

## Pizza Bread (10'')

<b>GARLIC / HERB (VEGAN) (V)</b>	<b>\$11</b>
<b>CHEESY GARLIC (V)</b>	<b>\$13</b>
<b>PESTO &amp; PARMESAN (V)</b>	<b>\$12</b>
<b>Enhance it with....</b>	
CHERRY TOMATOES/ROCKET/ANCHOVIES	<b>\$2 ea</b>
FIOR DI LATTE / SHAVED PARMESAN	<b>\$3 ea</b>
PROSCIUTTO DI PARMA- 18 MONTHS (AFTER BAKE)	<b>\$6</b>
<b>GLUTEN FREE PIZZA BASE (11'')</b>	<b>Add \$5</b>

*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

<b>ANTIPASTO (serves 3-4)</b>	<b>\$34</b>
Variety of cold cuts & cheese: Prosciutto San Daniele (DOP, 24 months), mortadella, mild pancetta, cacciatore, Grana Padano, Asiago & Burrata, house made giardiniera, mixed olives, anchovies & warm focaccia bread	
<b>ADD</b> Sicilian anchovy fillets (90g jar)	<b>+\$9.9</b>
<b>BRUSCHETTA (VEGAN) (V)</b>	<b>\$13.5</b>
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze	
<b>ADD</b> buffalo milk mozzarella	<b>+\$4</b>
<b>PEPPERS &amp; POTATOES (VEGAN) (V) (GF/O)</b>	<b>\$15</b>
Traditional Calabrese dish, "pipi e patati", of red capsicums, basil & potatoes, Pan fired, in a generous amount of EVOO, served on charred Italian bread	
<b>ARANCINI</b>	<b>\$19</b>
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)	
<b>CALAMARI</b>	<b>\$19</b>
Local tenderised calamari, lightly shaken through rice flour, flash fried, served with salsa verde mayo	
<b>EGGPLANT PARMIGIANA (V) (GF)</b>	<b>\$24</b>
Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked	
<b>CROCCETTE DI BACCALA</b>	<b>\$24</b>
Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served With a spicy n'duja dipping sauce, grated parmesan (5 pieces)	
<b>TOMINO e PROSCIUTTO (GF)</b>	<b>\$24</b>
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	
<b>WOOD FIRED GARLIC &amp; CHILLI PRAWNS (GF)</b>	<b>\$24</b>
Prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime	

## Risotto / Lasagne

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

## Pasta

<b>All sauces are gluten free</b>	
<b>*GLUTEN FREE PENNE (VEGAN)</b>	<b>Add \$3</b>
<b>SPAGHETTI AGLIO, OLIO E ACCIUGHE (V/O) (VEGAN/O)</b>	<b>\$22</b>
EVOO, garlic confit, fresh chilli, parsley, black pepper & anchovies, finished with Parmigiano Reggiano	
<b>RAVIOLI: RICOTTA DI BUFALA &amp; PARMESAN (V)</b>	<b>\$28</b>
Fresh pasta parcels, filled with ricotta di bufala & parmesan, served with cherry Tomatoes, olive oil, basil & Napoletana sauce, finished with grated pecorino Romano	
<b>FETTUCCINE CARBONARA (NON-TRADITIONAL)</b>	<b>\$25</b>
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley	
<b>SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)</b>	<b>\$24</b>
Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiana Reggiano	
<b>FETTUCCINE POLLO E FUNGHI (V/O)</b>	<b>\$26</b>
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan	
<b>RIGATONI AMATRICIANA</b>	<b>\$25</b>
Pancetta, red onion, basil, chilli, red wine, cherry tomatoes & Pecorino Romano	
<b>GNOCCHI NAPOLETANA (V) (VEGAN/O)</b>	<b>\$24</b>
Slow cooked tomato & basil sauce, finished with buffalo milk mozzarella, served with house made Gnocchi	
<b>GNOCCHI BASIL PESTO (V) (VEGAN/O)</b>	<b>\$24</b>
Basil pesto, cream, parmesan & pine nuts, finished with ricotta salata, served with house made Gnocchi	
<b>RIGATONI BEEF RAGU</b>	<b>\$25</b>
Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with Parmigiano Reggiano	
<b>SQUID INK LINGUINE ( or SPAGHETTI ) VONGOLE</b>	<b>\$28</b>
Whole clams (250 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce	
<b>SQUID INK LINGUINE ( or SPAGHETTI ) FRUTTI DI MARE*</b>	<b>\$29</b>
Clams, QLD prawns, blue swimmer crab meat, Baramundi pieces & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli and shaved Bottarga (salted & cured fish roe).	
<b>*Olive oil or Cream base available upon request</b>	

## Sides

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

## Salads

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

## Mains — see main menu for full description

<b>CHCKEN AGRADOLCE (GF)</b>	<b>\$38</b>
<b>ATLANTIC SALMON (GF)</b>	<b>\$39</b>
<b>VEAL TENDERLOIN</b>	<b>\$42</b>
<b>RIB EYE STEAK (BLACK ANGUS 300G) (GF)</b>	<b>\$49</b>
<b>BABY BACK PORK RIBS</b>	<b>\$38</b>

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

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

**All toppings are gluten free**

<b>GLUTEN FREE PIZZA BASE (11'')</b>	<i>Coeliac friendly</i>	<b>Add \$5</b>
<b>PEPPERONI</b>		<b>\$23</b>
San Marzano tomatoes, mozzarella, pepperoni salami		
<b>MARGHERITA (V) (VEGAN/O)</b>		<b>\$21</b>
San Marzano tomatoes, fior di latte & basil		
<b>TRIPLE CHEESE (V) (VEGAN/O)</b>		<b>\$21</b>
San Marzano tomatoes, triple mozzarella		
<b>TROPICALE</b>		<b>\$23</b>
San Marzano tomatoes, mozzarella, leg ham & pineapple		
<b>NAPOLETANA (VEGAN/O)</b>		<b>\$24</b>
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil		
<b>MEXICANA (VEGAN/O)</b>		<b>\$24</b>
San Marzano tomatoes, mozzarella, spicy sopressa salami, Jalapeno, roasted peppers & chilli		
<b>CAPRICCIOSA</b>		<b>\$25</b>
San Marzano tomatoes, mozzarella, leg ham, mushrooms, artichokes & olives		

<b>CALABRESE</b>	<b>\$24</b>
San Marzano tomatoes, mozzarella, hot Calabrese salami, olives, chilli & red onion	
<b>SICILIANA (V) (VEGAN/O)</b>	<b>\$24</b>
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini	
<b>HALLOUMI &amp; POTATO (V) (VEGAN/O)</b>	<b>\$25</b>
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 & 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 onioni 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	

### 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.

### 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 \$5</b>
We've done all the hard work, simply stretch, top & bake		<b>Base with sauce &amp; cheese \$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>CRÈME CAMEL</b>	<b>\$14</b>
Lemon (2 scoops)		Traditional baked custard, infused with vanilla bean & a dark brown caramel glaze	
<b>COPPA GELATO</b>	<b>\$13</b>	<b>NUTELLA PIZZA (EGG FREE)</b>	<b>\$20</b>
3 Scoops of gelato (strawberry, chocolate, lemon)		Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)	
<b>TIRAMISU (NUT FREE)</b>	<b>\$13</b>		
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocoa			

# 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

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