Pizza Bread (10")

GARLIC / HERB (VEGAN) (V) $12.5
CHEESY GARLIC (V) $14.5
PESTO & PARMESAN (V) $14.5
GARLIC & MOZZARELLA DI BUFALA (V) $17.9

Enhance it with....

CHERRY TOMATOES $2 .5
SHAVED PARMESAN / ANCHOVIES $3.5
PROSCIUTTO DI PARMA $7

GLUTEN FREE PIZZA BASE (11") Add $6.5

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) +$12.9

BRUSCHETTA (VEGAN) (V) $15.9
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze
ADD buffalo milk mozzarella +$4.5

PEPPERS & POTATOES (VEGAN) (V) (GF/O) $16.9
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 $21.9
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)

CALAMARI $21.9
Local tenderised calamari, lightly shaken through seasoned flour, flash fried, served with salsa verde mayo, lemon & lime

EGGPLANT PARMIGIANA (V) (GF) $24.9
Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked

CROCCETTE DI BACCALA $24.9
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) $25.9
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) $26.9
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 $28
Traditional lasagne. Fresh Pasta, layered with Bolognese (pork & beef), mozzarella, béchamel & parmesan

Pasta

All sauces are gluten free

*GLUTEN FREE PENNE (VEGAN) Add $4.9

SPAGHETTI AGLIO E OLIO (V) (VEGAN/O) $22
EVOO, garlic confit, fresh chilli, parsley, black pepper, finished with Parmigiano Reggiano. *ADD* Anchovies +$3.5

RAVIOLI: PUMPKIN & RICOTTA (V) $28
Fresh pasta parcels (egg & semolina) , filled with pumpkin & Ricotta, tossed through a cream & parmesan sauce

FETTUCCINE CARBONARA (NON-TRADITIONAL) $27
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

SPAGHETTI PUTTANESCA (V/O) (VEGAN/O) $27
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) $28
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan

RIGATONI AMATRICIANA $28
Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese

GNOCCHI NAPOLETANA (V) (VEGAN/O) $26
Slow cooked tomato & basil sauce, finished with buffalo milk mozzarella, served with house made Gnocchi

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

RIGATONI BEEF RAGU $29
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 $32
Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

SQUID INK LINGUINE GRANCHIO $38
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* $38
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 $9.5
WARM OLIVES (VEGAN) (GF) $9.5
Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary
"STEAK CUT" CHIPS (V) Chef's seasoning, Aioli $12.9
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) $17
Roasted hazelnuts, goats cheese, Bravo apples, raspberry vinaigrette dressing

BURRATA CAPRESE (V/O) $23
Creamy imported Burrata, atop cherry tomatoes, with basil, oregano, sea salt EVOO & caramelised balsamic

Mains — see main menu for full description

CHCKEN AGRADOLCE (GF) $40
ATLANTIC SALMON (GF) $48
VEAL TENDERLOIN $49
BABY BACK PORK RIBS $45

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 $6.5

MARGHERITA (V) (VEGAN/O) $25
San Marzano tomatoes, fior di latte, mozzarella, basil, oregano & EVOO

TRIPLE CHEESE (V) (VEGAN/O) $25
San Marzano tomatoes, triple mozzarella

PEPPERONI $26
San Marzano tomatoes, mozzarella, mild pepperoni

TROPICALE $26
San Marzano tomatoes, mozzarella, double smoked leg ham & pineapple

NAPOLETANA (VEGAN/O) $26
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil

MEXICANA (VEGAN/O) $26
San Marzano tomatoes, mozzarella, calabrese salami (very hot), Jalapeno, roasted peppers & chilli

CAPRICCIOSA $26
San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & olives

CALABRESE $26
San Marzano tomatoes, mozzarella, Calabrese salami (very hot) olives, chilli & red onion

SICILIANA (V) (VEGAN/O) $26
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini

HALLOUMI & POTATO (V) (VEGAN/O) $26
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes

FUNGHI (V) (VEGAN/O) $26
EVOO base, fresh mushrooms, mozzarella, caramelised onion, nutmeg & basil, finished with black truffle infused extra virgin olive oil & ricotta salata

ROMANA $26
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) $26
San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished with mozzarella di bufala & EVOO

SOLITA SPECIAL $28
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 $28
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 $21

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

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

CHEESE

Mozzarella	$2.5
Fior di Latte	$3
Halloumi	$3
Vegan Cheese	$3
Gorgonzola	$4

MEATS

Leg Ham	$3
Pepperoni	$3.5
Bacon- Shortcut	$2.5
Chorizo	$3.5
Calabrese Salami -hot	$3
Pancetta –Spicy	$3.5
Beef Brisket	$6
Chicken Breast	$5
Pork Belly	$5
N'duja	$5

VEGGIES

Fresh Basil	$1.5
Capers	$1.5
Red Onion	$1.5
Baby Spinach	$2.5
Roast Garlic confit	$2.5
Caramelised Onion	$2
Diced Apples	$2
Jalapeno	$2
Cherry Tomatoes	$2.5
Pineapple	$2
Baked Potatoes	$2.5
Mushrooms	$3
Kalamata Olives	$3
Roasted Peppers	$3
Artichokes	$3
Eggplant	$3
Zucchini	$3

SEAFOOD

Anchovies	$3.5
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	$7
Mozzarella Di Bufala	$7
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 $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 $12.9
(GF) (NUT FREE) Salted caramel sauce

ARTISAN SORBET (Vegan) $12.9
Lemon (2 scoops)

COPPA GELATO $15.9
3 Scoops of gelato (strawberry, chocolate, lemon)

RUM BABA (16% Alc. Vol) $15
Mini babas soaked in Jamaican rum & orange, served with vanilla crème & ice-cream

TIRAMISU (NUT FREE) $15.9
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocao

SICILIAN CANNOLI (2) $15.9
Filled with ricotta, mascarpone & lemon, dipped in candied fruit & pistachio

PANNACOTTA $15.9
Vanilla bean pannacotta, berry compote

NUTELLA PIZZA (EGG FREE) $22
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

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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