

Pizza Bread (10'')

GARLIC / HERB (VEGAN) (V)	\$11
CHEESY GARLIC (V)	\$14
PESTO & PARMESAN (V)	\$13
Enhance it with....	
CHERRY TOMATOES	\$2
SHAVED PARMESAN / ANCHOVIES	\$3
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)	\$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, anchovies & warm focaccia bread	
ADD Sicilian anchovy fillets (90g jar)	+ \$12
BRUSCHETTA (VEGAN) (V)	\$14
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze	
ADD buffalo milk mozzarella	+ \$4
PEPPERS & POTATOES (VEGAN) (V) (GF/O)	\$16
Traditional Calabrese dish, "pipi e patati", of red capsicums, basil & potatoes, Pan fired, in a generous amount of EVOO, served on charred Italian bread	
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 seasoned 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	
CROCCETTE DI BACCALA	\$22
Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served With a spicy n'duja dipping sauce, grated parmesan (5 pieces)	
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
8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lemon	

Risotto / Lasagne

RISOTTO CARNAROLI (GF)	MP
Please call and ask our staff for today's selection	
LASAGNE	\$26
Traditional lasagne. Fresh Pasta, layered with Bolognese, mozzarella, béchamel & parmesan	

Pasta

All sauces are gluten free

*GLUTEN FREE PENNE (VEGAN)	Add \$3
RIGATONI ALLA NORMA (V) (VEGAN/O)	\$26
Grilled eggplant, tossed through a slow cooked tomato & basil sauce, finished with ricotta salata	
RAVIOLI: MUSHROOM & TRUFFLE (V)	\$28
Fresh pasta parcels, filled with mixed mushroom & truffle, served with truffle infused burnt butter, sage & pine nuts, finished with grana padano	
FETTUCCINE CARBONARA (NON-TRADITIONAL)	\$25
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley	
SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)	\$25
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)	\$26
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan	
RIGATONI AMATRICIANA	\$26
Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese	
GNOCCHI NAPOLETANA (V) (VEGAN/O)	\$25
Slow cooked tomato & basil sauce, finished with buffalo milk mozzarella, served with house made Gnocchi	
GNOCCHI BASIL PESTO (V) (VEGAN/O)	\$25
Basil pesto, cream, parmesan & pine nuts, finished with ricotta salata, served with house made Gnocchi	
RIGATONI BEEF RAGU	\$26
Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with shaved parmesan (Grana Padano)	
SQUID INK LINGUINE (or SPAGHETTI) VONGOLE	\$28
Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce	
SQUID INK LINGUINE GRANCHIO	\$34
EVOO & confit garlic base, blue swimmer crab meat, cherry tomatoes, fresh chilli, parsley, black pepper & white wine, finished with bottarga (Italian cured & dried fish roe) Also available with standard, wheat based spaghetti	
SQUID INK LINGUINE (or SPAGHETTI) FRUTTI DI MARE*	\$34
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

WARM BREAD (VEGAN) EVOO & balsamic condiment	\$8
WARM OLIVES (VEGAN) (GF)	\$8
Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary	
"STEAK CUT" CHIPS (V) Chef's seasoning, Aioli	\$12
BROCCOLINI & GREEN BEANS (V) (VEGAN/O) (GF)	\$16
EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata	

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)	\$22
Creamy imported Burrata, atop cherry tomatoes, with basil, oregano, sea salt EVOO & caramelised balsamic	

Mains — see main menu for full description

CHCKEN AGRADOLCE (GF)	\$39
ATLANTIC SALMON (GF)	\$42
VEAL TENDERLOIN	\$44
RIB EYE STEAK (BLACK ANGUS 300G) (GF)	\$49
BABY BACK PORK RIBS	\$42

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

NO Half & Half Pizzas due to varied cooking times

All toppings are gluten free

GLUTEN FREE PIZZA BASE (11'') <i>Coeliac friendly</i>	Add \$5
MARGHERITA (V) (VEGAN/O)	\$22
San Marzano tomatoes, fior di latte, mozzarella, basil, oregano & EVOO	
TRIPLE CHEESE (V) (VEGAN/O)	\$22
San Marzano tomatoes, triple mozzarella	
PEPPERONI	\$24
San Marzano tomatoes, mozzarella, mild pepperoni	
TROPICALE	\$24
San Marzano tomatoes, mozzarella, double smoked leg ham & pineapple	
NAPOLETANA (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil	
MEXICANA (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, calabrese salami (very hot), Jalapeno, roasted peppers & chilli	
CAPRICCIOSA	\$24
San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & olives	

