

## Pizza Bread (10'') (V)

GARLIC / HERB	\$10
PESTO & PARMESAN	\$12
Enhance it with....	
CHERRY TOMATOES/ROCKET/ANCHOVIES	\$2 ea
FIOR DI LATTE / SHAVED PARMESAN	\$3 ea
PROSCIUTTO DI PARMA- 18 MONTHS (AFTER BAKE)	\$4
GLUTEN FREE PIZZA BASE (11'')	Add \$4
<i>Coeliac friendly: Oven dusted in rice flour. Please refer to "Wood Fired Pizza" section, for more information regarding Gluten Free bases&amp; toppings.</i>	

## Starters / Share Plates

ANTIPASTO (serves 2-4)	\$36
Prosciutto San Daniele (DOP, 24 months), mortadella, hot cacciatore, Felino salami, Gorgonzola, Rigatello cheese, Burrata, house made giardiniera & warm focaccia	
BRUSCHETTA (VEGAN)	\$10
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze	
ADD buffalo milk mozzarella	+\$4
ARANCINI	\$17
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)	
CALAMARI	\$18
Tender Lolligo squid, floured with sweet paprika & lemon, flash fried, served with salsa verde mayo	
WOOD FIRED GARLIC & CHILLI PRAWNS (GF)	\$19
Prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime	

## Sides

WARM ITALIAN BREAD (VEGAN) EVOO & balsamic condiment	\$6
FRIES (V) Chef's seasoning, Aioli	\$9
BROCCOLINI & GREEN BEANS (V) (VEGAN/O) (GF)	\$14
EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata	

## Salads

GREEN LEAF SALAD (VEGAN)	\$12
Tomato, cucumber, whole olives, balsamic & EVOO dressing	
ROCKET SALAD (VEGAN/O)	\$14
Roasted hazelnuts, soft French goats cheese, red delicious apples, Raspberry vinaigrette dressing	
BURRATA CAPRESE (V/O)	\$18
Fresh Burrata cheese (Italy- air freight) vine ripened tomatoes,EVOO, basil, oregano & crispy prosciutto chips	

## Risotto / Lasagne

RISOTTO CARNAROLI (GF)	MP
Please call and ask our staff for today's selection	
LASAGNE	\$21
Traditional lasagne. Fresh Pasta, layered with Bolognese, mozzarella & béchamel	

## Pasta

All sauces are gluten free

SPAGHETTI AGLIO, OLIO E ACCIUGHE (V/O) (VEGAN/O)	\$19
EVOO, garlic confit, fresh chilli, parsley, black pepper & anchovies, finished with Parmigiano Reggiano	
RAVIOLI BURNT BUTTER, SAGE & PINE NUTS (V)	\$19
Served with house made buffalo milk ricotta ravioli	
FETTUCCINE CARBONARA (NON-TRADITIONAL)	\$21
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley	
SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)	\$21
Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiana Reggiano	
FETTUCCINE POLLO E FUNGHI (V/O)	\$23
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan	
RIGATONI AMATRICIANA	\$21
Pancetta, red onion, basil, chilli, red wine, cherry tomatoes & Pecorino Romano	
GNOCCHI NAPOLETANA (V) (VEGAN/O)	\$21
Slow cooked tomato & basil sauce, finished with buffalo milk mozzarella, served with house made Gnocchi	
GNOCCHI BASIL PESTO (V) (VEGAN/O)	\$21
Basil pesto, cream, parmesan & pine nuts, finished with ricotta salata, served with house made Gnocchi	
RIGATONI BEEF RAGU	\$23
Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with Parmigiano Reggiano	
SQUID INK LINGUINE ( or SPAGHETTI ) VONGOLE	\$25
Whole clams (250 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce	
SQUID INK LINGUINE ( or SPAGHETTI ) FRUTTI DI MARE*	\$27
Clams, QLD prawns, blue swimmer crab meat & calamari, EVOO, Pinot Grigio, garlic, parsley &cherry tomatoes, with a hint of chilli and shaved Bottarga (salted & cured fish roe).	
*Napoletana or Cream base available upon request	
*GLUTEN FREE PENNE (VEGAN)	Add \$3

