

## Pizza Bread (10'')

|   |                |
|---|----------------|
| <b>GARLIC / HERB (VEGAN) (V)</b>  | <b>\$11</b>    |
| <b>CHEESY GARLIC (V)</b>  | <b>\$14</b>    |
| <b>PESTO &amp; PARMESAN (V)</b>   | <b>\$13</b>    |
| Enhance it with....   |                |
| CHERRY TOMATOES / ANCHOVIES   | <b>\$2 ea</b>  |
| SHAVED PARMESAN   | <b>\$3</b>     |
| PROSCIUTTO DI PARMA- 18 MONTHS (AFTER BAKE)   | <b>\$6</b>     |
| <b>GLUTEN FREE PIZZA BASE (11")</b>   | <b>Add \$5</b> |
| <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

|  |              |
|--|--------------|
| <b>ANTIPASTO (serves 3-4)</b>  | <b>\$36</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>+\$12</b> |
| <b>BRUSCHETTA (VEGAN) (V)</b>  | <b>\$14</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 seasoned 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>  |
| 8 whole king 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 & parmesan |             |

## 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>\$26</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>\$26</b>    |
| Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with shaved paremesan (Grana Padano)   |                |
| <b>SQUID INK LINGUINE ( or SPAGHETTI ) VONGOLE</b>  | <b>\$27</b>    |
| Whole clams (350 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>\$32</b>    |
| Clams, QLD prawns, blue swimmer crab meat, Barramundi pieces, black mussels & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli and shaved Bottarga (salted & cured fish roe). |                |
| *Olive oil or Cream base available upon request   |                |

## Sides

|   |                           |             |
|---|---------------------------|-------------|
| <b>WARM 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>"STEAK CUT" CHIPS (V)</b>  | Chef's seasoning, Aioli   | <b>\$12</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>\$22</b> |
| Creamy imported Burrata, atop cherry tomatoes, with basil, oregano, sea salt EVOO & caramelised balsamic |             |

## Mains — see main menu for full description

|  |             |
|--|-------------|
| <b>CHCKEN AGRADOLCE (GF)</b>                 | <b>\$39</b> |
| <b>ATLANTIC SALMON (GF)</b>                  | <b>\$39</b> |
| <b>VEAL TENDERLOIN</b>                       | <b>\$44</b> |
| <b>RIB EYE STEAK (BLACK ANGUS 300G) (GF)</b> | <b>\$49</b> |
| <b>BABY BACK PORK RIBS</b>                   | <b>\$39</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>MARGHERITA (V) (VEGAN/O)</b>  |                         | <b>\$22</b>    |
| San Marzano tomatoes, fior di latte, mozzarella, basil, oregano & EVOO                                 |                         |                |
| <b>TRIPLE CHEESE (V) (VEGAN/O)</b>   |                         | <b>\$22</b>    |
| San Marzano tomatoes, triple mozzarella  |                         |                |
| <b>PEPPERONI</b>   |                         | <b>\$24</b>    |
| San Marzano tomatoes, mozzarella, mild pepperoni   |                         |                |
| <b>TROPICALE</b>   |                         | <b>\$24</b>    |
| San Marzano tomatoes, mozzarella, double smoked 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, calabrese salami (very hot), Jalapeno, roasted peppers & chilli      |                         |                |
| <b>CAPRICCIOSA</b>   |                         | <b>\$24</b>    |
| San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & olives                |                         |                |

|   |             |
|---|-------------|
| <b>CALABRESE</b>  | <b>\$24</b> |
| San Marzano tomatoes, mozzarella, Calabrese salami (very hot) 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>\$24</b> |
| Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes  |             |
| <b>FUNGHI (V) (VEGAN/O)</b>   | <b>\$24</b> |
| 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, cherry tomatoes, 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>\$24</b> |
| San Marzano tomatoes, mozzarella, spicy sopressa salami, 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 & EVOO  |             |
| <b>SOLITA SPECIAL</b>   | <b>\$25</b> |
| San Marzano tomatoes, mozzarella, double smoked 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>\$27</b> |
| San Marzano tomatoes, gorgonzola & fior di latte, mozzarella, finished with prosciutto di Parma, rocket & shaved parmesan   |             |
| <b>PORK BELLY &amp; APPLE</b>   | <b>\$27</b> |
| San Marzano tomatoes, mozzarella, baby spinach, house roasted pork belly, caramelised apples, & finished with candied walnuts   |             |
| <b>PRAWN &amp; CHORIZO</b>  | <b>\$30</b> |
| San Marzano tomatoes, mozzarella, chilli, chorizo, 12 whole garlic prawns & caramelised onion finished w/ fresh chilli & lime   |             |
| <b>N'DUJA &amp; BUFALA</b>  | <b>\$27</b> |
| San Marzano tomatoes, fior di latte, N'duja (soft, spicy, Calabrian sausage), fresh basil, Kalamata olives & cherry tomatoes, finished with mozzarella di bufala & EVOO |             |
| <b>MEAT LOVER</b>   | <b>\$27</b> |
| BBQ base, mozzarella, double smoked leg ham, chorizo, bacon, pepperoni, beef brisket & house roasted pork belly   |             |

### Customize your pizza – Base & Sauce \$20

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

|                           |                         |                          |  |
|---------------------------|-------------------------|--------------------------|--|
| San Marzano Tomato        | Basil Pesto             | Garlic & Olive Oil       |  |
| BBQ Sauce                 | EVOO                    |                          |  |
| <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 | Candied Walnuts \$2      |  |
| Gorgonzola \$3            | Caramelised Onion \$2   | Chilli Aioli \$2         |  |
|                           | Diced Apples \$2        | Black Truffle Oil \$2    |  |
| <b>MEATS</b>              | Jalapeno \$2            | Shaved Parmesan \$3      |  |
| DbI smoked 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   | Burrata \$14             |  |
| Calabrese Salami -hot \$2 | Roasted Peppers \$2.5   |                          |  |
| Pancetta -Spicy \$3       | Artichokes \$3          |                          |  |
| Beef Brisket \$4          | Grilled Eggplant \$3    |                          |  |
| Chicken Breast \$4        |                         |                          |  |
| Pork Belly \$4            |                         |                          |  |
| N'duja \$4                |                         |                          |  |

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</b>                    | <b>GF</b>       |
| Rested for a minimum of 48 hours.                        |            | <b>Plain Base</b>                   | <b>\$5 \$9</b>  |
| We've done all the hard work, simply stretch, top & bake |            | <b>Base with sauce</b>              | <b>\$6 \$10</b> |
|  |            | <b>Base with sauce &amp; cheese</b> | <b>\$8 \$12</b> |
|  |            | San Marzano tomatoes & 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 candied fruit & pistachio      |             |
| <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>\$14</b> |   |             |
| Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocoa |             |   |             |

# 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% off pick up orders.

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