA	\$12

GF – GLUTEN FREE V-VEGETARIAN VO-VEGETARIAN OPTION VEG-VEGAN VEG/O – VEGAN OPTION



PASTA

AL FORNO CONCHIGLIONE PASTA, OVEN BAKED WITH VEAL & PORK MEATBALLS, TOMATO & BASIL SAUCE, PECORINO ROMANO & MOZZARELLA, FINISHED WITH BECHAMEL. (BAKED TO ORDER) \$18

- CHOOSE YOUR PASTA:**
- PENNE (VEG)**
 - SPAGHETTI (VEG)**
 - FETTUCCINE ALL'UOVO (V)**
 - GNOCCHI (HOUSE MADE) (V)**
 - GLUTEN FREE PENNE (ADD \$4) (VEG)**

CHOOSE YOUR SAUCE:

- NAPOLETANA (V) (VEG/O) (GF)** SLOW COOKED TOMATO & BASIL SAUCE, FINISHED WITH BUFFALO MILK STRACCIATELLA \$16
- BOLOGNESE (GF)** VEAL, BEEF & PORK RAGU, SLOW COOKED FOR SEVERAL HOURS \$16
- AGLIO, OLIO E ACCIUGHE (V/O) (VEG/O)** EVOO, GARLIC, CHILLI, PARSLEY, BLACK PEPPER & ANCHOVIES \$16
- BASIL PESTO (V) (VEG/O) (GF)** BASIL PESTO, CREAM, PARMESAN & PINE NUTS \$16
- POMODORO (V) (VEG/O) (GF)** EVOO, CHERRY TOMATOES, FRESH BASIL, NAPOLETANA SAUCE & RICOTTA DI BUFALA \$17
- CARBONARA (GF)** (NON-TRADITIONAL) SHORT CUT BACON, CREAM, PARMESAN, BLACK PEPPER, EGG & PARSLEY \$18
- AMATRICIANA (GF)** GUANCIALE, ONIONS, BASIL, CHILLI, CHERRY TOMATOES & PECORINO ROMANO CHEESE \$18
- SALTATA (GF)** BOLOGNESE, BACON, CHILLI, PARMESAN & A DOLLOP OF CREAM \$18
- FORMAGGIO E PORCINI (V) (GF)** CREAMY SAUCE FEATURING PORCINI MUSHROOM, GORGONZOLA, CHIVES & WALNUTS \$18
- PANCETTA E BROCCOLINI (GF)** EVOO, PEPPERED PANCETTA, CHILLI, BROCCOLINI, PINE NUTS & RICOTTA SALATA \$18
- POLLO E FUNGHI (GF)** CHICKEN BREAST, PORCINI MUSHROOMS, BABY SPINACH, CREAM & PARMESAN \$19
- GRANCHIO (GF)** BLUE SWIMMER CRAB MEAT TOSSED THROUGH EVOO, GARLIC, CHIVES, VERMOUTH, CAPERS, CHILLI & TOMATOES \$24
- FRUTTI DI MARE (GF)** CLAMS, PRAWNS, SCALLOPS, SCAMPI & MUSSELS, TOSSED THROUGH EVOO, PINOT GRIGIO, GARLIC, PARSLEY & TOMATO \$25

FRESH PASTA

RAVIOLI (SPINACH & RICOTTA DI BUFALA) (V) ONLY AVAILABLE WITH THE SELECTIONS BELOW:

- NAPOLETANA** \$19
- BURNT BUTTER, SAGE & PINE NUTS** \$19
- POMODORO** \$21
- BASIL PESTO** \$21

LINGUINE DI SEPIA (SQUID INK) ONLY AVAILABLE WITH THE SELECTIONS BELOW

- AGLIO, OLIO E ACCIUGHE** \$19
- GRANCHIO** \$28
- FRUTTI DI MARE** \$29

MAINS

- CHICKEN PARMIGIANA** CRUMBED CHICKEN BREAST, NAPOLETANA SAUCE & FRESH MOZZARELLA, SERVED WITH SHOE STRING FRIES \$24
- PORK MEDALLIONS** PORK FILLET, CREAMY PORCINI SAUCE, LEEK & ROASTED CHATS \$26
- QLD KING SNAPPER FILLET (GF)** LEMON PEPPER, HERB & CAPER DRESSING, RADICCHIO & FENNEL SALAD \$28
- LAMB SCOTTADITO (GF)** LAMB CUTLETS, CHAR GRILLED, SALSA VERDE, BROCCOLINI, ROSEMARY JUS & PARMESAN MASH \$30
- BEEF SIRLOIN (GF)** 320G NEW YORK CUT, GRAIN FED, SALT & PEPPER RUB, GREEN BEANS & CHARRED CORN (PORCINI JUS OR GARLIC CREAM) \$34



WOOD FIRED PIZZA- HAND STRETCHED TO 12-13"

Our Pizza is made using the finest of flour, "Caputo 00" imported from Naples, rested for a minimum of 72 hours & topped with "DOP" San Marzano Tomatoes.

