

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

GARLIC / HERB	\$11
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)	\$6
GLUTEN FREE PIZZA BASE (11'')	Add \$5

*Coeliac friendly: Oven dusted in rice flour. Please refer to "Wood Fired Pizza" section, for more information regarding Gluten Free bases& toppings.*

## Starters / Share Plates

ANTIPASTO (serves 3-4) (contains nuts)	\$38
Variety of cold cuts & cheese: Prosciutto San Daniele (DOP, 24 months), mortadella, mild pancetta, cacciatore, Grana Padano, Asiago & Burrata, house made giardiniera, mixed olives, Sardinian anchovies & warm focaccia bread	
<b>ADD</b> ORTIZ Spanish anchovies (47g)	+ \$16.9
BRUSCHETTA (VEGAN)	\$13.5
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze	
<b>ADD</b> buffalo milk mozzarella	+ \$4
ARANCINI	\$19
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)	
CALAMARI	\$19
Local tenderised calamari, lightly shaken through rice flour, flash fried, served with salsa verde mayo	
EGGPLANT PARMIGIANA (V) (GF)	\$24
Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked	
TOMINO e PROSCIUTTO (GF)	\$24
Tomino, a beautiful soft Italian cow's milk cheese (similar to Brie; 100grams), wrapped in prosciutto di Parma and lightly pan fried, served with poached pears & a Vin Cotto dressing	
WOOD FIRED GARLIC & CHILLI PRAWNS (GF)	\$24
Prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime	
CROCHETTE DI BACCALA	\$24
Bacala (salted cod croquettes), mixed with potato & leek, deep fried & served with a spicy n'duja dipping sauce, grated parmesan	

## Sides

WARM ITALIAN BREAD (VEGAN) EVOO & balsamic condiment	\$8
WARM OLIVES (VEGAN) (GF)	\$8
Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary	
FRIES (V) Chef's seasoning, Aioli	\$10
BROCCOLINI & GREEN BEANS (V) (VEGAN/O) (GF)	\$16
EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata	

## Risotto / Lasagne

RISOTTO CARNAROLI (GF)	MP
Please call and ask our staff for today's selection	
LASAGNE	\$24
Traditional lasagne. Fresh Pasta, layered with Bolognese, mozzarella & béchamel	

## Pasta

All sauces are gluten free	
*GLUTEN FREE PENNE (VEGAN)	Add \$3
SPAGHETTI AGLIO, OLIO E ACCIUGHE (V/O) (VEGAN/O)	\$22
EVOO, garlic confit, fresh chilli, parsley, black pepper & anchovies, finished with Parmigiano Reggiano	
RAVIOLI BURNT BUTTER & SAGE (V)	\$25
House made ravioli, filled with roast pumpkin & parmesan, tossed through burnt butter & sage, finished with Parmigiano Reggiano & pine nuts	
FETTUCCINE CARBONARA (NON-TRADITIONAL)	\$25
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley	
SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)	\$24
Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Neapolitan sauce & a hint of chilli, Parmigiana Reggiano	
FETTUCCINE POLLO E FUNGHI (V/O)	\$26
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan	
RIGATONI AMATRICIANA	\$25
Pancetta, red onion, basil, chilli, red wine, cherry tomatoes & Pecorino Romano	
GNOCCHI NAPOLETANA (V) (VEGAN/O)	\$24
Slow cooked tomato & basil sauce, finished with buffalo milk mozzarella, served with house made Gnocchi	
GNOCCHI BASIL PESTO (V) (VEGAN/O)	\$24
Basil pesto, cream, parmesan & pine nuts, finished with ricotta salata, served with house made Gnocchi	
RIGATONI BEEF RAGU	\$25
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	\$28
Whole clams (250 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Neapolitan sauce	
SQUID INK LINGUINE ( or SPAGHETTI ) FRUTTI DI MARE*	\$29
Clams, QLD prawns, blue swimmer crab meat, Baramundi pieces & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Neapolitan sauce, with a hint of chilli and shaved Bottarga (salted & cured fish roe).	

