

FOOD MENU



ENTREE

MARINATED OLIVES | \$7.5

BURRATA & PROSCIUTTO | \$21

Burrata, prosciutto, rockmelon gel, sourdough cracker

WHOLEMEAL FOCACCIA | \$15

with prosciutto, fior di latte, fresh tomato, rocket

WHOLEMEAL FOCACCIA (V/VEG) | \$12

with mix vegetables, rocket, mint oil, goat cheese OR tofu

SALADS

BARLEY & HEIRLOOM TOMATO SALAD | \$15

Barley, heirloom tomatoes, basil, balsamic dressing

ROCKET & ZUCCHINE SALAD | \$12

Rocket, zucchini, toasted almonds, tarragon dressing

PASTAS

GNOCCHI ALLA SORRENTINA | \$28

Potato gnocchi, fior di latte, fresh tomato, basil

MEZZEMANICHE ALLO SCOGLIO | \$32

Mussels, swordfish, tomato, cuttlefish

DESSERTS

TEARAMISU | \$12

Mascarpone, matcha, pavesini, fresh berries

PADDLE POP | \$10

Strawberry & rhubarb mousse, passionfruit, coconut, white chocolate

PIZZAS

MARGHERITA A MODO NOSTRO | \$26

Tomato base, fresh mozzarella cream, basil dressing

80'S MARGHERITA | \$26

Tomato base, cooked mozzarella cheese, basil dressing

GUSTOSA | \$29

Ricotta base, pancetta, asparagus, egg yolk

NORMA | \$27

Eggplant base, ricotta, fresh tomato, mint oil, toasted almonds

LIPARI | \$30

Eggplant base, swordfish, fresh tomato, capers, black olives, fermented herb oil

AL TAGLIO | \$29

Tomato base, stracciatella, artichokes, prosciutto

SEPPIE & PISELLI | \$30

Pea puree base, cuttlefish, carrot, celeriac, parsley

SFIZIOSA | \$29

Zucchini base, ham, jerusalem artichokes, goat cheese, mint oil

SPECIAL PIZZA OF THE WEEK | PLEASE ASK OUR KIND STAFF

VEGAN PIZZAS

VEGAN MARGHERITA | \$29

Tomato base, tofu, heirloom tomatoes, pangrattato, mint oil

ZUCCHINE ZUCCHINE ZUCCHINE | \$29

Zucchini base, tofu, zucchini flower, toasted almonds, mint oil

ALTERNATIVE SOURDOUGH BASE - LIMITED OPTIONS
GLUTEN FREE + \$5 100% WHOLEMEAL SOURDOUGH + \$3



DRINK MENU



BEERS

BIRRA DELLO STRETTO | \$10

4.9% Premium Lager

VERTIGA - CASINO I \$14

4.4% Blanche

VERTIGA - GOOD LUCK | \$14

5.6% IPA

VERTIGA - CIRCUS | \$14

4.8% German Style Ale

VERTIGA - BOWLING | \$14

5.7% Amber Ale

VERTIGA - LUNA PARK | \$14

6.8% Belgian Style Blond Ale

VERTIGA - SWEET BEAR | \$14

6.0% Stout

COCKTAILS

APEROL SPRITZ | \$14

Aperol, Prosecco & Soda

NEGRONI | \$16

Orange Infused Gin, Campari & Martini Rosso

SUMMER PASSION | \$16

Organic Gin, Passionfruit Puree, Basil Syrup, Lemon & Soda

AMARI

LIMONCELLO / MONTENEGRO | \$5 / \$9

RED WINES

HOUSE TAP RED, SANGIOVESE Orsogna - Italy | \$10 / \$30 (500ML)

LA VALENTINA, MONTEPULCIANO Abruzzo - Italy | \$14 / \$60

LES PEYRAUTINS, PINOT NOIR France | \$14 / \$60

DAS JUICE, CAB MERLOT Fleurieu Peninsula - SA 🍷 | \$70

VALDIPIATTA, CHIANTI COLLI SENESI Tuscany - Italy 🍷 | \$80

WHITE WINES

HOUSE TAP WHITE, PECORINO Orsogna - Italy | \$10 / \$30 (500ML)

FARNESE FANTINI, PINOT GRIGIO Sicily - Italy | \$14 / \$60

DAS JUICE, SSSB Adelaide Hills - SA 🍷 | \$70

CARUSO & MININI, ZIBIBBO Sicily - Italy 🍷 | \$75

VISINTINI, RIBOLLA GIALLA Friuli - Italy 🍷 | \$80

ROSÈ & SPARKLING

HOUSE TAP ROSÈ, STOCCO ROSATO Friuli - Italy | \$10 / \$30 (500ML)

ANGOVE, PROSECCO South Australia | \$12 / \$45

SOFT DRINKS

COKE ZERO, LEMONADE, ORANGE JUICE | \$4

FILTERED SPARKLING/STILL WATER | \$5

COFFEE / CAPPUCCINO | \$3.5 / \$4

