

# FOOD MENU



## ENTREES

**MARINATED OLIVES (VEG, V) \$ 5**

**GARLIC BREAD (IN ITALY) (VEG,V) \$ 6,5**

Toasted Sourdough Ciabatta, Garlic, Extra Virgin Olive Oil, Oregano

**HOMEMADE MILK BUNS \$ 8**

Grilled Vegetables, Goat Cheese, Rocket, Lemon-oil (Veg, Vegan Option Available)  
Prosciutto, Mozzarella, Tomato, Rocket

**PROSCIUTTO & BUFFALO \$ 19**

San Daniele Prosciutto, Buffalo Mozzarella, Rocket

## PASTAS

**GNOCCHI ALLA SORRENTINA (VEG, VEGAN OPTION AVAILABLE) \$ 24**

Gnocchi, Napoli Sauce, Mozzarella, Basil, Parmesan

**CASARECCE ZUCCHINE E SALSICCIA \$ 25**

Casarecce, Saffron Zucchini Puree, Pork Sausage, Pecorino

## SALADS

**MIXED LEAF SALAD \$ 10**

Mixed Leaves, Extra Virgin Olive Oil, Balsamic Dressing

**ROCKET AND ZUCCHINI SALAD \$ 12**

Rocket, Zucchini, Toasted Almonds, Lemon Dressing

## VEGAN PIZZAS

**VEGAN MARGHERITA \$ 24**

Tomato Base, Tofu Cream, Basil Oil

**VEGAN NORMA \$ 26**

Eggplant Base, Tofu Cream, Fresh Tomato, Toasted Almonds, Mint Oil

**VEGAN ROMANA \$ 27**

Tomato Base, Tofu Cream, Fresh Tomato, Capers, Dehydrated Olives, Oregano

## PIZZAS

**MARGHERITA A MODO NOSTRO \$ 24**

Tomato Base, Fresh Mozzarella Cream, Basil Oil

**80'S MARGHERITA \$ 24**

Tomato Base, Cooked Mozzarella Cheese, Basil Oil

**QUATTRO FORMAGGI \$ 25**

Ricotta Base, Gorgonzola, Pecorino, Parmesan, Truffle Sauce

**NORMA \$ 26**

Eggplant Base, Ricotta, Fresh tomato, Mint Oil, Toasted Almonds

**AL TAGLIO \$ 27**

Tomato base, Prosciutto, Buffalo Mozzarella, Basil Oil

**COTTO E FUNGHI \$ 27**

Tomato Base, Mozzarella Cream, Smoked Ham, Mushroom Cream, Japanese Mayo

**MESSINA \$ 27**

Tomato Base, Pork Sausage, Fresh Tomato, Provolone Cream, Dill

**GUSTOSA \$ 27**

Zucchini Base, Organic Smoked Ham, Goat Cheese, Toasted Almonds, Mint Oil

**DIAVOLA \$ 27**

Tomato Base, Salami, Fresh Mozzarella Cream, Jalapeno Gel

**ROMANA \$ 27**

Tomato Base, Mozzarella Cream, Anchovies, Capers, Dehydrated Olives, Oregano

**SPECIAL PIZZA OF THE WEEK | PLEASE ASK OUR KIND STAFF**

## DESSERTS

**BIRRAMISU \$ 10**

Beer Soaked Italian Sponge Fingers, Mascarpone, Cocoa

**STRAWBERRY TART \$ 12**

Shortcrust Pastry Tart, Vanilla Custard, Fresh Strawberries, Pistachio Crumb

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



# DRINK MENU



## BEERS

### MENABREA \$ 10

4.8% Italian Lager,

### NEWYORKER \$ 12

4,5 % Premium Italian Lager

### BALLADIN ISAAC \$ 14

5.0 % Handcrafted Artisan Italian Wheat Beer

### BALLADIN NAZIONALE \$ 14

6.5 % Handcrafted Artisan Italian Blonde Ale

## COCKTAILS

### APEROL SPRITZ \$ 14

Aperol, Prosecco & Soda

### CAMPARI SPRITZ \$ 16

Campari, Prosecco & Soda

### NEGRONI \$ 18

Orange Infused Gin, Campari & Vermouth

## SOFT DRINKS

COKE, COKE ZERO, LEMONADE, ORANGE JUICE \$ 4.5

FILTERED SPARKLING/STILL WATER \$ 5

COFFEE / CAPPUCCINO \$ 4 / \$ 4.5

## RED WINES

HOUSE TAP RED, SANGIOVESE Italy \$ 10 / \$ 35 (500ML)

VALENTINO, MONTEPULCIANO Italy \$ 14 / \$ 60

BACARO, SHIRAZ Italy \$ 14 / \$ 60

PICCINI, CHIANTI RISERVA Italy \$ 14 / \$ 60

## WHITE WINES

HOUSE TAP WHITE, PECORINO Italy \$ 10 / \$ 35 (500ML)

FARNESE FANTINI, PINOT GRIGIO Italy \$ 14 / \$ 60

VARIETALI, CHARDONNAY Italy \$ 14 / \$ 60

VESEVO BENEVENTANO, FALANGHINA Italy \$ 16 / \$ 70

## ROSÈ & SPARKLING

HOUSE TAP ROSÈ, STOCCO ROSATO Italy \$ 10 / \$ 35 (500ML)

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

## SPIRITS

LIMONCELLO \$ 7

MONTENEGRO \$ 9

AMARO DEL CAPO \$ 9

