

Pizza Bread (10'')

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| 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

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| 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 patate", 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, lemon & lime | |
| 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 lime | |

Risotto / Lasagne

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| 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

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| *GLUTEN FREE PENNE (VEGAN) | Add \$4 |
| SPAGHETTI AGLIO E OLIO (V) (VEGAN/O) | \$22 |
| EVOO, garlic confit, fresh chilli, parsley, black pepper, finished with Parmigiano Reggiano | |
| ADD Anchovies | +\$3 |
| RAVIOLI (STELLE): BURRATA (V) | \$28 |
| Fresh, round, pasta parcels (egg & semolina), filled with creamy burrata cheese, tossed through Napoletana sauce, basil, EVOO, finished with parmesan | |
| 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

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| 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

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| GREEN LEAF SALAD (VEGAN) | \$14 |
| Tomato, cucumber, whole olives, balsamic & EVOO dressing | |
| ROCKET SALAD (VEGAN/O) | \$16 |
| Roasted hazelnuts, 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

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| 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

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| GLUTEN FREE PIZZA BASE (11") <i>Coeliac friendly</i> | Add \$6 |
| MARGHERITA (V) (VEGAN/O) | \$24 |
| San Marzano tomatoes, fior di latte, mozzarella, basil, oregano & EVOO | |
| TRIPLE CHEESE (V) (VEGAN/O) | \$24 |
| 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 | \$25 |
| San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & olives | |

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| 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 | |
| TOSCANA (V) (VEGAN/O) | \$26 |
| Basile pesto base, mozzarella, marinated eggplant, artichokes, zucchini & semi dried tomato | |
| BEEF BRISKET | \$29 |
| 24 hour roasted beef brisket, on a garlic & EVOO base, mozzarella, Jalapeno's, red onion, cherry tomato, 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 | \$28 |
| San Marzano tomatoes, gorgonzola piccante & fior di latte, mozzarella, finished with prosciutto di Parma, rocket & shaved parmesan | |
| PORK BELLY & APPLE | \$28 |
| 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 | \$28 |
| 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..

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|--------------------|-------------|--------------------|
| San Marzano Tomato | Basil Pesto | Garlic & Olive Oil |
| BBQ Sauce | EVOO | |

CHEESE

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|---------------|-----|
| Mozzarella | \$2 |
| Fior di Latte | \$3 |
| Halloumi | \$3 |
| Vegan Cheese | \$3 |
| Gorgonzola | \$3 |

VEGGIES

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| Fresh Basil | \$1 |
| Capers | \$1 |
| Red Onion | \$1 |
| Baby Spinach | \$2 |
| Roast Garlic confit | \$2 |
| Caramelised Onion | \$2 |
| Diced Apples | \$2 |
| Jalapeno | \$2 |
| Cherry Tomatoes | \$2 |
| Pineapple | \$2 |
| Baked Potatoes | \$2.5 |
| Mushrooms | \$2.5 |
| Kalamata Olives | \$2.5 |
| Roasted Peppers | \$2.5 |
| Artichokes | \$3 |
| Eggplant | \$3 |
| Zucchini | \$3 |

SEAFOOD

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| Anchovies | \$2 |
| Garlic Prawns (8) | \$12 |
| AFTER BAKE | |
| Rocket | \$2 |
| Candied Walnuts | \$2 |
| Chilli Aioli | \$2 |
| Black Truffle Oil | \$2 |
| Shaved Parmesan | \$3 |
| Ricotta Salata | \$3 |
| Semi-dried tomatoes | \$3 |
| Prosciutto | \$6 |
| Mozzarella Di Bufala | \$6 |
| Burrata | \$14 |

MEATS

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| DbI smoked Leg Ham | \$3 |
| Pepperoni | \$3 |
| Bacon- Shortcut | \$2 |
| Chorizo | \$3 |
| Calabrese Salami -hot | \$3 |
| Pancetta -Spicy | \$3 |
| Beef Briskey | \$5 |
| Chicken Breast | \$5 |
| Pork Belly | \$5 |
| 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

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| 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

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| 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 CARAMEL | \$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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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