

LUNCH

WE USE ALL NATURAL INGREDIENTS,
FREE RANGE MEATS AND WE HAND MAKE ALL
OF OUR PASTAS AND PIZZAS

PANINO NAPOLETANO

FRESHLY BAKED WOOD-FIRE BREAD WITH DELICIOUS FILLING

CAPRESE.....13.5
BUFFALO MOZZARELLA, BASIL, TOMATO, SEA SALT,
PESTO, EXTRA VIRGIN OLIVE OIL (ADD PROSCIUTTO \$1.5)

ORTOLANA.....13.5
PESTO, GOATS CHEESE, PUMPKIN, ZUCCHINI, EGGPLANT,
SEMI-DRIED TOMATOES

SALSICCIA.....13.5
ITALIAN PORK SAUSAGE, CARAMELIZED ONION,
PROVOLONE CHEESE, SALSA ROSA, ROAST PEPPERS

CHICKEN.....13.5
GRILLED CHICKEN, SPICY MAYONNAISE, RED ONION,
SMOKED MOZZARELLA, AVOCADO, ROCKET

GLUTEN FREE PIZZA AVAILABLE
MEDIUM SIZE CHARGED AT LARGE PRICE

SIZE

SMALL 9" MEDIUM 11" LARGE 13"

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS
ALL OUR PIZZAS ARE AVAILABLE WITH
VEGAN CHEESE (\$1)

VEGETARIAN PIZZA

ALL VEGAN OPTIONAL

GARLIC PIZZA..... 13 16 19.5
GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT

MARGHERITA.....16 19 22.5
SAN MARZANO TOMATOES, MOZZARELLA, FIOR DI LATTE AND BASIL
(SUGGESTION: ADD BUFFALO MOZZARELLA \$3.5)

PISCIOTTA.....17.5 20.5 24
FIOR DI LATTE, PUMPKIN PUREE, BABY SPINACH, ROASTED POTATO,
ROASTED EGGPLANT, ROASTED CAPSICUM, SEMI-DRIED TOMATO

TARTUFO.....17.5 20.5 24
TRUFFLE OIL, PROVOLONE CHEESE, ROASTED POTATO,
CARAMELISED ONION, ROSEMARY AND OREGANO
SUGGESTION: ADD ANCHOVIES OR ITALIAN PORK SAUSAGE \$1.5

CAPRA.....17.5 20.5 24
PUMPKIN PUREE, SEMI DRIED TOMATOES, PESTO,
FIOR DI LATTE, GOATS CHEESE AND ROCKET

MUSHROOM.....17.5 20.5 24
SAN MARZANO TOMATOES, FIELD MUSHROOM, PORCINI MUSHROOM,
TRUFFLE OIL, GORGONZOLA CHEESE, PROVOLONE CHEESE AND
SHAVED PARMIGGIANO REGGIANO CHEESE
SUGGESTION: ADD HOT SALAMI \$1.5

CAPRESE.....17.5 20.5 24
BASIL PESTO, ROASTED TOMATOES, FIOR DI LATTE, BASIL AND
BUFFALO MOZZARELLA. SUGGESTION: ADD PROSCIUTTO \$2

SEAFOOD PIZZA

ASCEA.....20 23 26
SAN MARZANO TOMATOES, FIOR DI LATTE, BABY SPINACH, TIGER
PRAWNS, CRAB MEAT, GARLIC OIL, SHAVED PARMIGGIANO REGGIANO
CHEESE, CHILLI, AND LEMON

NAPOLETANA.....17.5 20.5 24
SAN MARZANO TOMATOES, FIOR DI LATTE, LIGURIAN OLIVES,
OREGANO, AND ANCHOVIES. SUGGESTION: ADD SALAMI \$2

MEAT PIZZA

SOUMELLA.....17.5 20.5 24
MARINATED LAMB, FIOR DI LATTE, CARAMELIZED ONION,
TZATZIKI, TOMATOES, ROCKET, FRESHLY SQUEEZED LEMON
(OPTIONAL: SWAP LAMB FOR CHICKEN)

PIZZA DI MATTINA.....17.5 20.5 24
SAN MARZANO TOMATOES, BABY SPINACH, GARLIC, PANCETTA,
ITALIAN SAUSAGE, TOMATOES, PROVOLONE CHEESE
AND CRACKED PEPPER

