

ANTIPASTI starters

🍷 **FOCACCIA \$10**
sea salt, rosemary, olive oil & balsamic glaze.

🍷 **MARINATED OLIVES \$10**
w/ garlic oil, oregano, rosemary & chilli flakes.

🍷 **BRUSCHETTA AL POMODORO \$15**
w/ cherry tomatoes, fresh garlic, basil, oregano, olive oil & balsamic glaze.

WAGYU BRESAOLA CARPACCIO \$20
beef wagyu cured meat served w/ capers, rocket parmesan salad & olive oil.

PROSCIUTTO CRUDO 24 months \$16
add focaccia +\$6

MORTADELLA \$13
add focaccia +\$6

BAMBINI kids

MARGHERITA \$15
S.Marzano D.O.P. tomatoes
with FDL mozzarella.
Choose your own shape - Bunny or Bear
Add: Pineapple +\$3 | Ham +\$3

DIP YOUR CRUST

POMODORO SAUCE \$3
PESTO \$3
RICOTTA \$3

Add on: Homemade GF base +\$6 | Buffalo Mozzarella +\$5

🍷 Vegetarian Pizza (can also be made as plant-based or dairy free by adding Vegan Cheese +\$4.)

We cannot guarantee 100% gluten-free for Celiacs

INSALATE salads

BURRATA SALAD \$24
fresh creamy burrata ball w/ truffle oil,
prosciutto di Parma 24 months, sourdough
bread and cherry tomatoes w/ oregano.

GAMBERI SALAD \$24 🍷
rocket, cherry tomatoes, red onion, cucumber,
avocado, marinated prawns w/ salad dressing.

🍷 **PEAR, ROCKET & WALNUT SALAD \$16**
with parmesan & balsamic glaze.

DOLCI desserts

TIMTAMISU \$14
made with savoiardi biscuit, mascarpone
cheese, Kahlua liquor, coffee & TimTam.

CALZONE NUTELLA \$22
folded pizza filled w/ Nutella and topped
w/ strawberries (perfect to share).

CANNOLO SICILIANO \$10
crispy golden pastry shells filled with sweet
sheep ricotta topped w/ chocolate chips,
pistachios & Amarena cherry.

PANNACOTTA & BERRIES \$12
Silky dessert made with vanilla, cream served
with fresh berries compote.

GELATO & SORBET (MALENY) \$7.5
selection of flavours (ask staff) 180ml

PIZZE ROSSE 12" base w/ San Marzano D.O.P. tomatoes

🍷 **MARGHERITA \$24**
S.Marzano D.O.P. tomatoes, FDL mozzarella,
parmesan, EVO oil & basil.

CAPRICCIOSA \$29
S.Marzano D.O.P. tomatoes, FDL mozzarella,
ham, mushroom, artichokes & black olives.

NAPOLETANA \$27
S.Marzano D.O.P. tomatoes, FDL mozzarella,
capers, anchovies, black olives, oregano & basil.

DIAVOLA 2.0 \$28 🍷🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella,
spicy salami, chilli oil, N'duja & black olives.

PULCINELLA \$28
S.Marzano D.O.P. tomatoes, FDL mozzarella,
Italian sausage, eggplant, stracciatella cheese &
black pepper.

RUSTICA \$28
S.Marzano D.O.P. tomatoes, FDL mozzarella,
crispy pancetta, potato, red onion & smoked
provola.

SOFIA \$28 🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella,
mild salami, taleggio cheese, walnuts & chilli
honey.

🍷 **ORTOLANA \$27**
S.Marzano D.O.P. tomatoes, FDL mozzarella,
cherry tomatoes, zucchini, eggplant, mushroom
& pesto.

CARNIVORA \$30 🍷🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella,
Italian sausage, N'duja, ham, mild salami
& chilli oil.

DONNA TERESA \$30
S.Marzano D.O.P. tomatoes, FDL mozzarella,
pork meatball, pecorino cheese, ricotta & basil.

CALZONE CLASSICO \$29
folded pizza stuffed w/ S.Marzano D.O.P.
tomatoes, FDL mozzarella, ricotta & ham.

PIZZE BIANCHE 12" varied bases (not tomato)

🍷 **GARLIC PIZZA \$22**
FDL mozzarella base w/ garlic & herbs.

PUMPKIN N'DUJA \$28 🍷🍷🍷
Pumpkin puree base, FDL mozzarella, spicy
salami, N'duja, chilli honey & pine nuts.

🍷 **FORMAGGINA \$27 🍷**
FDL mozzarella base, parmesan, taleggio
cheese, smoked provola, pecorino cheese,
chilli honey & walnuts.

🍷 **FUNGHETTA \$27**
FDL mozzarella base, mixed mushrooms,
porcini, parmesan, rocket & truffle oil.

TRUFFLE CARBONARA \$28
FDL mozzarella base, crispy pancetta,
pecorino cheese, egg yolk, black pepper &
truffle oil.

MORTADELLA \$28
FDL mozzarella base, mortadella, pistachio,
stracciatella cheese & black pepper.

WAGYU AL TARTUFO \$31
Black truffle cream base, FDL mozzarella,
mushroom, wagyu beef bresaola, parmesan
& parsley.

PORKETTA \$29 🍷
FDL mozzarella base w/ roasted pork belly,
potato, smoked provola topped w/ N'Duja
mayo.

PROSCIUTTO CRUDO \$30
FDL mozzarella base, prosciutto di Parma
24months, parmesan & rocket.

GAMBERINA \$31 🍷
Zucchini puree base, FDL mozzarella,
marinated prawns, fresh chilli & parsley.

BURRATA \$32
FDL mozzarella base, cherry tomatoes,
prosciutto di Parma 24 months, creamy
burrata ball, parmesan, basil & pesto.

*15% surcharge on Public Holidays.

*1.5% fee applies to credit card payments.