## Mains

VEAL TENDERLOIN AI FUNGHI	\$36
Tender "milk fed" veal eye fillet, sous vide to medium & pan seared, with porcini & local field mushrooms, beef & porcini jus & white wine, served with seasonal greens & a creamy polenta mash	
BARRAMUNDI ALLA CARTOCCIO (GF)	\$36
Barramundi Fillet, wrapped in baking paper, marinated with herbs & spices, lemon, fennel & tomato, with clams & calamari, oven baked and served with salad.	
RIB EYE STEAK (28 DAY DRY AGED) (GF)	\$38
Black Angus / MSA Certified / 100 day Grain Fed/ 280g Premium rib eye fillet, balsamic glazed & stone charred, served with a red wine jus, roasted potatoes, with a rocket & parmesan garnish	

## Wood Fired Pizza — Hand Stretched to 12-13''

CHOOSE FROM OUR MENU OR CUSTOMISE YOUR OWN

PEPPERONI	\$19
San Marzano tomatoes, mozzarella, pepperoni salami	
MARGHERITA (V) (VEGAN/O)	\$19
San Marzano tomatoes, mozzarella, fior di latte & basil	
TRIPLE CHEESE (V) (VEGAN/O)	\$19
San Marzano tomatoes, triple mozzarella	
TROPICALE	\$19
San Marzano tomatoes, mozzarella, leg ham & pineapple	
NAPOLETANA (VEGAN/O)	\$20
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil	
MEATBALL	\$20
San Marzano tomatoes, mozzarella, veal & pork meatballs, cherry tomatoes & basil, finished w/ shaved parmesan	
MEXICANA (VEGAN/O)	\$21
San Marzano tomatoes, mozzarella, spicy sopressa salami, Jalapeno, roasted peppers & chilli	
CAPRICCIOSA	\$21
San Marzano tomatoes, mozzarella, leg ham, mushrooms, artichokes & Kalamata olives	
CALABRESE	\$21
San Marzano tomatoes, mozzarella, hot Calabrese salami, Kalamata olives, chilli & red onion	
SICILIANA (V) (VEGAN/O)	\$21
San Marzano tomatoes, mozzarella, marinated eggplant, Kalamata olives & grilled zucchini	
HALLOUMI & POTATO (V) (VEGAN/O)	\$21
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes	

<b>SPINACH &amp; RICOTTA (V) (VEGAN/O)</b>	<b>\$21</b>
Basil pesto, buffalo milk ricotta & baby spinach, finished w/shaved parmesan & semi dried tomatoes	
<b>FUNGHI (V) (VEGAN/O)</b>	<b>\$21</b>
Mild garlic & evoo base, fresh mushrooms, mozzarella, buffalo milk ricotta, nutmeg & basil, finished with black truffle infused extra virgin olive oil & ricotta salata	
<b>ROMANA</b>	<b>\$22</b>
San Marzano tomatoes, mozzarella, pancetta, red onion, basil, cherry tomatoes & shaved pecorino Romano San Marzano tomatoes, N'duja (soft, spicy, Calabrian sausage), mozzarella di bufala, (Italy- air freight) fresh basil, Kalamata olives & cherry tomatoes	
<b>TOSCANA (V) (VEGAN/O)</b>	<b>\$23</b>
Basil pesto, mozzarella, marinated eggplant, artichokes, grilled zucchini & semi dried tomatoes	
<b>SOPRESSA</b>	<b>\$23</b>
San Marzano tomatoes, mozzarella, spicy sopressa salami, cherry tomatoes, mushrooms, Kalamata olives & basil	
<b>BUFALA (V)</b>	<b>\$21</b>
San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished with mozzarella di bufala & EV00	
<b>SOLITA SPECIAL</b>	<b>\$22</b>
San Marzano tomatoes, mozzarella, leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms	
<b>CHICKEN &amp; CHILLI AIOLI</b>	<b>\$23</b>
Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, finished with chilli aioli	
<b>BARBECUE CHICKEN</b>	<b>\$22</b>
BBQ base, mozzarella, roasted chicken breast, roasted peppers & pineapple	
<b>PROSCIUTTO &amp; GORGONZOLA</b>	<b>\$23</b>
San Marzano tomatoes, gorgonzola & fior di latte, finished with prosciutto di Parma, rocket & shaved parmesan	
<b>ROAST PORK &amp; CAMELISED APPLE</b>	<b>\$23</b>
San Marzano base, mozzarella, baby spinach, house roasted pork, caramelised apples, & finished with walnuts	
<b>PRAWN &amp; CHORIZO</b>	<b>\$25</b>
San Marzano tomatoes, mozzarella, chilli, chorizo, garlic king prawns & baby spinach, finished w/ fresh chilli & lime	
<b>N'DUJA &amp; BUFALA</b>	<b>\$24</b>
San Marzano tomatoes, fior di latte, N'duja (soft, spicy, Calabrian sausage), fresh basil, Kalamata olives & cherry tomatoes, finished with mozzarella di bufala & EV00	
<b>MEAT LOVER</b>	<b>\$24</b>
BBQ base, mozzarella, leg ham, chorizo, bacon, pepperoni, roast beef, roast pork & crushed meatballs	
<b>GLUTEN FREE PIZZA BASE (11")</b>	<b>Add \$4</b>
<i>Coeliac friendly: Oven dusted in rice flour.</i>	