CHOOSE FROM OUR MENU OR CUSTOMISE YOUR OWN

PEPPERONI SAN MARZANO TOMATOES, MOZZARELLA, MILD PEPPERONI SALAMI	\$15
MARGHERITA (V) SAN MARZANO TOMATOES, MOZZARELLA, BOCCONCINI & BASIL	\$15
TROPICALE SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM & PINEAPPLE	\$16
FUNGHI (V) EVOO, FRESH MUSHROOMS, MOZZARELLA, BUFALA MILK RICOTTA & BASIL	\$17
RICOTTA SALATA (V) EVOO, GARLIC, MOZZARELLA, CHERRY TOMATOES, BASIL, RICOTTA SALATA	\$17
NAPOLETANA SAN MARZANO TOMATOES, MOZZARELLA, KALAMATA OLIVES, ANCHOVY, OREGANO, & BASIL	\$17
CAPRICCIOSA SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM, MUSHROOMS, ARTICHOKE & KALAMATA OLIVES	\$18
CALABRESE SAN MARZANO TOMATOES, MOZZARELLA, HOT SOPRESSA, KALAMATA OLIVES, CHILLI & RED ONION	\$18
SICILIANA (V) SAN MARZANO TOMATOES, MOZZARELLA, MARINATED EGGPLANT, KALAMATA OLIVES & GRILLED ZUCCHINI	\$18
HALLOUMI & POTATO (V) BASIL PESTO, MOZZARELLA, HALLOUMI CHEESE, ROASTED PEPPERS, ROCKET & BAKED ROSEMARY & ONION POTATOES	\$18
SPINACH & RICOTTA (V) BASIL PESTO, BUFALA MILK RICOTTA & BABY SPINACH, FINISHED WITH SHAVED PARMESAN & SEMI DRIED TOMATOES	\$18
BUFALA (V) SAN MARZANO TOMATOES, MOZZARELLA DI BUFALA, BASIL & CHERRY TOMATOES	\$19
ROMANA SAN MARZANO TOMATOES, MOZZARELLA, PANCETTA, RED ONION, BASIL, CHERRY TOMATOES & SHAVED PARMESAN	\$19
TOSCANA (V) BASIL PESTO, MOZZARELLA, MARINATED EGGPLANT, ARTICHOKE, GRILLED ZUCCHINI & SEMI DRIED TOMATOES	\$21
SOPRESSA SAN MARZANO TOMATOES, MOZZARELLA, SPICY SOPRESSA SALAMI, CHERRY TOMATOES, MUSHROOMS, KALAMATA OLIVES & BASIL	\$21
POLLO BASIL PESTO, MOZZARELLA, ROASTED CHICKEN BREAST, SEMI DRIED TOMATOES & CARMELISED ONION	\$21
BARBECUE CHICKEN MOZZARELLA, BBQ BASE, ROASTED CHICKEN BREAST, ROASTED PEPPERS & PINEAPPLE	\$21
SOLITA SPECIAL SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM, PEPPERONI, ROASTED PEPPERS, BACON, OLIVES, RED ONION, MUSHROOMS	\$21
PROSCIUTTO & GORGONZOLA SAN MARZANO TOMATOES, GORGONZOLA & BOCCONCINI, FINISHED W/ PROSCIUTTO, ROCKET & SHAVED PARMESAN	\$21
ANGUS HOUSE ROASTED BEEF, BASIL PESTO, BULGARIAN SHEEP'S MILK FETTA, ARTICHOKE, CHERRY TOMATOES, CARMELISED ONION	\$22
PRAWN & CHORIZO S.MARZ' TOMATOES, MOZZARELLA, CHILLI, CHORIZO, GARLIC KING PRAWNS & BABY SPINACH, FINISHED W/ FRESH CHILLI & LIME	\$23
N'DUJA E BUFALA SAN MARZANO TOMATOES, N'DUJA, MOZZARELLA DI BUFALA, FRESH BASIL, KALAMATA OLIVES & CHERRY TOMATOES	\$24
BRESAOLA S.MARZANO TOMATOES, MOZZARELLA & BOCCONCINI, FINISHED W/ WAGYU BRESAOLA, ROCKET, SHAVED PARMESAN & CITRUS INFUSED EVOO	\$24
MEAT LOVER BBQ BASE, MOZZARELLA, LEG HAM, CHORIZO, BACON, PEPPERONI, ROAST BEEF & BOLOGNESE	\$24

GLUTEN FREE PIZZA BASE (11") Add \$5

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DESSERT PIZZA

NUTELLA PIZZA NUTELLA SPREAD, CRUSHED HAZELNUTS, FRESH STRAWBERRIES, ICING SUGAR & VANILLA GELATO \$18

* Please see Dessert Menu for full range of desserts.

* VEGAN MOZZARELLA +\$3

* NO HALF/HALF (DUE TO VARIED COOKING TIMES)

* BAKE AT HOME DOUGH BALLS \$5