

Small bites

Melanzana N'taccata (gf) (vg)

Deep fried eggplants, baked with mozzarella cheese and napoli sauce
\$ 13.50

Arancini Funghi e Gorgonzola VG

Traditional rice ball with trio mushrooms, gorgonzola
\$ 13.90

Bruschetta of the day VG

\$ 13.50

Calamari fritti

Deep fried flour cut squid
\$ 16.00

Artisan Salumi board

Chefs selection cured meat, bread, pickles and buffalo mozzarella (for two or more)
\$ 35.90

Panzerotti fritti

Deep fried baby calzoni, leg ham, buffalo mozzarella
\$ 13.00

Caprese salad (GF)

Buffalo mozzarella fresh tomatoes, basil
\$17.90

Something bigger

Ravioli Porcini e Ricotta VG

Spinach & ricotta filled pasta, served with porcini mushroom sauce, dash of cream.
\$28.50

Lasagna Calabrese

Traditional Calabrian lasagna
\$ 24.00

Maccheroni al ragu di agnello

Our popular dish lamb ragout with ricotta salata
\$ 26.90

Spaghetti Carbonara

Guanciale, egg yolk, pecorino
\$24.00

Linguine allo Scoglio

Linguine pasta with seafood and cherry tomatoes sauce.
\$ 28.90

Gnocchi Mascarpone & Gorgonzola VG

Gnocchi, taleggio cheese mascarpone cream
\$22.90

Risotto Del Giorno GF

Risotto of the day ask our wait staff. \$ 26.90

Meat of the day

Ask our friendly staff about the special meat of the day, market price.

Pollo alla Pizzaiola

Crumbed chicken breast, topped with Napoli sauce, mozzarella cheese. \$ 27.90

Scaloppine di pollo ai funghi

Free range chicken breast, mix of mushrooms, Marsala sauce and garlic. \$29.90

Baccala' alla calabrese

Try our popular fish speciality Norwegian salted cod, cooked Calabrese stile with onion, chilli, capers, potatoes and olives in a tomatoes sauce served with bread \$ 36.00

Contorni/ Side

Verdure al forno

Oven baked vegetable, garlic, oil, chilli \$11

Insalatona

Mix leaves salad, tomatoes, cheese \$11

Patatine fritte (chips) \$ 5.50

For our little

Spaghetti bolognese \$ 13.90

Chicken cotoletta & chips \$ 13.90

Little ham and cheese pizza \$ 13.90

Dessert:

Tiramisu' \$10.90

Vanilla Pannacotta \$10.50

Zeppole Calabresi \$10.50



Our pizza has been selected by the APN as true Napoli-style pizza, according to UNESCO heritage standards, using ingredients imported from Italy, such as our buffalo mozzarella, and San Marzano tomatoes (D.O.P.)

Pizze Rosse (tomato-based pizza)

Margherita (Fior di latte cheese, San Marzano tomatoes, fresh basil)
\$ 18.00

Marinara (San Marzano tomatoes, anchovies, fresh garlic and olive oil)
\$ 16.90

Rustica (Margherita based pizza, rocket, San Daniele prosciutto, buffalo mozzarella, cherry tomatoes and shaved parmesan)
\$ 27.00

Cotto e Funghi (San Marzano tomatoes, fior di latte cheese, leg ham and mushrooms)
\$ 22.50

Stagioni (San Marzano tomatoes, fior di latte cheese, mushrooms, leg ham, black olives and artichokes)
\$ 23.50

Capricciosa (San Marzano tomatoes, fior di latte cheese, leg ham, black olives, mushrooms, anchovies, artichoke)
\$ 24.00

Maruzzella (San Marzano tomatoes, fresh seafood and hint of garlic)
\$ 25.00

Napoli (San Marzano tomatoes, fior di latte cheese, anchovies, black olives, capers)
\$ 23.50

Diavola (San Marzano tomatoes, fior di latte cheese, Nduja Calabrese, hot salami)
\$ 23.90

Pizze Bianche (white based pizza)

Aspromonte (Buffalo mozzarella, porcini mushrooms, Nduja Calabrese and shaved parmesan)
\$ 26.00

Friarielli e Salsiccia (fior di latte cheese, Italian sausage and wild broccolini)
\$ 25.00

4 Formaggi (fior di latte cheese, gorgonzola, parmesan and Taleggio)
\$ 24.00

Pizze Verdi (Vegetarian Pizza) Vegan option

Ortolana (San Marzano tomatoes, fior di latte cheese, sliced eggplants, sliced zucchini and red onion) add vegan cheese \$ 4.50
\$ 23.00

Parmigiana (San Marzano tomatoes, fior di latte cheese, grilled eggplants, parmesan and fresh basil) add vegan cheese \$ 4.50
\$ 22.00

Giardiniera (San Marzano tomatoes, fior di latte cheese, mushrooms, black olives and fresh rocket)
\$ 22.00 add vegan cheese \$ 4.50

Calzoni (folded pizza)

Tradizionale (San Marzano tomatoes, fior di latte cheese, black olives, mushrooms and leg ham)
\$ 23.50

Vesuvio (San Marzano tomatoes, buffalo mozzarella, leg ham and fresh basil ,topped with

cherry tomatoes, rocket and buffalo mozzarella)
\$ 25.00

Le speciali (pizza special)

No-Ri (Roast Potatoes, Italian sausage, Scamorza cheese)
\$ 26.00

Deniso (San Marzano tomatoes, fior di latte cheese, Italian sausage and mushrooms)
\$ 24.00

Goduria (San Marzano tomatoes, fior di latte cheese, San Daniele prosciutto , Burrata cheese)
\$28.50

Le Australiane

Meat lovers (tomatoes, mozzarella cheese, sliced salumi, pepperoni and bbq sauce)
\$ 23.50

Bennett (tomatoes, mozzarella cheese, ham and pineapple)
\$ 23.50

Extra topping

Gluten free base	\$5.00
Bufala mozzarella	\$ 6.50
Fish	\$ 4.00
Vegetable	\$ 2.00
Fior di latte cheese	\$ 4.00
San Daniele	\$ 5.00