\*Olive oil or Cream base available upon request

## Salads

GREEN LEAF SALAD (VEGAN)	\$14
Tomato, cucumber, whole olives, balsamic & EVOO dressing	
ROCKET SALAD (VEGAN/O)	\$16
Roasted hazelnuts, soft French goats cheese, Bravo apples, Raspberry vinaigrette dressing	
BURRATA CAPRESE (V/O)	\$21
Fresh Burrata cheese (Italy- air freight) vine ripened tomatoes, EVOO, basil, oregano & crispy prosciutto chips	

## Mains — see main menu for full description

CHICKEN CACCIATORE (GF/O)	\$36
ORANGE ROUGHY (GF)	\$39
VEAL TENDERLOIN AI FUNGHI	\$42
RIB EYE STEAK (BLACK ANGUS 300G) (GF)	\$44
BABY BACK PORK RIBS	\$38

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

CHOOSE FROM OUR MENU OR CUSTOMISE YOUR OWN

PEPPERONI	\$22
San Marzano tomatoes, mozzarella, pepperoni salami	
MARGHERITA (V) (VEGAN/O)	\$22
San Marzano tomatoes, fior di latte & basil	
TRIPLE CHEESE (V) (VEGAN/O)	\$22
San Marzano tomatoes, triple mozzarella	
TROPICALE	\$22
San Marzano tomatoes, mozzarella, leg ham & pineapple	
NAPOLETANA (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil	
MORTADELLA & PISTACHIO	\$25
EVOO base, mozzarella, fresh basil, peppered mortadella, finished with pecorino cheese, pistachio & buffalo milk mozzarella	
MEXICANA (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, spicy sopressa salami, Jalapeno, roasted peppers & chilli	
CAPRICCIOSA	\$25
San Marzano tomatoes, mozzarella, leg ham, mushrooms, artichokes & olives	
CALABRESE	\$24
San Marzano tomatoes, mozzarella, hot Calabrese salami, olives, chilli & red onion	
SICILIANA (V) (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, marinated eggplant, olives, Danish Feta & grilled zucchini	
HALLOUMI & POTATO (V) (VEGAN/O)	\$25
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes	

<b>SPINACH &amp; RICOTTA (V) (VEGAN/O)</b>	<b>\$24</b>
Basil pesto, buffalo milk ricotta & baby spinach, finished w/shaved parmesan & semi dried tomatoes	
<b>FUNGHI (V) (VEGAN/O)</b>	<b>\$24</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>\$25</b>
San Marzano tomatoes, mozzarella, spicy pancetta, red onion, basil, cherry tomatoes & shaved pecorino Romano	
<b>TOSCANA (V) (VEGAN/O)</b>	<b>\$25</b>
Basil pesto, mozzarella, marinated eggplant, artichokes, grilled zucchini & semi dried tomatoes	
<b>SOPRESSA</b>	<b>\$25</b>
San Marzano tomatoes, mozzarella, spicy sopressa salami, cherry tomatoes, mushrooms, Kalamata olives & basil	
<b>BUFALA (V)</b>	<b>\$25</b>
San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished with mozzarella di bufala & EV00	
<b>SOLITA SPECIAL</b>	<b>\$26</b>
San Marzano tomatoes, mozzarella, leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms	
<b>CHICKEN &amp; CHILLI AIOLI</b>	<b>\$26</b>
Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, finished with chilli aioli	
<b>BARBECUE CHICKEN</b>	<b>\$26</b>
BBQ base, mozzarella, roasted chicken breast, roasted peppers & pineapple	
<b>PROSCIUTTO &amp; GORGONZOLA</b>	<b>\$26</b>
San Marzano tomatoes, gorgonzola & fior di latte, finished with prosciutto di Parma, rocket & shaved parmesan	
<b>PORK BELLY &amp; CAMELISED APPLE</b>	<b>\$26</b>
San Marzano base, mozzarella, baby spinach, house slow roasted pork belly, caramelised apples, & finished with walnuts	
<b>PRAWN &amp; CHORIZO</b>	<b>\$28</b>
San Marzano tomatoes, mozzarella, chilli, chorizo, garlic king prawns & caramelised onion finished w/ fresh chilli & lime	
<b>N'DUJA &amp; BUFALA</b>	<b>\$26</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>\$26</b>
BBQ base, mozzarella, leg ham, chorizo, bacon, pepperoni, pulled beef & roast pork	
<b>GLUTEN FREE PIZZA BASE (11")</b>	<b>Add \$5</b>
<i>Coeliac friendly: Oven dusted in rice flour.</i>	

### Customize your pizza – Base & Sauce \$19

#### 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) \$12		
Halloumi \$3	Red Onion \$1	<b>AFTER BAKE</b>		
Ricotta Di Bufala \$3	Baby Spinach \$2	Rocket \$2		
Vegan Cheese \$3	Roast Garlic confit \$2	Walnuts \$2		
Gorgonzola \$3	Caramelised Onion \$2	Chilli Aioli \$2		
	Caramelised Apples \$2	Black Truffle Oil \$2		
<b>MEATS</b>	Jalapeno \$2	Shaved Parmesan \$3		
Leg Ham \$2	Cherry Tomatoes \$2	Ricotta Salata \$3		
Sopressa- Spicy \$2	Pineapple \$2	Semi-dried tomatoes \$3		
Pepperoni \$2	Baked Potatoes \$2.5	Prosciutto \$6		
Bacon- Shortcut \$2	Mushrooms \$2.5	Mozzarella Di Bufala \$6		
Chorizo \$2	Kalamata Olives \$2.5			
Mortadella \$3	Roasted Peppers \$2.5			
Pancetta -Spicy \$3	Artichokes \$3			
Pulled Beef \$4	Grilled Eggplant \$3			
Chicken Breast \$4				
Pork Belly \$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

<b>BAKE AT HOME</b>	<b>\$4</b>	<b>PAR-BAKED (pre-order only)</b>	
Rested for a minimum of 48 hours.		<b>Plain Base</b>	<b>\$5</b>
We've done all the hard work, simply stretch, top & bake		<b>Base with sauce &amp; cheese</b>	<b>\$8</b>
		San Marzano tomato base & Mozzarella	

### Dessert

<b>CHOCOLATE MOUSSE</b>	<b>\$10</b>	<b>SICILIAN CANNOLI (2)</b>	<b>\$13</b>
(GF) (NUT FREE) Salted caramel sauce		Filled with ricotta, mascarpone & lemon, dipped in pistachio & chocolate	
<b>ARTISAN SORBET (Vegan)</b>	<b>\$10</b>	<b>LEMON TART</b>	<b>\$14</b>
Lemon (2 scoops)		Shortbread pastry shell, lemon patisserie cream, berry coulis, fresh berries & strawberry gelato s	
<b>COPPA GELATO</b>	<b>\$13</b>	<b>CRÈME CAMEL</b>	<b>\$14</b>
3 Scoops of gelato (strawberry, chocolate, lemon)		Traditional baked custard, infused with vanilla bean & a dark brown caramel glaze	
<b>TIRAMISU (NUT FREE)</b>	<b>\$13</b>	<b>NUTELLA PIZZA (EGG FREE)</b>	<b>\$20</b>
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cacao		Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)	

# SoLita

## PIZZERIA & PASTA BAR

143 LONDON CCT CANBERRA CITY

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[www.solita.com.au](http://www.solita.com.au)

*Canberra's only Pizzeria*

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



PHONE **6247 1010**

*For Takeaway*

10% of pick up orders.

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