PERA E SPECK.....17.5 20.5 24
FIOR DI LATTE, PEAR, GORGONZOLA, WALNUTS, ROCKET,
BALSAMIC GLAZE AND SPECK (SMOKED PROSCIUTTO)

TIRRENO.....19.5 22.5 25.5
SAN MARZANO TOMATOES, BUFFALO MOZZARELLA, BASIL,
24 MONTH PROSCIUTTO DI PARMA, ROCKET AND GRANA PADANO

CALABRESE.....17.5 20.5 24
NDUJA SALAMI, CALABRESE SALAMI, MARINATED GREEN
OLIVES, LIGURIAN OLIVES, AND GRANA PADANO

ITALIAN CAPRICCIOSA.....17.5 20.5 24
SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS,
LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE

FRIARELLI.....17.5 20.5 24
PROVOLONE CHEESE, FRIARELLI, CHILLI OIL, ITALIAN PORK SAUSAGE,
SHAVED PARMIGGIANO REGGIANO CHEESE
SUGGESTION: ADD BUFFALO MOZZARELLA \$3.5

PORCO PORCINI.....17.5 20.5 24
TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE,
PANCETTA, PORCINI MUSHROOMS AND FIELD MUSHROOMS
(TRY WITH A NAPOLI BASE)

CALZONE RIPIENO.....18.5 21.5 25
SAN MARZANO TOMATOES, PROVOLONE CHEESE, BUFFALO MOZZARELLA,
PROSCIUTTO, ROCKET, SHAVED PARMIGGIANO REGGIANO CHEESE

MACELLAIO.....18.5 21.5 25
SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI,
PORK SAUSAGE, PANCETTA, RED CAPSICUM SAUCE AND GRANA PADANO

TROPICAL.....16.5 19.5 23
SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE

ROAST CHICKEN.....17.5 20.5 24
ROAST CHICKEN, GARLIC, ROSEMARY, PROVOLONE CHEESE,
CARAMELISED ONION, CAPSICUM SAUCE AND BUFFALO MOZZARELLA

CHIMICHURRI 2.0.....17.5 20.5 24
PROVOLONE CHEESE, PORK SAUSAGE, NDUJA, ROASTED CAPSICUM,
CARAMELISED ONION, CHILLI AND LEMON

PASTA & SALADS

CLASSIC LASAGNA AL RAGU'.....24.5
BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE,
BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE

GNOCCHI SORRENTINA.....23.0
HOUSE MADE POTATO GNOCCHI BAKED WITH NAPOLI SAUCE,
STRACCIATELLA CHEESE, GRANA PADANO AND FINISHED WITH FRESH
BASIL AND EXTRA VIRGIN OLIVE OIL. VEGT

GRILLED CHICKEN BREAST SALAD.....23.0
FREE RANGE GRILLED CHICKEN BREAST ON A COZ LETTUCE AND
AVOCADO SALAD, WITH YOGHURT, LEMON AND DILL DRESSING,
TOPPED WITH TOASTED ALMONDS, SHAVED GRANA PADANO AND
GLUTEN FREE CROSTINI

INSALATA CAPRESE.....14.9
MULTI LAYERS OF OX HEART TOMATO, FIOR DI LATTE CHEESE AND
BASIL, MALDON SALT AND DRIZZLE OF EVO. VEGT GF
OPTION: BUFFALO MOZZARELLA \$3

INSALATA AGRODOLCE.....14.9
ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY
DRESSING VEGT GF

GREEN SALAD.....8.5
MIXED GREEN LEAVES WITH CITRONETTE DRESSING

TO FINISH...

MAMA'S TIRAMISU.....10.5
SAVOIARDI BISCUITS DIPPED IN COFFEE AND MARSALA WITH
LAYERS OF MASCARPONE CREAM TOPPED WITH CHOCOLATE

CALZONE NUTELLA.....9.5
SERVED WITH ICE CREAM

DARK CHOCOLATE CALZONE.....9.5
SERVED WITH ICE CREAM

WHITE CHOC/STRAWBERRY PIZZA.....10.5
SERVED WITH ICE CREAM

V- VEGAN GF- GLUTEN FREE VEGT- VEGETARIAN

WE NOW DELIVER WITH UBER EATS!

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS