Pizza Bread (10")

GARLIC / HERB (VEGAN) (V) $12
CHEESY GARLIC (V) $14
PESTO & PARMESAN (V) $14
GARLIC & MOZZARELLA DI BUFALA (V) $17

Enhance it with....

CHERRY TOMATOES $2
SHAVED PARMESAN / ANCHOVIES $3
PROSCIUTTO DI PARMA $6

GLUTEN FREE PIZZA BASE (11") Add $6

Coeliac friendly: Please refer to "Wood Fired Pizza" section, for more information regarding Gluten Free bases & toppings.

Starters / Share Plates

ANTIPASTO (serves 3-4) $39
Variety of cold cuts & cheese: Prosciutto San Daniele, 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) $15
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 $21
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)

CALAMARI $21
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 $24
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) $28
8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime

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 (pork & beef), mozzarella, béchamel & parmesan

Pasta

All sauces are gluten free

*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: BEEF CHEEK $28
Fresh pasta parcels (egg & semolina) , filled with beef cheek, tossed through a Napoletana Sauce & finished with stracciatella

FETTUCCINE CARBONARA (NON-TRADITIONAL) $26
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

SPAGHETTI PUTTANESCA (V/O) (VEGAN/O) $26
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) $27
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) $26
Basil pesto, cream, parmesan & pine nuts, finished with ricotta salata, served with house made Gnocchi

RIGATONI BEEF RAGU $28
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 $29
Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

SQUID INK LINGUINE GRANCHIO $36
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* $36
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 $9
WARM OLIVES (VEGAN) (GF) $9
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, 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) $46
VEAL TENDERLOIN $48
BABY BACK PORK RIBS $44

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") *Coeliac friendly* 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 $25
San Marzano tomatoes, mozzarella, mild pepperoni

TROPICALE $25
San Marzano tomatoes, mozzarella, double smoked leg ham & pineapple

NAPOLETANA (VEGAN/O) $25
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil

MEXICANA (VEGAN/O) $25
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

CALABRESE $25
San Marzano tomatoes, mozzarella, Calabrese salami (very hot) olives, chilli & red onion

SICILIANA (V) (VEGAN/O) $25
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini

HALLOUMI & POTATO (V) (VEGAN/O) $25
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes

FUNGHI (V) (VEGAN/O) $25
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) $25
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 $26
San Marzano tomatoes, mozzarella, double smoked leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms

CHICKEN & CHILLI AIOLI $28
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 $29
San Marzano tomatoes, gorgonzola piccante & fior di latte, mozzarella, finished with prosciutto di Parma, rocket & shaved parmesan

PORK BELLY & APPLE $29
San Marzano tomatoes, mozzarella, baby spinach, house roasted pork belly, caramelised apples, & finished with crushed walnuts

PRAWN & CHORIZO $32
San Marzano tomatoes, mozzarella, chilli, chorizo, 12 whole garlic prawns & caramelised onion finished w/ fresh chilli & lime

N'DUJA & BUFALA $29
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 $29
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

CHEESE

Mozzarella	$2
Fior di Latte	$3
Halloumi	$3
Vegan Cheese	$3
Gorgonzola	$3

MEATS

Dbl 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

VEGGIES

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

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

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
Rested for a minimum of 48 hours. We've done all the hard work, simply stretch, top & bake	

PAR-BAKED		GF
Plain Base	$6	$9
Base with sauce	$7	$10
Base with sauce & cheese	$9	$12
San Marzano tomotes & mozzarella		

Dessert

CHOCOLATE MOUSSE $12
(GF) (NUT FREE) Salted caramel sauce

ARTISAN SORBET (Vegan) $12
Lemon (2 scoops)

COPPA GELATO $15
3 Scoops of gelato (strawberry, chocolate, lemon)

TIRAMISU (NUT FREE) $15
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocao

SICILIAN CANNOLI (2) $15
Filled with ricotta, mascarpone & lemon, dipped in candied fruit & pistachio

PANNACOTTA $15
Vanilla bean pannacotta, berry compote

NUTELLA PIZZA (EGG FREE) $20
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

Canberra's only Pizzeria

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

CAPUTO 1924 Il mulino di Napoli

ASSOCIAZIONE PIZZAIUOLI APN NAPOLETANI

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