### Customize your pizza – Base & Sauce \$14

#### COVER YOUR BASE WITH THE CHOICE OF THE FOLLOWING SAUCE...

San Marzano Tomato	Basil Pesto	Garlic & Olive Oil
BBQ Sauce	EV00	
<b>CHEESE</b>	<b>VEGGIES</b>	<b>SEAFOOD</b>
Mozzarella \$2	Fresh Basil \$1	Anchovies \$2
Fior di Latte \$3	Capers \$1	Garlic Prawns \$8
Halloumi \$3	Red Onion \$1	<b>AFTER BAKE</b>
Bulgarian Fetta \$3	Baby Spinach \$2	Rocket \$2
Ricotta Di Bufala \$3	Roast Garlic confit \$2	Walnuts \$2
Vegan Cheese \$3	Caramelised Onion \$2	Chilli Aioli \$2
Gorgonzola \$3	Caramelised Apples \$2	Black Truffle Oil \$2
	Jalapeno \$2	Shaved Parmesan \$3
<b>MEATS</b>	Cherry Tomatoes \$2	Ricotta Salata \$3
Leg Ham \$2	Pineapple \$2	Semi-dried tomatoes \$3
Sopressa- Spicy \$2	Baked Potatoes \$2.5	Prosciutto \$5
Pepperoni \$2	Mushrooms \$2.5	Mozzarella Di Bufala \$6
Calabrese Salami \$2	Kalamata Olives \$2.5	
Bacon- Shortcut \$2	Roasted Peppers \$2.5	
Chorizo \$2	Artichokes \$3	
Bolognese \$2	Grilled Eggplant \$3	
Pancetta -Spicy \$3		
Chicken Breast \$4		
Pork Belly \$4		
Meatballs \$4		
N'duja \$5		

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.

**NO Half & Half Pizzas** due to varied cooking times

**Dough Balls** – Bake at home **\$4**

#### Dessert

<b>CHOCOLATE MOUSSE</b>	<b>\$8</b>	<b>SICILIAN CANNOLI (2)</b>	<b>\$12</b>
(GF) (NUT FREE) Salted caramel sauce		Filled with ricotta, mascarpone & lemon, dipped in pistachio & chocolate	
<b>TIRAMISU (NUT FREE)</b>	<b>\$8</b>	<b>CHOCOLATE LAVA PUDDING</b>	<b>\$14</b>
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocoa		Baked to order (12-14 minutes) served with Vanilla Ice Cream, with an explosion of choc sauce	
<b>PECAN PIE TART</b>	<b>\$12</b>	<b>NUTELLA PIZZA (EGG FREE)</b>	<b>\$16</b>
Served with a scoop of biscotto gelato – heat at home		Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)	

#### Drinks – See our main menu online.

Non- Alcoholic & Alcoholic drinks available for pick up or delivery.

**COFFEE & TEA AVAILABLE FOR PICK UP ONLY.**

# SoLita

**PIZZERIA & PASTA BAR**

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*Canberra's only Pizzeria*

To be accredited from the APN Naples, Italy, for producing true Naples style Pizza's.



PHONE **6247 1010**

*For Takeaway & Pick up*

Everything, including alcohol, available for takeaway.

GF GLUTEN FREE GF/O GLUTEN FREE OPTION V VEGETARIAN  
V/O VEGETARIAN OPTION VEGAN VEGAN VEGAN/O VEGAN OPTION  
EV00 EXTRA VIRGIN OLIVE OIL