CALABRESE	\$24
San Marzano tomatoes, mozzarella, Calabrese salami (very hot) olives, chilli & red onion	
SICILIANA (V) (VEGAN/O)	\$24
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini	
HALLOUMI & POTATO (V) (VEGAN/O)	\$24
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes	
FUNGI (V) (VEGAN/O)	\$24
EVOO base, fresh mushrooms, mozzarella, caramelised onion, nutmeg & basil, finished with black truffle infused extra virgin olive oil & ricotta salata	
ROMANA	\$25
San Marzano tomatoes, mozzarella, spicy pancetta, red onion, cherry tomatoes, basil & shaved pecorino Romano	
PRIMAVERA (V) (VEGAN/O)	\$26
EVOO base, mozzarella, baby spinach, sauteed mushrooms, & eggplant, finished with truffle oil and Maldon sea salt flakes	
BEEF BRISKET	\$29
24 hour roasted beef brisket, on a garlic & EVOO base, mozzarella, Jalapeno's & caramelised onions, finished with EVOO & Maldon sea salt flakes (BBQ sauce base option available)	
BUFALA (V)	\$25
San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished with mozzarella di bufala & EVOO	
SOLITA SPECIAL	\$25
San Marzano tomatoes, mozzarella, double smoked leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms	
CHICKEN & CHILLI AIOLI	\$26
Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, finished with chilli aioli	
BARBECUE CHICKEN	\$26
BBQ base, mozzarella, roasted chicken breast, roasted peppers & pineapple	
PROSCIUTTO & GORGONZOLA	\$27
San Marzano tomatoes, gorgonzola & fior di latte, mozzarella, finished with prosciutto di Parma, rocket & shaved parmesan	
PORK BELLY & APPLE	\$27
San Marzano tomatoes, mozzarella, baby spinach, house roasted pork belly, caramelised apples, & finished with candied walnuts	
PRAWN & CHORIZO	\$30
San Marzano tomatoes, mozzarella, chilli, chorizo, 12 whole garlic prawns & caramelised onion finished w/ fresh chilli & lime	
N'DUJA & BUFALA	\$27
San Marzano tomatoes, fior di latte, N'duja (soft, spicy, Calabrian sausage), fresh basil, Kalamata olives & cherry tomatoes, finished with mozzarella di bufala & EVOO	
MEAT LOVER	\$27
BBQ base, mozzarella, double smoked leg ham, chorizo, bacon, pepperoni, beef brisket & house roasted pork belly	

dusted in cocoa

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	

CHEESE	VEGGIES	SEAFOOD
Mozzarella \$2	Fresh Basil \$1	Anchovies \$2
Fior di Latte \$3	Capers \$1	Garlic Prawns (8) \$12
Halloumi \$3	Red Onion \$1	
Vegan Cheese \$3	Baby Spinach \$2	AFTER BAKE
Gorgonzola \$3	Roast Garlic confit \$2	Rocket \$2
	Caramelised Onion \$2	Candied Walnuts \$2
MEATS	Diced Apples \$2	Chilli Aioli \$2
Dbl smoked Leg Ham \$3	Jalapeno \$2	Black Truffle Oil \$2
Pepperoni \$3	Cherry Tomatoes \$2	Shaved Parmesan \$3
Bacon- Shortcut \$2	Pineapple \$2	Ricotta Salata \$3
Chorizo \$3	Baked Potatoes \$2.5	Semi-dried tomatoes \$3
Calabrese Salami -hot \$3	Mushrooms \$2.5	Prosciutto \$6
Pancetta -Spicy \$3	Kalamata Olives \$2.5	Mozzarella Di Bufala \$6
Beef Brisket \$5	Roasted Peppers \$2.5	Burrata \$14
Chicken Breast \$5	Artichokes \$3	
Pork Belly \$5	Eggplant \$3	
N'duja \$4	Zucchini \$3	

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

BAKE AT HOME	\$4.5	PAR-BAKED	GF
Rested for a minimum of 48 hours.		Plain Base	\$6 \$9
We've done all the hard work, simply stretch, top & bake		Base with sauce	\$7 \$10
		Base with sauce & cheese	\$9 \$12
		San Marzano tomatoes & mozzarella	

Dessert

CHOCOLATE MOUSSE	\$12	SICILIAN CANNOLI (2)	\$14
(GF) (NUT FREE) Salted caramel sauce		Filled with ricotta, mascarpone & lemon, dipped in candied fruit & pistachio	
ARTISAN SORBET (Vegan)	\$12	CRÈME CAMEL	\$14
Lemon (2 scoops)		Traditional baked custard, infused with vanilla bean & a dark brown caramel glaze	
COPPA GELATO	\$13	NUTELLA PIZZA (EGG FREE)	\$20
3 Scoops of gelato (strawberry, chocolate, lemon)		Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)	
TIRAMISU (NUT FREE)	\$14		
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone,			

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% 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